



El Inca Plebeyo

'El Inca Plebeyo' was opened on the 23rd July 2015, as a family-run restaurant. The name means how humble hands can create impressive, inspirational dishes. We fusion traditional Ecuadorian recipes with other cuisines aiming to elevate and showcase Ecuadorian gastronomy in London.

The Chef

Chef Jorge Pacheco was born in Loja, Ecuador and trained in Michelin-star restaurants in London. He aims to share a fusion of Ecuador's region through our food and drinks.

Chef Jorge Pacheco Herrera

MENU

NIBBLES

CROQUETTES * 8.50

Smoked haddock, cassava, aioli

GUACAMOLE **vg** 8.00

Chifles green plantain crisps

COLD STARTERS

CEVICHE ECUATORIANO

14.00

Sea bass cubes marinated with tamarillo tiger's milk, red onion, tomato

CEVICHE CLASICO

14.00

Sea bass cubes marinated with limo chilli tiger's milk, sweet potato, red onion

PRAWN CEVICHE

13.90

Cooked prawn with tamarillo tiger's milk, red onion, tomato

MUSHROOM CEVICHE **vg**

12.80

Grilled king oyster mushrooms, chilli, truffle oil

TUNA TIRADITO

13.80

Thinly sliced tuna, yellow chilli tiger's milk

SCALLOPS TIRADITO

13.80

Thinly sliced scallops, tamarillo tiger's milk

HOT STARTERS

TAMAL

11.00

Corn dough filled with pork, steamed in a leaf, coriander sauce

MOTE PILLO **v** or MOTE SUCIO

9.90

Sauteed giant white corn with egg and cheese or pork

LLAPINGACHOS WITH OX HEART

11.00

Potato patty, corn, grilled ox heart

RIPE PLANTAIN **v**

10.50

Fried plantain, homemade cheese, truffle oil, 'curtido'

PAN-FRIED SCALLOPS

13.50

Creamy parsnip puree

BAKED AUBERGINE **vg**

12.00

Aji panca marinade, tomato, truffle oil

CHICKEN WINGS

9.00

Yellow chili marinade

Let us know if you have any allergies. Allergen matrix available

MEAT MAINS

PEARL BARLEY AND LAMB RISOTTO* Braised lamb, spinach puree, parmesan	18.50
PANZA DE CERDO Pork belly, baked sweet potato, giant white corn, 'curtido'	19.00
POLLITO A LA BRASA Whole grilled baby chicken marinade with yellow chilli, sweet potato and house chimichurri	18.90
GRILLED LAMB RUMP (280gr) Sauteed mushrooms, aji panca chilli	32.00
PARILLA PLEBEYA (For two) Grilled baby chicken, lamb rump, pork sausage, chimichurri	50.00
'HORNADO' Ecuadorian Roast Slow cooked pork, giant white corn, ripe plantain, potato patty, 'curtido'	24.00

FISH & VEG MAINS

ENCEBOLLADO Fish Soup Yellowfin tuna, cassava, pickled onions	19.50
ENCOCADO Fish Stew Steamed sea bass, rice, coconut cream, broccoli, broad beans	19.00
SOPA MARINERA Seafood soup with scallops, mussel, prawns, cuttlefish (nuts)	19.50
PEARL BARLEY RISOTTO* v Spinach puree, parmesan, 'curtido'	17.00

SIDES

PATACONES vg Fried green plantains	7.00
CASSAVA FRIES vg Yellow chili aioli	7.00
MENESTRA Bean stew with choice of cheese v or pork	8.50
MUSHROOMS WITH PANCA vg	6.00
STEAMED RICE vg	5.00
STEAMED BROCCOLI vg	5.00
QUINOA SALAD vg	7.00
SAUCE SELECTION Coriander/Chimichurri/Yellow chili	1.50/3.00

DESSERTS

Enjoy your dessert with a glass of sweet wine or digestive from our selection

QUINOA PUDDING v 8.50

Chef Jorge creation. Quinoa, caramelized sugar, coconut, vanilla ice cream

CHILLI CHOCOLATE FONDANT v 8.90

Ecuadorian dark chocolate (80%) melted in the center, vanilla ice cream, chilli candies

CONSERVA DE LECHE v 7.00

Creamy conserva made with milk and rice flour, topped with orange segments

MOROCHO vg 7.00

Cooked white corn, golden raisins, grated raw cacao



*Check the photos of our menu by clicking
the QR code*

 @incaplebeyo El Inca Plebeyo: 

 :spicy vg:vegan v:vegetarian *:gluten

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GMo: We use vegetable oil produced from genetically modified soya

A discretionary optional service charge of 12.5% will be added to your bill