


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 differents 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"

 **INCASOCIAL**

ASK ABOUT OUR DAILY LUNCH SPECIALS*!!

DINE IN ONLY
(NOT INCLUDING HOLIDAYS)

CAUSA

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

VEGGIE  10
Beets and corn with avocado lime sauce and Inca sauce

CHICKEN 12
Chicken salad, Inca sauce and avocado lime sauce

SHRIMP 13
Shrimp and avocado lime sauce topped with golf and Inca sauce

AL OLIVO 13
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  9
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

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*  12
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*  13
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*  14
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.

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 empanadas 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  24

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



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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 onions

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 oyster and 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



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ALGO DULCE

FLAN 	8
Custard dessert with clear caramel sauce	
LUCUMA FLAN 	8
Our traditional flam infused with delicious Lucuma	
TRES LECHES	8
Ultra-light cake homemade whipped cream, served with seasonal fruit	
CHURROS	8
Perfectly fried Peruvian fritters served with chocolate sauce	
INCA SUSPIRO 	8
Dulce de leche custard, served with port meringue and cinammon	
ALFAJORES	8
Traditional Peruvian pastries made with two delicate cookies filled in between with dulce de leche caramel topped with powdered sugar.	
ICE CREAM 	7
Lucuma, vanilla and flavors of the day	
DESSERT OF THE DAY	9
Ask your server for our dessert of the day	

BEVERAGES

INCA COLA	3.50
CHICHA MORADA 	4.00
PINEAPPLE JUICE	4.50
ORANGE JUICE	4.00
CRANBERRY JUICE	4.00
FOUNTAIN SODA FREE REFILLS	3.50
ICED TEA FREE REFILLS	3.50
RED BULL	5.00
BOTTLE WATER	3.00
SPARKLING WATER	4.00

HOT DRINKS


CAPPUCCINO	4.50
ESPRESSO	4.00
LATTE	4.50
COFFEE	3.00


BRUNCH


EVERY WEEKEND & HOLIDAYS 11-3

MARKED ITEMS COMES WITH 
FRESH FRUIT AND HOME POTATOES


Bacon +\$2 • Egg +\$2 •
Smoked Salmon +\$6

CLASSIC WAFFLE 13  13
Our homemade waffle is made fresh daily topped with whipped cream and fresh fruit and a small side of bacon



CHOCOLATE WAFFLE  13
Our homemade waffle made with chocolate chips and topped with whipped cream and chocolate chips

BLUEBERRY WAFFLE  13
Our homemade waffle made fresh with blueberries, topped with whipped cream, blueberries, and small side of bacon


POLLO & WAFFLES 17
Fried chicken over our house-made waffle, maple syrup

INCA BREAKFAST  13
Our authentic Peruvian chicken tamal, served with pork chicharron, sweet potato fries, ciabatta bread and sarza criolla.

DULCE DE LECHE 
FRENCH TOAST  13
Classic French toast stuffed with dulce de leche

AVOCADO TOAST   13
Multi-grain toast, avocado, roasted corn, pico de gallo, sunny side up egg

CHICHARRON BENEDICT  16
English muffins, pork chicharrón, sweet potatoes, poached eggs and rocotto hollandaise sauce

SALMON BENEDICT  17
English muffins, smoked salmon, sauteed spinach, poached eggs and rocotto hollandaise sauce

LIMA OMELETTE   13
Sauteed garlic mushrooms, spinach, mozzarella, parmesan & feta cheese

BRUNCH OF THE DAY  17
A special item made fresh for you to try. Ask your server what they are today.

INCA MIMOSAS

BOTTONLESS MIMOSAS 15
Classic mimosa refill 25 cents each
Flavor Mimosas refill \$1 each
·CLASSIC ·PINEAPPLE
·PASSIONFRUIT ·CHICHA MORADA

HAPPY HOUR

WEEKDAYS 3-7

BEERS

DRAFT BEERS \$2 OFF
BEER OF THE DAY 5.00
HARD SELTZER 5.00

COCKTAIL

LATIN ICE 6.00
CHICHA RUM 6.00
MARGARITA 6.00
FLAVORS +I\$
UPGRADE TO 1800 TEQUILA +\$3

WINE

HOUSE RED 5.00
HOUSE WHITE 5.00
SPARKLING WINE 5.00

FOOD

FUN FRIES 5.00
FRIED CHICKEN SLIDER 6.00
PERUVIAN SKEWER 6.00
·CHICKEN ·SHRIMP ·BEEF HEART
CHICHARRON 6.00
·CHICKEN ·PORK
TACOS (2) 7.00
Fried Tortilla with you choice of:
·Al Pastor ·Chicken
·Cevichero (Shrimp)*
\$1 WINGS (6) 6.00
·Peruvian Green Sauce
·Rocotto Buffalo ·Anticuchero



