



**ROLLING  
STOCK**

BAR & KITCHEN . GARDEN . MUSIC VENUE

# FOOD & DRINKS



INKA GRILL

## I. KITCHEN MENU

- 01. Starters**
- 02. Mains**
- 03. Barbeque**
- 04. Pasta**
- 05. Pizza**
- 06. Sides**
- 07. Desserts**

## II. BAR MENU

- 08. Beer & cider**
- 09. Wine & sparkling**
- 10. Cocktails**
- 11. Spirits**
- 12. No & low**
- 13. Soft drinks**

I

## KITCHEN MENU



BY



INKA GRILL

## STARTERS

**CHICKEN CAUSA** £7.95

*Traditional Peruvian starter made with potato and filled with chicken and avocado. (E,M)*

**VEGETABLE CAUSA** £7.95

*Vegetarian version of the classic Peruvian causa, made with potato and fresh vegetables. (E,M)*

**HAM CROQUETTES** £7.95

*Crispy on the outside, creamy inside with tender ham pieces and traditional flavour. (G,D)*

**ARANCINI TRUFFLE** £7.95

*Crispy rice balls with truffle and cheese. (G,D)*

**CALAMARI** £7.95

*Crispy squid served with spring onion, red chillies and lime aioli. (G)*

**KOREAN FRIED CHICKEN** £7.95

*Crispy chicken tossed in a sweet and spicy gochujang glaze. (G)*

## MAINS

**LOMO SALTADO** £18.00

*Tender stir-fried beef with onions, tomato, fries and rice — a perfect mix of Peruvian and Asian flavours. (G,SO)*

**AJÍ DE GALLI** £15.00

*Shredded chicken in a creamy yellow chili sauce with pecans, served with rice and a slice of potato. (N,D)*

**SECO DE LAMB** £18.00

*Slow-cooked lamb in coriander sauce, served with beans and white rice. (G)*

**ARROZ CHAUFA** £12.00

*Classic Peruvian-style fried rice with vegetables and soy sauce. (G,SO)*

**CAESAR SALAD WITH CHICKEN FILLET** £12.00

*Cos lettuce, croutons, and Grana Padano cheese topped with grilled chicken. (G,D)*

**CLASSIC BEEF BURGER** £14.00

*Cheese, tomato, lettuce, brioche bun, special burger sauce. Served with chips. (G,D)*

**CRISPY CHICKEN BURGER** £13.50

*Lettuce, tomato, brioche bun, Louisiana hot sauce. Served with chips. (G,D)*

## BARBEQUE

**CHICKEN WINGS ANTICUCHERAS** £8.00

**CHICKEN SKEWERS** £8.00

**VEGETABLE SKEWERS** £8.00

**PORK RIBS** £8.00

**RIBEYE STEAK 10OZ** £20.00  
*Served with chips or salad.*

**WEEKEND SPECIAL** £15.00  
*(Saturday & Sunday only)*

**Peruvian Rôtisserie Chicken**

*Marinated in Peruvian spices and slow-roasted to perfection.  
Served with fries, fresh salad, and Peruvian chili sauce.*

## PASTA

**BIGOLI CACIO E PEPE** £14.00

*Fresh bigoli pasta in cacio & pepe style.*

Add: Fresh truffle £6 (G,D)

**PENNE ARRABIATA** £12.00

*Penne pasta tossed in spicy tomato sauce. (G)*

**TAGLIATELLE BEEF SHIN RAGU** £18.00

*Tender beef shin braised in rich tomato ragu, served with fresh pappardelle pasta. (G,D)*

**CRAB LINGUINE** £20.00

*Fresh linguine tossed with fresh white crab meat, chillies in a zesty lemon-garlic sauce. (G,D)*

**TORTELLONI BEEF SHIN & RED WINE** £18.00

*Parcels of pasta filled with meat in a tomato and meat sauce. (G,D)*

**RAVIOLI SPINACH & RICOTTA** £15.00

*Parcels of pasta filled with ricotta and spinach in a tomato and cream sauce. (G,D)*

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## PIZZA

**CLASSIC MARGHERITA** £10.00

*San Marzano tomato, Fior di latte, basil.*

Add: Mushroom or Pepperoni £2

**VEGAN MARGHERITA** £10.00

*San Marzano tomato, vegan cheese, basil.*

**HOT CHILLI PANEER** £14.00

*Paneer, red & green chillies, red onion, mushrooms, peppers, garlic.*

**TRUFFLE** £18.00

*Rich white truffle base, creamy mozzarella, Taleggio & fresh Truffle shavings.*

**HOT PIZZA** £15.00

*San Marzano tomato, Fior di latte, Spicy Chorizo, nduja, basil.*

**CHICKEN TIKKA** £14.00

*Chikken Tikka, red onion, mint & coriander.*

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## SIDES

**CHIPS** £4.50

*Classic potatoes, fried to golden perfection.*

*Crisp on the outside, fluffy on the inside.*

**TRUFFLE & PARMESAN CHIPS** £4.95

*Chips tossed in black truffle, aromatic truffle oil and finished with a generous sprinkle of aged Parmesan.*

