EL INCA
PLEBEYO

The Restaurant

'El Inca Plebeyo' opened on the 23rd July 2015, as a family-run restaurant. Its name reflects the idea how humble hans can create truly remarkable and inspiring dishes.
Our cuisine blends traditional Ecuadorian recipes with influences from around the world, with the aim of elevating and showcasing Ecuadorian gastronomy here in London.

The Chef

Chef Jorge Pacheco originally from Loja, Ecuador, refines his craft in Michelin- starred restaurants in London. Through our food and drinks, he shares a thoughtful fusion inspired by the diverse regions of Ecuador, bringing a taste of home to every dish.

Chef Jorge Pacheco Herrera

MENU

NIBBLES

CROQUETTES * 9.80
Smoked haddock, cassava, aioli

GUACAMOLE vg 9.50
Chifles green plantain crisps

EMPANADAS v 9.80
Purple corn and cheese

COLD STARTERS

CEVICHE ECUATORIANO 16.80
Sea bass cubes marinated w/ tamarillo tiger's milk, red onions, tomato

CEVICHE CLASICO 16.80
Sea bass cubes marinated w/ limo tiger's milk, sweet potato, red onions

PRAWN CEVICHE 16.50
Cooked prawn w/ tamarillo tiger's milk, red onions, tomato

MUSHROOM CEVICHE vg 14.00
Grilled king oyster mushroom, chilli, truffle oil

TUNA CEVICHE 16.00
Sliced tuna, yellow chilli tiger's milk

SCALLOPS CEVICHE 14.80
Hand-dived sliced scallops, tamarillo tiger's milk

CEVICHE JIPIJAPA (n) 16.50
Cured sea bass, avocado w/ peanut tigger's milk served w/ crisps

HOT STARTERS

TAMAL 14.80
Corn dough filled w/ pork, steamed in a leaf, coriander sauce

MOTE PILLO v or MOTE SUCIO 13.00
Sauteed giant white corn w/ egg and cheese or pork

LLAPINGACHOS WITH OCTOPUS 16.50
Potato patty, corn, grilled octopus

RIPE PLANTAIN v 14.00
Fried plantain, homemade cheese, truffle oil, 'curtido'

PAN-FRIED SCALLOPS 16.50
Hand-dived scallops, creamy parsnip puree & truffle oil

BAKED AUBERGINE vg 14.00
Aubergine marinated w/ aji panca, mix pepper, truffle oil

BOLLO DE ATUN (n) 15.80
Green plantain & peanut dough filled with tuna, steamed in banana leaf

Let us know if you have any allergies. Allergen matrix available

MEAT MAINS

BBQ BEEF RIB 26.50
Slow- cooked beef rib glazed in a rich BBQ sauce, served w/ smooth potato purée

PANZA DE CERDO 23.00
Crispy pork belly, sweet potato pure, giant white corn & 'curtido'

POLLITO AL GRILL 23.50
Whole grilled baby chicken marinated w/ yellow chilli, sweet potato and house chimichurri

GRILLED LAMB (280gr) 34.00
Lamb rump , sauteed mushrooms w/ panca chilli

'HORNADO' ECUADORIAN ROAST 28.00
Slow cooked pork shoulder, giant white corn, ripe plantain, potato patties, 'curtido'

PEARL BARLEY & LAMB RISOTTO* 24.50
Spinach puree, parmesan & lamb stew

FISH & VEG MAINS

ENCEBOLLADO 24.50
Yellowfin tuna soup, cassava, pickled onions

ENCOCADO 24.00
Steamed sea bass stew, coconut cream, mixed peppers

SOPA MARINERA (n) 24.00
Seafood soup w/ scallops, mussels, prawns, cuttlefish

PEARL BARLEY RISOTTO* v 18.00
Spinach puree, parmesan, 'curtido'

SIDES

PATACONES vg Fried green plantains 7.80

CASSAVA FRIES vg Yellow chilli aioli 7.50

MENESTRA Bean stew w/ cheese v or pork 9.00

MUSHROOMS WITH PANCA vg 7.00

STEAMED RICE vg 5.00

STEAMED BROCCOLI vg 5.00

ARROZ MORO v Steam rice w/ beans and cheese 6.00

SAUCE SELECTION 1.50/4.00
Coriander/Chimichurri/Yellow chilli



Check the photos of our menu by
clicking the QR code

@incaplebeyo El Inca Plebeyo incaplebeyo

:spicy vg:vegan v:vegetarian *:gluten (n): nuts

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GMo: We use vegetable oil produced from genetically modified soya

A discretionary optional service charge of 12.5% will be added to your bill