

# 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 cancha, corn, onions, sweet potato and cilantro with your choice of: •FISH 18 •MIXTO 19 •SHRIMP 19 •CLASICO •AJI AMARILLO •ROCOTO CREAM

**CEVICHE SAMPLER\*** 26  
Includes a generous portion of our fish ceviche with our 3 different flavours, Classic, Aji amarillo and Rocoto cream MIXTO +\$2

**CEVICHE CARRETIERO\*** 25  
Fish clasico ceviche with crispy calamari MIXTO +\$3

**LECHE DE TIGRE\***  
Our Ceviche juice with fish served with canchitas and corn SHOT \$4 BOWL \$16

**CEVICHE NIKKEI\*** 19.50  
Fresh tuna, avocado, onion, seaweed and cucumber with our nikkei leche de tigre

**CEVICHE INK-A\*** 20  
Squid Ink Leche de Tigre, fish, squid and octopus

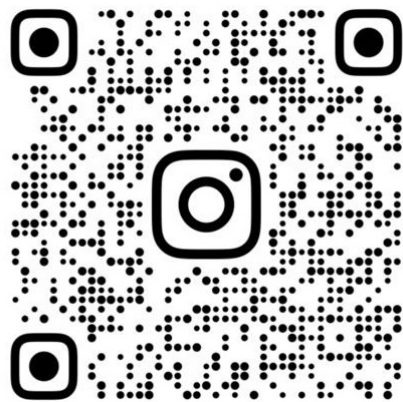
**CEVICHE TROPICAL\*** 18  
Shrimp, mango, avocado, passion fruit leche de tigre, aji limo and cilantro

**CEVICHE VEGETARIANO** 16  
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\*** 17  
Fresh tuna served with leche de tigre aji amarillo style

**TIRADITO AL OLIVO\*** 20  
Shaved tender pieces of spanish octopus over a Peruvian black olive foam, sweet drops pepper and pita crackers.



" Get an exclusive preview of our restaurant experience! Follow us on Instagram "

### CAUSA

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

**VEGGIE** 11  
Beets and corn with avocado lime sauce and Inca sauce

**CHICKEN** 13  
Chicken salad, Inca sauce and avocado lime sauce

**SHRIMP** 14  
Shrimp and avocado lime sauce topped with golf and Inca sauce

**AL OLIVO** 14  
Octopus, black olive sauce, avocado and our inca sauce

**CAUSA SAMPLER** 15  
One of the each flavour mentioned above.

**CAUSA ACEVICHADA** 19  
Traditional causa topped with our classic ceviche made with fresh raw fish cured in lime juice and our leche de tigre

### LA PREVIA

**ANTICUCHOS** 14  
Grilled Peruvian street style skewers, with roasted potatoes, choclo, Inca sauce and chimichurri sauce. •BEEF HEART 14 •CHICKEN 13 •SHRIMP 14 •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** 8.50  
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

### PERUVIAN SUSHI

• 5 Pieces \$9 • 10 Pieces \$16

All our rolls are topped with sesame seeds\*

**MIRAFLORES ROLL\***  
Surimi, avocado, smoked salmon, topped with avocado and passionfruitsauce

**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 fresh mango 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 \$19 • STEAK \$22  
SHRIMP \$22 • VEGGIE \$16

We can cater events at your home, office or in our private rooms"




INCA FAVORITE GLUTEN FREE VEGETARIAN MEDIUM SPICY

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## 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 and pico de gallo


**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** 13  
Flash fried shrimp, tossed in our special sweet sauce on a bed of quinoa


**WINGS (6)** 11  
Your choice of:  
PERUVIAN GREEN SAUCE   
ROCOTO BUFFALO   
ANTICUCHERO

## SALADS


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

**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

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


**BISTEC A LA POBRE\*** 25  
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

**PESCADO A LO MACHO** 23  
Pan seared fish of the day topped with calamari, shrimp, mussels, octopus, seafood sauce and white rice

**TALLARIN VERDE**    
Linguine pasta with Peruvian style pesto and parmesan cheese.  
•CLASSIC 14 •CHICKEN 20 •STEAK 25

**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 22 •STEAK 25  
•SHRIMP 25 •VEGGIE 20

**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.  
Upgrade to Sweet potato fries.+\$1  
Add Egg +\$2

**INCA BURGER\*** 15  
8 oz patty, mozzarella, avocado lime sauce, onions, tomato and lettuce

**SPICYTUMI CHICKEN**  14  
Fried chicken thigh tossed in our rocoto buffalo sauce, mozzarella cheese, tomato, lettuce, onion, avocado lime sauce