(D)

**LOADED CHIPS** £6.95

*With Rotisserie chicken, caramelised onion, blue cheese.*

(D)

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## DESSERTS

**TIRAMISU** £5.00

*Ladyfingers, mascarpone cream, espresso. (G,D)*

**STICKY TOFFEE PUDDING** £6.95

*Warm, rich sponge cake soaked in toffee sauce, served with indulgent salted caramel ice cream. (G,D)*

**CHOCOLATE BROWNIE** £6.95

*Rich and fudgy chocolate brownie with a crisp top and gooey centre, served warm with a scoop of vanilla ice cream. (G,D)*

II

ROLLING  
STOCK

## DRINKS MENU



## BEER & CIDER

*On draught*

### LAGERS:

<i>Mahou</i>	<b>£6.85</b>
<i>San Miguel</i>	<b>£7.40</b>
<i>Modello</i>	<b>£7.10</b>
<i>Camden Hells</i>	<b>£7.50</b>
<i>Jubel peach</i>	<b>£7.40</b>
<i>Stella Artois</i>	<b>£7.10</b>
<i>Stella Artois 0.0%</i>	<b>£7.10</b>

### IPA:

<i>Camden Pale</i>	<b>£7.60</b>
<i>Camden off-menu</i>	<b>£7.70</b>

### STOUT:

<i>Guinness</i>	<b>£7.40</b>
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### CIDER:

<i>Kopparberg crisp apple</i>	<b>£7.00</b>
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## BEER & CIDER

*Bottles & cans (33cl)*

### LAGERS:

<i>Budweiser</i>	<b>£6.40</b>
<i>Peroni</i>	<b>£6.40</b>
<i>Peroni 0.0%</i>	<b>£6.00</b>
<i>Corona</i>	<b>£6.40</b>
<i>Corona Cero 0.0%</i>	<b>£6.00</b>
<i>Desperados</i>	<b>£7.00</b>
<i>Jubel peach</i>	<b>£7.40</b>
<i>Lucky Saint 0.5%</i>	<b>£6.30</b>

### IPA /APA:

<i>Neck Oil IPA</i>	<b>£7.40</b>
<i>Gamma Ray APA</i>	<b>£7.40</b>
<i>Lucky Saint IPA 0.5%</i>	<b>£6.30</b>

### STOUT:

<i>Guinness 0.0% (50cl)</i>	<b>£6.50</b>
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### CIDER:

<i>Kopparberg strawberry &amp; lime (50cl)</i>	<b>£7.00</b>
<i>Kopparberg red berries (50cl)</i>	<b>£7.00</b>

## WINE

(Seasonal wine list available)

### RED:



<i>Los Romeros Merlot</i>	<b>£7.40</b>	<b>£28.80</b>
<i>Alamos Mountain Malbec</i>	<b>£7.60</b>	<b>£28.80</b>

### WHITE:

<i>Reign of Terroir Chenin Blanc</i>	<b>£7.40</b>	<b>£28.80</b>
<i>Western Cape Sauvignon Blanc</i>	<b>£7.80</b>	<b>£31.80</b>

### ROSÉ:

<i>Estandon Héritage Côte de Provence</i>	<b>£9.00</b>	<b>£34.80</b>
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## SPARKLING

### PROSECCO:



<i>Da Luca</i>	<b>£8.50</b>	<b>£35.00</b>
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### PREMIUM CHAMAGNE:

<i>Moet &amp; Chandon Imperial Brut</i>	--	<b>£98.00</b>
<i>Veuve Cliquot Brut</i>	--	<b>£120.00</b>
<i>Laurent Perrier cuvée rosé</i>	--	<b>£160.00</b>
<i>Dom Pérignon</i>	--	<b>£260.00</b>

## COCKTAILS

(We also serve most classics)

### SIGNATURE:

STRAWBERRY TART **£13.00**

*42 Below vodka, strawberry puree, lemon juice, gomme, grenadine*

FUJIAN MARTINI **£13.00**

*Bombay Sapphire gin, lychee liquor, lemon juice, lychee juice, gomme*

TAKES TWO TO MANGO **£13.00**

*Bacardi spiced rum, Mango puree, pineapple juice, gomme*

TEQUILA ROSE MARGARITA **£13.00**

*Tequila rose, Chambord raspberry liquor, cranberry juice, lime juice, grenadine*

