

INCA SOCIAL



ASK ABOUT OUR DAILY LUNCH SPECIALS!!

(DINE IN ONLY)

BARRA CEVICHERA

CEVICHE IS A SEAFOOD DISH MADE WITH FRESH RAW FISH CURED INTO LIME JUICE AND OUR LECHE DE TIGRE

CEVICHE CLASICO

•FISH 18 •SHRIMP 19 •MIXTO 19

Served with cancha, corn, onions, sweet potato and cilantro with your favorite choice of:

•TRADICIONAL •AJI AMARILLO •ROCOTO

CEVICHE SAMPLER* 26

Includes a generous portion of our fish ceviche with our 3 different flavours, Tradicional, Aji amarillo and Rocoto

MIXTO +3

CEVICHE CARRETIILLERO* 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 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

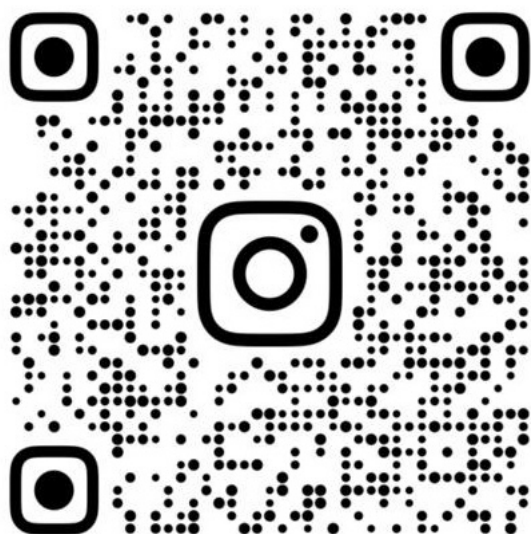
TIRADITO LIMEÑA* 17

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.

CEVICHE: THE SOUL OF PERU. FROM ANCIENT MOCHE FISH PRESERVATION TO THE ZESTY LIMES BROUGHT BY THE SPANISH, THIS DISH HAS EVOLVED INTO A VIBRANT EXPRESSION OF OUR COAST. A TRUE PERUVIAN CLASSIC.



GET AN EXCLUSIVE PREVIEW OF OUR RESTAURANT EXPERIENCE! "FOLLOW US ON INSTAGRAM"

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

CHICKEN EMPANADAS 9

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

TEQUEÑOS 10

Mozzarella cheese inside a wonton wrap, flash-fried, served over our avocado lime sauce and pico de gallo

INCA BALLS 9

CHEESE or BEEF

Our causa dough stuffed with your favorite choice rolled into balls, breaded, flash-fried and served with rocoto cream sauce and Inca sauce

SOCIAL BAO NEW 11

PORK or CHICKEN

Pork belly glazed in a savory oriental sauce, served with coleslaw in a soft warm bao bun with rocoto cream topped with seaweed

Chicken thigh and coleslaw covered with our buffalo sauce, served with in a warm bao bun with rocoto cream

CHICKEN CHICHARRÓN 10.50

Fried chicken tenders served with our Inca sauce, two fried yuccas and garnished with fresh lettuce and onion

PORK CHICHARRÓN 11

Fried pork belly served with our Inca sauce, two fried yuccas and garnished with fresh lettuce and onion

TAMAL 8.50

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

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.

CAMARONES EN MELCOCHA 13

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

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 passionfruit sauce

VIRGINIA LOVERS ROLL*

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

TUMI ROLL*

FRIED ROLL

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

ACEVICHADO ROLL*

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

MACHU PICCHU ROLL

Asparagus, avocado, cucumber, and fresh mango wrapped in nori paper

COSTA VERDE ROLL*

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

ANTICUCHERO ROLL*

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

ANDINO ROLL*

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

CAUSAS

COLD OR LIGHTLY FRIED PILLARS OF OUR LIME AND AJI AMARILLO INFUSED PERUVIAN MASHED POTATO WITH YOUR FAVORITE CHOICE OR TOPPING:

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



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.

ASK YOUR SERVER ABOUT OUR FEATURED MENU

INCA SOCIAL

SALTADOS

LOMO SALTADO

STEAK 22 • CHICKEN 19
SHRIMP 22 • VEGGIE 16

Stir fry protein with our signature oyster and soy sauce, red onions, tomato wedges and cilantro, served with rice and fries

TALLARIN SALTADO

STEAK 22 • CHICKEN 19
SHRIMP 22 • VEGGIE 16

Stir fry linguini pasta mixed with protein into our signature oyster and soy sauce, red onions, tomato wedges and cilantro.

INCA TACU TACU

STEAK 25 • CHICKEN 20
SHRIMP 25 • VEGGIE 18

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

LOMO A LA HUANCAINA 24

RISOTTO or PASTA

Stir-fry steak with red onions, tomato wedges, our signature oyster and soy sauce, served over your choice of risotto or pasta cooked with our creamy huancaína sauce and parmesan cheese.

LOMO SALTADO: A TRUE FUSION OF CULTURES. BORN FROM CHINESE IMMIGRANTS IN THE 19TH CENTURY, IT BLENDS THEIR STIR-FRY TECHNIQUES WITH PERUVIAN BEEF, TOMATOES, AND AJÍ PEPPERS. A SMOKY, FLAVORFUL DISH COOKED IN A BLAZING WOK.

FUSION

INCA CHICKEN 18

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

PULPO ANTICUCHERO 28

8oz of grilled tender octopus served over our lime and aji amarillo infused peruvian mashed potato, black olive sauce, sweet potatoes fried, chimichurri sauce and sweet drop peppers

SALMON ANDINO 24

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

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 and corn topped with sarza criolla

BISTEC A LA POBRE* 26

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 25

Linguine pasta with Peruvian style pesto and parmesan cheese.

•CLASSIC 14 •CHICKEN 20 •STEAK 26

JALEA MIXTA 25

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

ANTICUCHOS

BEEF HEART 14 • CHICKEN 13
SHRIMP 14 • SAMPLER 20

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

CHAUFA AEROPUERTO

CHICKEN 18 • SEAFOOD 21
VEGGIE 13 • STEAK 20 • COMBINATION 22

Stir-fried RICE or QUINOA with spring onions, snowpeas, bean sprouts, scrambled eggs, ginger, soy and oyster sauce

SALADS

•STIR FRIED STEAK+7• SHRIMP +8
•SALMON+8 •CHICKEN + 6

MACHU PICHU 12

QUINOA +3

Mixed greens, avocado slices, tomatoes, roasted corn, red onions and passionfruit dressing

EL CUZCO 12

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

SANDWICHES & WINGS

WITH FRIES OR
SWEET POTATO FRIES+1 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

WINGS (6) 11

PERUVIAN GREEN SAUCE  

ROCOTO BUFFALO 

ANTICUCHERO

ALGO MAS

•STEAK FRIES 5
•SWEET POTATO FRIES 6
•SWEET PLANTAIN 6
•PLANTAIN CHIPS 4
•SARZA CRIOLLA 4
•YUQUITAS 6
•ASK FOR THE SOUP OF THE DAY*



"Looking for something different? Explore our Second Menu!"



WE CAN CATER EVENTS AT YOUR HOME, OFFICE OR IN OUR PRIVATE ROOMS

 INCA 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 GF	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 GF	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 GF	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

DINE IN ONLY (NOT INCLUDING HOLIDAYS)

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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INCA FAVORITE



GLUTEN FREE



VEGETARIAN



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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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