**NAZCA VEGGIE BURGER** 15  
Our "beyond burger" 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

**INCA CHICKEN** 18  
Grilled chicken served with stir-fried quinoa with spring onion, bean sprouts, snow peas and soy and oyster sauce

**PULPO ANTICUCHERO** 28  
8oz of grilled tender octopus served with our lime and aji amarillo infused mashed potato, black olive sauce, sweet potatoes fried and chimichurri

**SALMON ANDINO** 24  
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

**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•SEAFOOD 21•VEGGIE 13  
•STEAK 20 •COMBINATION 22

 ICA FAVORITE

 GLUTEN FREE

 VEGETARIAN

 MEDIUM SPICY

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# INCA SOCIAL

# BRUNCH

EVERY WEEKEND  
& HOLIDAYS 11-3

## HAPPY HOUR

WEEKDAYS 3-7

FUN FRIES	6.00
FRIED CHICKEN SLIDER	6.00
CAUSA	6.00
TWO CAUSAS OF YOUR CHOICE: ·CHICKEN ·VEGGIE	
CHICHARRON	6.00
·CHICKEN ·PORK	
CHOROS A LA CHALACA	6.00
3 Steamed mussels, covered with Peruvian Pico de Gallo (Chalaca) and peruvian corn.	
TACOS (2)	6.00
Fried Tortilla with your choice of: ·Al Pastor ·Chicken	

## COCKTAIL

LATIN ICE	6.00
CHICHA RUM	6.00
MARGARITA	6.00
FLAVORS +1\$	
UPGRADE TO 1800 TEQUILA +\$3	

## BEERS

DRAFT BEERS	\$2 OFF
BEER OF THE DAY	6.00
HARD SELTZER	6.00

## WINE

HOUSE RED	6.00
HOUSE WHITE	6.00
SPARKLING WINE	6.00

## ALGO DULCE

FLAN <b>GF</b>	8.50
Custard dessert with clear caramel sauce	
TRES LECHES	8.50
Ultra-light cake homemade whipped cream, served with seasonal fruit	
CHURROS	8.50
Perfectly fried Peruvian fritters served with chocolate sauce	
INCA SUSPIRO <b>GF</b>	8.50
Dulce de leche custard, served with port meringue and cinammon	
ALFAJORES	8.50
Traditional Peruvian pastries made with two delicate cookies filled in between with dulce de leche caramel topped with powdered sugar.	
SWEET SAMPLER	29.00
Sampler of alfajores, churros, tres leches, suspiro and flan, perfect to share.	
ICE CREAM <b>GF</b>	7.00
Lucuma, vanilla and flavors of the day	
DESSERT OF THE DAY	Market price
Ask your server for our dessert of the day	

## WEEKDAYS PECIALS

KIDS MONDAY	
·Kids Eat free all day (12 & under)	
·\$14 Aji de Gallina + Fountain Soda during lunch 11-3	
TACO TUESDAY	
·\$12 Taco Tuesday 3 Fried Tacos for	
·50% off Wines bottles	
SALTADOS WEDNESDAY	
·\$11 Chicken or Veggie saltados 11-3	
·50% off Wines bottles	
·1\$ Oysters all day 6/12. Limited Quantites	
LADIES NIGHT THURSDAYS	
·\$11 Full Sushi Roll+ fountain soda 11-3	
·\$5 Classic Margaritas all day 11-9	
·\$2.99 Ladies Margaritas during Happy hour 3-7 No modifications*	
TUMI FRIDAY	
·\$12 Tumi Chicken Sandwich + Fountain Soda during lunch 11-3	

MARKED ITEMS COMES WITH  FRESH FRUIT AND HOME POTATOES

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

CLASSIC WAFFLE **V** 13.00  
Our homemade waffle is made fresh daily topped with whipped cream and fresh fruit and a small side of bacon

CHOCOLATE WAFFLE **V** 13.00  
Our homemade waffle made with chocolate chips and topped with whipped cream and chocolate chips

BLUEBERRY WAFFLE **V** 13.00  
Our homemade waffle made fresh with blueberries, topped with whipped cream, blueberries, and small side of bacon

POLLO & WAFFLES 17.00  
Fried chicken over our house-made waffle, maple syrup

INCA BREAKFAST  18.00  
Our authentic Peruvian chicken tamal, served with pork chicharron, sweet potato fries, ciabatta bread and sarza criolla.