SPICY APPLE **£13.50**

*Whisky, Patron tequila, lemon juice, apple juice, bitters, honey*

PIKANTE **£14.00**

*Patron tequila, Cointreau triple sec, lime juice, agave, chilli*

### MAKE IT VIRGIN:

STRAWBERRY TART 0.0% **£9.00**

FUJIAN MARTINI 0.0% **£9.00**

TAKES TWO TO MANGO 0.0% **£9.00**

### TO SHARE:

PIMM'S JUG (seasonal) **£45.00**

RUM PUNCH **£48.00**

## SPIRITS

Mixer + £2 | RedBull + £3

### VODKA:

	SINGLE	DOUBLE
<i>42 below</i>	<b>£6.70</b>	<b>£9.70</b>
<i>Grey Goose</i>	<b>£9.70</b>	<b>£12.70</b>

### GIN:

<i>Bombay Sapphire</i>	<b>£6.70</b>	<b>£9.70</b>
<i>Gordon's pink</i>	<b>£6.70</b>	<b>£9.70</b>
<i>Tanqueray Ten</i>	<b>£9.70</b>	<b>£12.70</b>

### TEQUILA:

<i>Patron silver</i>	<b>£8.70</b>	<b>£11.70</b>
<i>Patron XO Cafe</i>	<b>£8.70</b>	<b>£11.70</b>

### WHISKY, BOURBON, COGNAC:

<i>Jack Daniel's / Honey Jack Daniel's</i>	<b>£6.70</b>	<b>£9.70</b>
<i>Bulleit bourbon</i>	<b>£7.70</b>	<b>£10.70</b>
<i>Woodford Reserve bourbon</i>	<b>£9.70</b>	<b>£12.70</b>
<i>Courvoisier cognac</i>	<b>£7.70</b>	<b>£10.70</b>
<i>Hennessy cognac</i>	<b>£9.70</b>	<b>£12.70</b>

### RUM:

<i>Bacardi Spiced</i>	<b>£6.70</b>	<b>£9.70</b>
<i>Bacardi Carta Blanca</i>	<b>£6.70</b>	<b>£9.70</b>
<i>Bacardi Carta Negra</i>	<b>£7.70</b>	<b>£10.70</b>

## NO & LOWS

### BEER:

<i>Stella Artois 0.0% draught beer</i>	<b>£7.10</b>
<i>Peroni 0.0% 33cl bottled beer</i>	<b>£6.00</b>
<i>Corona Cero 0.0% 33cl bottled beer</i>	<b>£6.00</b>
<i>Guinness 0.0% 50cl canned beer</i>	<b>£6.50</b>
<i>Lucky Saint lager 0.5% 33cl bottled beer</i>	<b>£6.30</b>
<i>Lucky Saint IPA 0.5% 33cl bottled beer</i>	<b>£6.30</b>

### VIRGIN COCKTAILS:

STRAWBERRY TART 0.0%	<b>£9.00</b>
FUJIAN MARTINI 0.0%	<b>£9.00</b>
TAKES TWO TO MANGO 0.0%	<b>£9.00</b>

### VIRGIN COCKTAILS TO SHARE:

RUM PUNCH	<b>£20.00</b>
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## SOFT DRINKS

### COLD DRINKS:

<i>Sparkling water</i>	<b>£1.20</b>
<i>Bottle of still water (33cl)</i>	<b>£3.50</b>
<i>Coke / Diet Coke / Lemonade / Tonic water</i>	<b>£3.20</b>
<i>Ginger beer (33cl)</i>	<b>£4.00</b>

### JUICES:

<i>Apple / Pineapple / Orange / Cranberry / Lychee</i>	<b>£3.20</b>
<i>Jug of juice</i>	<b>£10.00</b>

### RED BULL:

<i>Red Bull Energy drink</i>	<b>£4.00</b>
<i>Red Bull Sugarfree</i>	<b>£4.00</b>
<i>Red Bull Tropical</i>	<b>£4.00</b>
<i>Red Bull Pink Edition</i>	<b>£4.00</b>

### HOT DRINKS:

<i>Espresso</i>	<b>£3.00</b>
<i>Double espresso</i>	<b>£3.20</b>
<i>Latte</i>	<b>£3.50</b>
<i>Capuccino</i>	<b>£3.70</b>
<i>Tea</i>	<b>£3.00</b>

