

INCA SOCIAL

BARRA CEVICHERA

Ceviche is a seafood dish made with fresh raw fish cured in lime juice and our leche de tigre served with canchita, corn, onions, sweet potato and cilantro with your choice of:
•FISH 17.50 •MIXTO 19 •SHRIMP 19
•CLASICO •AJI AMARILLO •ROCOTO CREAM

CEVICHE SAMPLER* 23.50

Includes a generous portion of our fish ceviche with our 3 different flavours, Classic, Aji amarillo and Rocoto cream MIXTO +\$3

CEVICHE CARRETILLERO* 23

Fish clasico ceviche with crispy calamari MIXTO +\$3

LECHE DE TIGRE*

Our Ceviche juice with fish served with canchitas and corn
SHOT \$4 BOWL \$13

CEVICHE NIKKEI* 18

Fresh tuna, avocado, onion, seaweed and cucumber with our nikkei leche de tigre

CEVICHE INK-A* 18

Squid Ink Leche de Tigre, fish, squid and octopus

CEVICHE TROPICAL* 17

Shrimp, mango, avocado, passion fruit leche de tigre, aji limo and cilantro

CEVICHE VEGETARIANO 13

Avocado, mushrooms, mango, onions, corn and asparagus, topped with passion fruit sauce and quinoa pop

TIRADITO TATAKI* 17

Seared tuna in an oriental style with tare sauce, seaweed and leche de tigre

TIRADITO LIMEÑA* 15

Fish of the day served with aji amarillo sauce and tare sauce.

TIRADITO AL OLIVO* 18

Shaved tender pieces of spanish octopus over a Peruvian black olive aioli sauce and toasted bread



"GET A SNEAK PEEK OF OUR MENU IN OUR INSTAGRAM"



CAUSA

Cold or lightly fried pillars of our lime and aji amarillo infused mashed potato with your choice of toppings:

VEGGIE

Beets and corn with avocado lime sauce and Inca sauce

CHICKEN

Chicken salad, Inca sauce and avocado lime sauce

SHRIMP

Shrimp and avocado lime sauce topped with golf and Inca sauce

AL OLIVO

Octopus, black olive sauce, avocado and our inca sauce

CAUSA SAMPLER 14

One of the each flavour mentioned above.

CAUSA CRIOLLA 18

Traditional causa topped with our classic Stir fry steak with red onions, tomato wedges, our signature oyster and soy sauce

LA PREVIA

ANTICUCHOS

Grilled Peruvian street style skewers, with roasted potatoes, choclo, Inca sauce and chimichurri sauce.

•BEEF HEART 13 •CHICKEN 13
•SHRIMP 13 •SAMPLER \$20

PAPA A LA HUANCAÍNA 9

Thick cut potatoes boiled and smothered with our creamy huancaína sauce, topped with a hard boiled egg and a black olive

CHOROS A LA CHALACA 12.50

5 Steamed mussels, covered with Peruvian Pico de Gallo (Chalaca) and peruvian corn.

TAMAL 8

Authentic Peruvian tamal stuffed with chicken, a black olive and a hard boiled egg, served with sarza criolla

BRUSSEL SPROUTS 8

Fried brussel sprouts tossed in bacon and our passion fruit dressing

TOSTACO ACEVICHADO 13

Plantain taco shell with our classic shrimp ceviche, rocoto aioli and aji amarillo sauce

ASK ABOUT OUR DAILY LUNCH SPECIALS*!!

DINE IN ONLY
(NOT INCLUDING HOLIDAYS)

PERUVIAN SUSHI

• 5 Pieces \$9 • 10 Pieces \$14

All our rolls are topped with sesame seeds*

MIRAFLORES ROLL*

Surimi, avocado, smoked salmon, topped with avocado and passion fruit sauce

ACEVICHADO ROLL*

Fried shrimp, avocado and cream cheese, topped with fresh fish, acevichado sauce and chalaca

ANDINO ROLL*

Rice and quinoa mix, smoked salmon, avocado, surimi topped with huancaína sauce

TUMI ROLL*

Cream cheese, fried shrimp, avocado, breaded and flash fried roll topped with tare sauce

MACHU PICCHU ROLL

Asparagus, avocado, cucumber, and palmito wrapped in nori paper

LATIN ROLL*

Avocado, mango, and cream cheese, covered in caramelized plantain topped with soy sauce

VIRGINIA LOVERS ROLL*

Surimi, avocado, smoked salmon, topped with fansi, tare and rocoto cream sauce

COSTA VERDE ROLL*

Avocado, fried shrimp and cream cheese topped with smoked salmon and surimi tartar and aioli rocoto sauce

ANTICUCHERO ROLL*

Fried shrimp, avocado and cream cheese topped with fish of the day and flamed anticuchero sauce

SALTADOS

Stir fry protein with our signature oyster and soy sauce, red onions, tomato wedges and cilantro, served with rice and fries or linguine pasta. Your choice of:

CHICKEN \$18 • STEAK \$21
SHRIMP \$21 • VEGGIE \$16

WE CATER,
ASK FOR MORE INFO



INCA FAVORITE



GLUTEN FREE



VEGETARIAN



MEDIUM SPICY

*MAY CONTAIN RAW OR UNDER COOKED INGREDIENTS. CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ALL RESERVATIONS OF 6 OR MORE WILL HAVE GRATUITY ADDED TO THE CHECKS. ONLY ONE PROMOTIONAL DISCOUNT PER CHECK. 20% GRATUITY WILL BE ADDED DURING SPECIAL EVENTS DUE TO INCREASE OF SERVICE FOR THOSE EVENTS.

