

BEVERAGES

BY THE GLASS

ROSÉ

Minuty Prestige Rosé, 70
Côtes de Provence, Rosé

WHITE

Sauvignon Blanc, Vistaña, 45
Santa Carolina, Chile

RED

Cabernet Sauvignon, Vistaña, 45
Santa Carolina, Chile

COCKTAILS

Perla 45
floral | delicate
Grey Goose vodka, Mancino Sakura
eucalyptus tea, lychee

Agua de Leche 45
light | complex | delicate
Volcan blanco tequila, Takamaka Koko
Ojo de Dios mezcal, pineapple, vanilla
passionfruit, tonka beans

Solo Menta 45
elegant | fresh
Raspberry infused pisco
citrus cordial, mint soda

NON-ALCOHOLIC COCKTAILS

Limonada de Verano 35
Lemon Franklin & Sons ginger
Cucumber cordial

Palomita 35
Grapefruit, chicha morada
chili, grapefruit soda

Purple Rain 35
Chicha morada, pineapple juice
passion fruit, fresh lime juice

INCAN SUPPER EXPERIENCE

250 per person
Available everyday 6.30pm to 8.30pm

APPETIZERS

Choice of two

Yellowfin Tuna Tartar GF
Charred padrón peppers, truffle, fermented lime, avocado puree

Sea Bream Ceviche GF
Cured sea bream, amarillo chilli tiger, crispy corn
sweet potato, coriander

Wagyu Beef Tartare
Potato crisp, Oscietra caviar, pickled daikon, shallot furikake

Chilean Sea Bass 'Croquetas'
Red chilli aioli, coriander

Sweetcorn Salad VG GF
Grilled corn, crispy corn, white corn, sweet peppers & coriander

'Acevichado' Maki Roll GF
Yellowtail, tuna, amarillo chilli, soy kombu crumbs, shiso

Slow Cooked Short Rib Baos
Amarillo chilli aioli, apple coleslaw, coriander

Chicken Skewers GF
Amarillo chilli, mirin glaze, chives

MAINS

Choice of one

Crispy Duck Leg
Chipotle, orange & hoisin glaze, black garlic, cucumber

Grilled Salmon Fillet
Sweet potato puree, cucumber, kombu oil

Tiger Prawn Thermidor
Truffle thermidor glaze, snow peas, pickled shallots, rocotto chilli

Spicy Flank Steak
Chinese chilli & garlic, crispy shallots, pickled chilli

Slow Cooked Short Ribs GF
Miso, soy glaze, spring onions

Chilean Sea Bass Rice GF
Miso char grilled Chilean sea bass, bomba rice, chilli & lime butter

Grilled Baby Chicken GF
Panca chilli, coriander aioli, red pepper salsa

Quinoa & Barley Hot Pot V
Roasted pumpkin, basil miso, toasted pumpkin seeds

SIDE DISH

'Patatas Bravas' V GF
Crispy potatoes, spicy tomato, huancaína sauce

DESSERTS

Choice of one

Peruvian Purple Corn Colada
Purple corn sorbet, passion fruit
strawberries, orange short bread

Lime Cheesecake
Peach, mango, exotic fruits sorbet, kunafa

Orange & Lime Churros
Milk chocolate & dulce de leche sauce, orange zest

Sweetcorn Meringue GF
Passion fruit, mango yoghurt ice cream, gold leaf

All prices are listed in AED.
All prices are inclusive of 10% service charge, 5% VAT and subject to 7% municipality fee.
If you have allergies or dietary enquiries please speak to our staff prior to ordering.

V: Vegetarian VG: Vegan GF: Gluten Free