DULCE DE LECHE FRENCH TOAST  **V** 13.00  
Classic French toast stuffed with dulce de leche

AVOCADO TOAST **V**  13.00  
Multi-grain toast, avocado, roasted corn, pico de gallo, sunny side up egg

CHICHARRON BENEDICT  16.00  
English muffins, pork chicharrón, sweet potatoes, poached eggs and rocotto hollandaise sauce

SALMON BENEDICT  17.00  
English muffins, smoked salmon, sauteed spinach, poached eggs and rocotto hollandaise sauce

LIMA OMELETTE **V**  13.00  
Sauteed garlic mushrooms, spinach, mozzarella, parmesan & feta cheese

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

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



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EAT - DRINK - VIBE

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# DRINK MENU

## COCKTAIL

CHICHA RUM  12.00

House made chicha morada, rum, pineapple juice, lime juice

CHILCANO 11.00

Pisco, lime juice, canada dry ginger ale, angostura bitters  
Flavors +\$1

LATIN ICE 11.00

Vodka, lime juice, pineapple juice, sugar, sprite and soda

INCA MARGARITA 11.00

Tequila, triple sec, sugar & lime juice  
Flavors +\$1

·Strawberry ·Passionfruit ·Mango ·Spicy

INCA KOLADA  13.00

1800 coconut tequila, triple sec, passion fruit puree, pineapple juice and lime juice

TUMI PUNCH 13.00

Dark rum, pineapple juice, passion fruit puree, orange liquor and lime juice

MEXICAN MULE 13.00

Tequila, lime juice and ginger beer

CAIPIRINHA 13.00

Cachaça, muddled limes and sugar, made the Brazilian way

MIDNIGHT MARTINI 13.00

A coffee shot shaken with vodka, cream and coffee licours.

LADIES MARGARITA 2.99

Tequila, triple sec, sugar & lime juice

\*Available on thursday during happy hour 3-7pm For Ladies Night

EL DORADO SMASH 12.00

Fresh muddled limes mixed honey and bourbon whiskey

CHICHA-RITA  13.00

1800 Tequila shaken with orange liquor, lime juice and pineapple juice topped with our home made chicha morada



BOOK YOUR NEXT EVENT WITH US

# INCA SOCIAL

## SOURS

PISCO SOUR\* 12.50

Peruvian pisco, lime juice, sugar, egg whites, bitters

PASSION SOUR\* 13.50

Made with our passion fruit puree

STRAWBERRY SOUR\* 13.50

Made with our strawberry puree

MANGO SOUR\* 13.50

Made with our homemade mango puree

CHICHA SOUR\*  13.50

Made with our homemade chicha morada

## MOCKTAILS

INCA KOLADA ZERO  8.00

Passion fruit puree, pineapple and lime juice punch mixed with coconut syrup

CHICHA SPRITZ 7.00

Our home chicha morada with pineapple and sprite

INCA SUNSET 8.00

Pineapple and orange juice topped with diet coke and a splash of grenadine.

## CERVEZA

GUINNESS STOUT 10.00

JUICE BOMB- HAZY IPA 10.00

INCA LAGER  7.00

PINEAPPLE CIDER  9.00

XX- MEXICAN LAGER 8.00

BIG PAPPY - IPA 10.00

STELLA - PILSNER 8.50

BEER OF THE DAY  Market price

Limited

## BOTTLES & CANS

CRISTAL PERUVIAN LAGER 8.00

PILSEN CALLAO  8.00

CORONA MEXICAN LAGER 7.00

TECATE MEXICAN LAGER 7.00

BLUE MOON- WHEAT 7.00

HEINKEN ZERO 6.00



INCA SOCIAL

EAT - DRINK - VIBE

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 8.50/40.00

PINOT NOIR 9.00/42.00

MERLOT 9.00/42.00

MALBEC 9.00/42.00

## WHITE WINE

SAUVIGNON BLANC 8.50/40.00

CHARDONNAY 8.50/40.00

VINHO VERDE 8.50/40.00

PINOT GRIGIO 8.50/40.00

RIESLING 9.00/42.00

## SPARKLING

PROSECCO 9.00/43.00

CAVA 9.00/43.00

HOUSE 8.00/38.00

## BEVERAGES

INCA COLA 3.75

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

SPARKLING WATER 4.00

## HOT DRINKS

CAPPUCCINO 4.50

ESPRESSO 4.00

COFFEE 3.00

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 MEDIUM SPICY

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