

TAPAS MENU – *para picar*

CEVICHE

Ceviche Clasico

Seabass, lemon juice, sweet potato & rocoto chilli

£6.60

Ceviche Ecuatoriano

Sea bream, lemon juice, tamarillo & yellow chilli

£6.60

Ceviche de champiñones

King oysters mushrooms, panca chilli & truffle oil

£6.60

TIRADITOS

Tiradito de Rabirrubia

Yellow tail, tamarillo, rocoto chilli

£6.90

Tiradito de Atún con Aji Amarillo

Tuna, yellow chilli & lemon juice

£5.80

SALADS

Quinoa (v)

Quinoa, diced apple & tomato, sherry vinegar & parsley

£5.60

Remolacha mixta con queso (v)

Mixed beetroot, tamarillo dressing & homemade cheese

£4.95

Ensalada de Habas con queso (v)

Broad beans, pomegranate, yellow chilli & homemade cheese

£4

Papa a la Huancaína (v)

Sliced potatoes with huancaína sauce

£4

PINCHOS

Corazón de Cordero

Grilled baby lamb heart seasoned with panca chilli

£4.95

Alitas de pollo

Grilled chicken wings seasoned with yellow chilli

£4.90

MAIN COURSES

Papa Seca con Fritada

Sun-dried potatoes with braised pork belly

£9.90

Panza de Cerdo

Slowly-cooked (18hrs) pork belly, sweet potato puree & tamarind sauce

£9.90

Pollito a la Brasa

Baby Chicken with yellow chilli & grilled sweet potato

£11.90

Locro de Granos Frescos (v)

Sweet potato, butternut squash, peas, sweet corn, broad beans & milk

£9.60

Parrilla Plebeya

Mixed meat platter

£17.90

Robalo al Horno

Grilled whole sea bass

£13.60

Lamb rump with flat mushrooms

Tender lamb rump with grilled mushrooms & panca puree

£10.90

Sirloin steak – grain-fed Uruguay sirloin (230 gm.)

£12

SIDE DISHES

Patacones

Fried plantains with tamarillo/huancaina sauce

£3.60

Grilled broccoli / asparagus

£3.90

Steamed rice

£3

Huancaina or Chimichurri

£2

DESSERTS

Higos con Queso (v)

Fig with cane sugar syrup & homemade cheese

£4.90

Quinoa con leche (v)

Quinoa pudding with a scoop of ice-cream

£4.90

Selección de helados

£1.60 per scoop

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