

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
passion fruit, 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 ale, 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 from 10.30pm onwards

APPETIZERS Choice of two

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

Classic Sea Bream Ceviche GF
Cured sea bream, Peruvian chilli tiger, sweet potato,
jumbo corn, plantain chips

Wagyu Beef Tartare
Wagyu beef, potato crisp, Oscietra caviar

Smoked Corn Salad V, GF
Sweet corn, choclo, cancha, sweet peppers,
roasted onion & coriander

Cauliflower Tempura V
Chiptole mayo, sesame, nori powder

Wagyu Empanadas ♦
Smoked brisket, sofrito & garlic sauce

Slow Cooked Short Rib Baos
Yellow chilli, apple coleslaw, coriander

Chicken Skewers GF
Yellow chilli, kombu, mirin & chives

MAINS Choice of one

Salmon Fillet
Sweet potato purée, cucumber, kombu oil

Crispy Octopus
Potato mousse, bottarga, botija olives, smoked paprika

Jumbo Tiger Prawns GF
Green & red chilli salsa, soy, ginger & grilled lemon

Grilled Baby Chicken GF
Smoked chilli, soy, oregano & coriander aioli

Miso Chilean Sea Bass Cazuela ♦ GF
Bomba rice, chilli lime butter, sweet corn purée & pea shoots

Mushroom Rice Hot Pot V
Seasonal mushrooms, bomba rice, shiitake broth,
crispy enoki, toasted seaweed butter

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

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

SIDE DISH

COYA Fries ♦ V, GF
Smoked tomato sauce, Peruvian cheese sauce

DESSERTS Choice of one

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

Lime Cheesecake
Peach, mango, exotic fruits sorbet, kunafa

Churros ♦
Milk chocolate & dulce de leche sauce, orange zest

All prices are listed in AED.
All prices are inclusive of 10% service charge, 5% VAT
and subject to 7% municipality fee.

♦ Global Signature Dish (V) Vegetarian (VG) Vegan (GF) Gluten Free

If you have allergies or dietary enquiries,
please speak to our staff prior to ordering.