



INCA EMPIRE MENU

125 per person | Bookings at 7pm or 7.30pm

(Please note that your table will be allocated for 2 hours)

Includes a glass of

Champagne NV Veuve Clicquot Ponsardin, Brut Yellow Label

APERITIVOS

Guacamole VG GF

Avocado, pico de gallo, corn tortillas

Oyster Fine de Claire

Leche de tigre, red onion, ají panca oil

Tiger prawns Empanada GF

Corn empanadas, tiger prawns, guasacaca sauce

Tuna Tartare & Crispy Potato Causa

Tuna tartare, yuzu aioli, crispy potatoes croquette

STARTERS

Mistura de Ceviches

Snapper & Truffle
Spicy Tuna Bluefin "Chifa"

MAIN COURSES

Chilean Seabass Cazuela GF

Grilled miso chilean seabass, bomba rice, dashi, ají amarillo

Wagyu Short Rib GF

Braised chilean wagyu short ribs, foie gras, purple corn glaze

Truffled Crispy Yuca V GF

Huancaína sauce, manchego, black winter truffle

DESSERTS

Suspiro Exotico GF

Coconut mousse, meringue, mango & passion fruit, papaya sorbet

Torta de Chocolate V

Peruvian chocolate layer cake

Prices in euros, tax & service included.

V: Vegetarian VG: Vegan GF: Gluten Free

