

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 6.30pm to 8.30pm

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

Sesonal 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.