

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 CARRETILLERO* 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

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.

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 14.00
Grilled beef heart Peruvian street style skewers, with roasted potatoes, choclo, Inca sauce and chimichurri sauce.

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

PERUVIAN SUSHI

All our rolls are topped with sesame seeds*
• 5 Pieces \$9 • 10 Pieces \$16

MIRAFLORES ROLL*
Surimi, avocado, smoked salmon, topped with avocado and passion fruit sauce

ACEVICHADO ROLL* 11
Fried shrimp, avocado and cream cheese, topped with fresh fish, acevichado sauce and chalaca

TUMI ROLL* 14
Cream cheese, fried shrimp, avocado, breaded and flash fried roll topped with tare 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

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



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



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


INCASOCIAL

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.

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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

PESCADO A LO MACHO 23
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* 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

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

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
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

FUSION

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

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

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  21
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 •VEGGIE 13
•COMBINATION 22

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INCA SOCIAL



BRUNCH

EVERY WEEKEND
& HOLIDAYS 11-3

HAPPY HOUR

WEEKDAYS 3-7

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  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  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  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 PEICIALS

- 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 6/12. Limited Quantities
- 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  13.00
Our homemade waffle is made fresh daily topped with whipped cream and fresh fruit and a small side of bacon
- CHOCOLATE WAFFLE  13.00
Our homemade waffle made with chocolate chips and topped with whipped cream and chocolate chips
- BLUEBERRY WAFFLE  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   13.00
Classic French toast stuffed with dulce de leche
- AVOCADO TOAST   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   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

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
60 MIN 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
PINOT GRIGIO 8.50/40.00

SPARKLING

PROSECCO 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



BOOK YOUR NEXT EVENT WITH US

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