

# 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

#### CEVICHE CARRETILLERO\* 25

Fish clasico ceviche with crispy calamari

#### 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

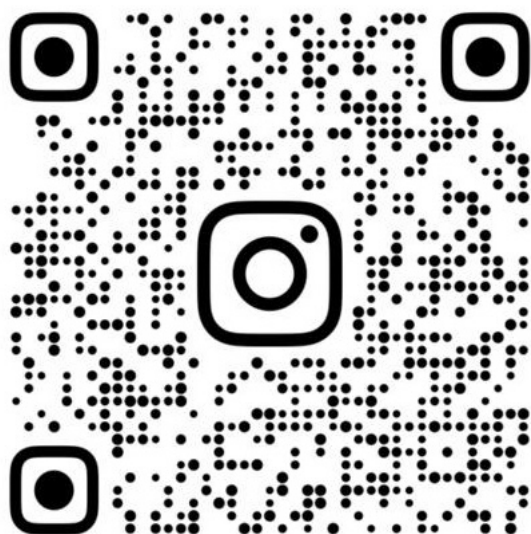
#### TIRADITO LIMEÑA\* 17

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 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

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 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 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



INCASOCIAL.COM

EAT · DRINK · VIBE



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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  
**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

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