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EAT - DRINK - VIBE



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DRINK MENU COCKTAIL


CHICHA RUM 	12
House made chicha morada, rum, pineapple juice, lime juice	
CHILCANO	11
Pisco, lime juice, canada dry ginger ale, angostura bitters	
Flavors +\$1	
LATIN ICE	11
Vodka, lime juice, pineapple juice, sugar, sprite and soda	
INCA MARGARITA	10
Tequila, triple sec, sugar & lime juice	
Flavors +\$1	
·Strawberry ·Passionfruit ·Mango ·Spicy	
INCA KOLADA 	13
1800 coconut tequila, triple sec, passion fruit puree, pineapple juice and lime juice	
TUMI PUNCH	12
Dark rum, pineapple juice, passion fruit puree, orange liquor and lime juice	
SANGRIA	10
Your choice of red or white delicious wine punch	
LLAMA RITA 	12
Tequila, jalapeño, lime, agave, and grapefruit radler	
MEXICAN MULE	12
Tequila, lime juice and ginger beer	
CAIPIRINHA	13
Cachaça, muddled limes and sugar, made the Brazilian way	
MIDNIGHT MARTINI	13
A coffee shot shaken with vodka, cream and coffee licours.	
EL DORADO SMASH	12
Fresh muddled limes mixed honey and bourbon whiskey	
LADIES MARGARITA	3
Tequila, triple sec, sugar & lime juice	
*Available on thursday during happy hour 3-7pm	



BOOK YOUR NEXT EVENT WITH US

INCA SOCIAL


SOURS

PISCO SOUR*	12
Peruvian pisco, lime juice, sugar, egg whites, bitters	
STRAWBERRY SOUR*	13
Made with our strawberry puree	
PASSION SOUR*	13
Made with our passion fruit puree	
MANGO SOUR*	13
Made with our homemade mango ouree	
CHICHA SOUR* 	13
Made with our homemade chicha morada	

CERVEZA

XX- MEXICAN LAGER	7.50
STELLA - PILSNER	8
BIG PAPPI - IPA	10
JUICE BOMB- HAZY IPA	10
SCHOFFERHOFER GRAPEFRUIT RADDLER	9
GUINNESS STOUT	7
INCA LIGHT BEER	-ROTATING 7
SOUR	-ROTATING 8
CIDER	-ROTATING 8

BOTTLES & CANS

CRISTAL PERUVIAN LAGER	8
PILSEN CALLAO PILSNER 	8
CORONA MEXICAN LAGER	7
TECATE MEXICAN LAGER	7
BLUE MOON- WHEAT	7
HEINKEN ZERO	6

A ROUND OF BEERS FOR THE
KITCHEN STAFF \$7
THEY WORK HARD MAKING OUR FOOD,
IF YOU WANT A WAY TO SAY THANKS TO OUR KITCHEN STAFF,
THIS IS HOW YOU CAN DO IT!



50% OFF BOTTLES OF WINE
EVERY TUESDAY &
WEDNESDAY, THE PERFECT
DATE NIGHT

VINOS

All wines available by the glass and bottle.

RED WINE

CABERNET SAUVIGNON	8/42
PINOT NOIR	9/45
MERLOT	9/44
MALBEC	9/44

WHITE WINE

SAUVIGNON BLANC	8/42
CHARDONNAY	8/42
VINHO VERDE	8/42
PINOT GRIGIO	8/42
RIESLING	8/42

SPARKLING

PROSECCO	9/45
HOUSE	8/42
CAVA	9/45

WEEKDAYSPECIALS

MONDAY
·Kids Eat free all day (12 & under)
·Aji de Gallina + Fountain Soda \$14 for lunch (11-3pm)

TUESDAY
·Taco Tuesday (Open-9pm)
3 Fried Tacos \$12
·Chicen Tallarin Verde + Fountain Soda \$14 during lunch (11-3pm)
·50% off Wines bottles

WEDNESDAY
·Saltado Wednesday (lunch)
Chicken or Veggie saltados \$11
·50% off Wines bottles

THURSDAY
·Full Sushi Roll+ fountain soda \$11 during lunch (11-3pm)
·\$5 Classic Margaritas all day (12-9pm)
1\$ Flavours
·\$3 Ladies Margaritas during Happy hour (3-7pm)
No modifications*

FRIDAY
·Tumi Chicken Sandwich + Fountain Soda \$12 for lunch (11-3pm)

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