


INCA SOCIAL

ASK ABOUT OUR DAILY LUNCH SPECIALS*!!

DINE IN ONLY
(NOT INCLUDING HOLIDAYS)

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, Clasico, 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* 18
Shrimp, mango, avocado, passion fruit leche de tigre, aji limo and cilantro

TIRADITO AL OLIVO*  18
Shaved tender pieces of spanish octopus over a Peruvian black olive aioli sauce and toasted bread

LA PREVIA

ANTICUCHOS  13
Grilled beef heart Peruvian street style skewers, with roasted potatoes, choclo, inca sauce and chimichurri

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.

LA PREVIA

AJI DE GALLINA EMPANADAS 9
Two chicken emapandas filled with our aji de gallina, served with Peruvian pico de gallo and our Inca sauce

BEEF EMPANADAS 9
Two empanadas filled with ground beef, carrot, peas and raisins 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, served with rocoto cream sauce and Inca sauce

TEQUEÑOS 8
Mozzarella cheese inside a wonton wrap, flash-fried served with our avocado 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

TOSTACO ACEVICHADO* 13
Plantain taco shell with our classic shrimp ceviche with rocoto aioli and aji amarillo sause

TAMAL  8
Authentic Peruvian tamal stuffed with chicken, a black olive and a hard boiled egg, served with sarza criolla

WINGS (6) 10.50
Your choice of:

PERUVIAN GREEN SAUCE  

ROCOTO BUFFALO 

ANTICUCHERO


ASK YOUR SERVER ABOUT OUR FEATURE MENU



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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 of 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

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

SALTADOS

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

STEAK \$21 • CHICKEN \$18
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

LOS TRADICIONALES

ARROZ CON MARISCOS 22
Inca “seafood rice” Marinated in our seafood sauce, parmesan, heavy cream, filled with calamari, shrimp, mussels, octopus and sarza criolla

ARROZ CON POLLO 18
Rice and chicken simmered in a cilantro, herbs and vegetables sauce, topped with sarza criolla

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

BISTEC A LA POBRE* 24
Grilled 8oz tender steak with fried egg, white rice, fries, plantains and sarza criolla

TALLARIN VERDE* 
Linguine pasta with Peruvian style pesto and parmesan cheese.
•CLASSI 13 •CHICKEN 20 •STEAK 24

PESCADO A LO MACHO 22
Pan seared fish of the day topped with calamari, shrimp, mussels, octopus, seafood sauce and white rice

JALEA MIXTA 25
Delicious mixture of assorted deep fried seafood served with fried yucca and sarza criolla topped with peruvian seaweed.

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

KIDS MENU

kids, 12 years and under
eats free on mondays*

CHICKEN CHICHARRON WITH FRIES 7

KIDS PASTA WITH BUTTER AND CHEESE 7

SALCHIPAPAS 7

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 sauce

CHAUFA AEROPUERTO 12
Stir-fried RICE or QUINOA with spring onions, peas, bean sprouts, scrambled eggs, ginger, soy and oyster sauce.Your choice of:

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



#TAKEOUT TUESDAY

25% OFF

WHEN ORDER THROUH OUR APP

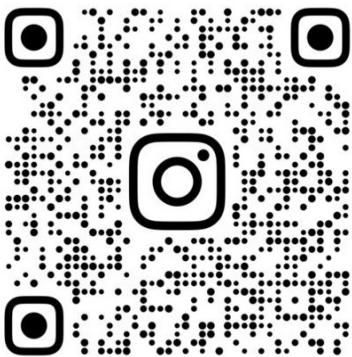
SANDWICHES

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, onions and avocado lime sauce

NAZCA VEGGIE BURGER 13
Our vegetarian patty giving you an explosion of flavor, served with tomato, lettuce, avocado lime sauce and onions



"GET A SNEAK PEEK OF OUR MENU
IN OUR INSTAGRAM



PERUVIAN SUSHI

• 5 Pieces \$9 • 10 Pieces \$14

LIMITED QUANTITIES AVAILABLE*
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 of the day, acevichado sauce and chalaca

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

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

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

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


ALGO DULCE

FLAN  8
Custard dessert with clear caramel sauce


LUCUMA FLAN  8
Our traditional flam infused with delicios 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



INCA FAVORITE



GLUTEN FREE



VEGETARIAN




MEDIUM SPICY

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INCA SOCIAL

BEVERAGES

INCA COLA	3.50
CHICHA MORADA 	4.00
PINEAPPLE JUICE	4.50
ORANGE JUICE	4.00
CRANBERRY JUICE	4.00
FOUNTAIN SODA	3.50
FREE REFILLS	
ICED TEA	3.50
FREE REFILLS	
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

HOST YOUR NEXT EVENT
WITH US – AT ONE OF OUR
VENUE OR YOUR LOCATION!

From intimate gatherings to large celebrations, we cater to all sizes. Check out our semi-private rooms for a perfect event setting. Specializing in birthdays, we offer tailored packages just for you!

Scan the QR code to get learn more



MARKED ITEMS COMES WITH FRESH FRUIT AND HOME POTATOES

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

CLASSIC WAFFLE 13

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

CHOCOLATE WAFFLE

Our homemade waffle made with chocolate chips and topped with whipped cream and chocolate chips

BLUEBERRY WAFFLE

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

POLLO & WAFFLES

Fried chicken over our house-made waffle, maple syrup

INCA BREAKFAST

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

BRUNCH

EVERY WEEKEND
& HOLIDAYS 11-3

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 +1\$	
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
•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 COCKTAILS

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

ROSÉ SANGRIA 10
Rosé wine passionfruit puree, lime and vodka

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

LADIES MARGARITA 3
Tequila, triple sec, sugar & lime juice
*Available on thursday during happy hour 3-7pm

MIDNIGHT MARTINI 13
A coffee shot shaken with vodka, cream and coffee licours.

EL DORADO SMASH 13
Fresh muddled lime mixed with honey and bourbon whiskey



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

INCA LIGHT BEER -ROTATING 7

STOUT -ROTATING 8

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 8

HEINKEN ZERO 6

HARD SELTZER 7

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

PINOT GRIGIO 8/42

ROSÉ 8/48

SPARKLING

PROSECCO 48

HOUSE 8/42

WEEKDAY SPECIALS

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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