




INCA



LET US FEED YOU

\$98pp



INCA beverage match : half glass \$45 / full glass \$89

steamed edamame beans | lime salt   


grande: ceviche and sashimi

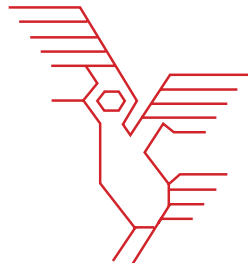
2 chefs selection ceviche | 3 selection sashimi  

smoked beef short rib empanada | teriyaki | wasabi | pickled onion
(2pc)


caramelised corn miso chicken thigh | aji yuzu slaw  


24 hour hawkes bay lamb shoulder | peruvian pepper spice | pickled
carrot | cumin and maple labneh 


churros | tonka bean sugar | roasted banana ice cream |
banana salted caramel 

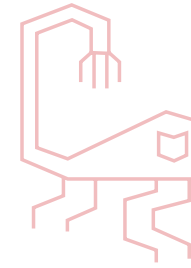


 this product does not contain any gluten ingredients

 dairy free

 vegan



 vegetarian option







INCA

RAPIDO MENU

\$49pp



guacamole INCA stlye | jalapeño | coriander | INCA spice | corn
chips  

pacifica ceviche | coconut | coriander | aji chilli | red onion |
lime corn tortilla  

corn and sweet potato fritters | pepper salsa | jalapeno mayo  



24 hour hawkes bay lamb shoulder | peruvian pepper spice | pickled
carrot | cumin & maple labneh 

or





woodfired baby back pork ribs | honey & ginger glaze |  

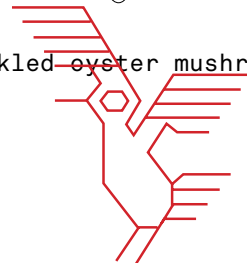
sesame

or

caramelised corn miso chicken thigh | aji yuzu slaw  

or

miso glazed butternut pumpkin (vegetarian) | pickled oyster mushroom
| truffled ancient grains | cavolo nero  
all with a side of patatas bravas  



available until 6pm daily