INCA SOCIAL

LA PREVIA

BEEF EMPANADAS 9

Two empanadas filled with ground beef, carrot, peas and raisins served with Peruvian pico de gallo and our Inca sauce

AJI DE GALLINA EMPANADAS 9

Two chicken emapandas filled with our aji de gallina, served with Peruvian pico de gallo and our Inca sauce

INCA BALLS 9

Our causa dough stuffed with your choice of CHEESE or BEEF rolled into balls, breaded, flash fried and served with rocoto cream sauce and Inca sauce

TEQUEÑOS 8

Mozzarella cheese inside a wonton wrap, flash fried, served with our avocado lime sauce

CHICHARRÓN 10.50

Your choice of fried CHICKEN or our hour slow cooked PORK, Served with our Inca sauce and two yuccas

CAMARONES EN MELCOCHA 10.50

Flash fried shrimp, tossed in our special sweet sauce on a bed of quinoa

WINGS (6) 10.50

Your choice of:
Peruvian Green sauce
Rocoto Buffalo
Anticuchero

SALADS

CHICKEN + \$6 STEAK+\$7
SHRIMP +\$8 FISH +\$8

EL CUZCO 12

A tabouleh style salad with avocado lime sauce, quinoa mix with mango, cucumber, red pepper, red onion, feta cheese, and passion fruit dressing

MACHU PICHU 11

Mixed greens, avocado slices, tomatoes, roasted corn, red onions and passion fruit dressing
QUINOA +3

POKE TUNA 16

Tuna tartar with quinoa, served on a bed of cucumbers together with avocado

LOS TRADICIONALES

AJI DE GALLINA 19

Peruvian chicken stew made with aji amarillo cream sauce, over a bed of potatoes, topped with a hard boiled egg & a black olive, served with white rice

PESCADO A LO MACHO 22

Pan seared fish of the day topped with calamari, shrimp, mussels, octopus, seafood sauce and white rice

ARROZ CON POLLO 18

Rice and chicken simmered in a cilantro, herbs and vegetables sauce, topped with sarza criolla

BISTEC A LA POBRE* 24

Grilled 8oz tender steak with fried egg, white rice, fries, plantains and sarza criolla

ARROZ CON MARISCOS 22

Inca “seafood rice”. Marinated in our seafood sauce, parmesan cheese and heavy cream, filled with calamari, shrimp, mussels, octopus and sarza criolla

TALLARIN VERDE

Linguine pasta with Peruvian style pesto and parmesan cheese.
•CLASSIC 13 •CHICKEN 20 •STEAK 24

CORDERO A LA NORTEÑA 26

Braised lamb in cilantro, aji amarillo sauce, canario beans, white rice and sarza criolla

INCA TACU TACU

Pan fried bean and rice cake topped with thinly sliced stir fried protein, red onion and tomato wedges in our signature oyster with soy sauce and fried egg.Your choice of:
•CHICKEN 21 •STEAK 24 •SHRIMP 24

JALEA MIXTA 25

Delicious mixture of assorted deepfried seafood served with fried yucca and sarza criolla topped with Peruvian seaweed.

ASK YOUR SERVER ABOUT OUR FEATURE MENU



INCASOCIAL.COM

SANDWICHES

With french fries /sweet potato fries.
Egg +\$2

INCA BURGER* 14.50

8 oz patty, mozzarella, avocado lime sauce, onions, tomato, lettuce and Inca sauce

TUMI CHICKEN 13.50

Fried chicken thigh tossed in our rocoto buffalo sauce, mozzarella cheese, tomato, lettuce, onion, avocado lime sauce

NAZCA VEGGIE BURGER 13

Our vegetarian patty giving you an explosion of flavor, served with tomato, lettuce, avocado lime sauce and red onios

HUACHANA BURGER* 15

Peruvian chorizo burger with fried egg, tomato, lettuce, onions, avocado sauce and rocoto sauce

FUSION

PULPO ANTICUCHERO 23

Grilled tender octopus served with our lime and aji amarillo infused mashed potato, black olive sauce, sweet potatoes fried and chimichurri

INCA CHICKEN 18

Grilled chicken served with stir-fried quinoa with spring onion, bean sprouts, snow peas and soy and oyster sauce

SALMON ANDINO 22

Pan seared salmon, served over a parmesan risotto mixed with quinoa, asparagus and white corn topped with balsamic reduction

LOMO A LA HUANCAINA

Stir fry protein with red onions, tomato wedges, our signature oysterand soy sauce, served over RISOTTO or LINGUINI PASTA, cooked with our creamy huancaína sauce and parmesan cheese.
•CHICKEN 22 •SHRIMP 24 •STEAK 24

KAN LOU WONTON 20

Stir-fry chicken, pork, shrimp, pineapple and vegetables, served with oriental sweet and sour sauce, crispy wonton and fried rice

CHAUFA AEROPUERTO

Stir-fried RICE or QUINOA with spring onions, snowpeas, beans prouts, scrambled eggs, ginger, soy and oyster sauce.
Your choice of:

•CHICKEN 18 •STEAK 20
•SEAFOOD 21 •COMBINATION 22



INCA FAVORITE



GLUTEN FREE



VEGETARIAN



MEDIUM SPICY

* MAY CONTAIN RAW OR UNDER COOKED INGREDIENTS. CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
ALL RESERVATIONS OF 6 OR MORE WILL HAVE GRATUITY ADDED TO THE CHECKS. ONLY ONE PROMOTIONAL DISCOUNT PER CHECK.
20% GRATUITY WILL BE ADDED DURING SPECIAL EVENTS DUE TO INCREASE OF SERVICE FOR THOSE EVENTS.