

INCA SOCIAL

LUNCH SPECIAL: 20% OFF*,
WEEKDAYS UNTIL 3 PM
(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 16⁵⁰ • **MIXTO** 18 • **SHRIMP** 18
Clasico • **Aji amarillo cream** • **Rocoto cream**

CEVICHE SAMPLER* 22

Includes a generous portion of our fish ceviche with each of our flavors above
MIXTO+\$3

CEVICHE CARRETILLERO* 22⁵⁰

Fish clasico ceviche with crispy calamari
MIXTO+\$3

LECHE DE TIGRE*

Our Ceviche juice with fish served with cancha and corn
SHOT \$4 • **BOWL** \$13

CEVICHE NIKKEI* 18

Fresh tuna, avocado and cucumber with our nikkei leche de tigre

CEVICHE INK-A* 17

Squid Ink Leche de Tigre, fish, squid and octopus

CEVICHE TROPICAL* 17

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

CEVICHE VEGETARIANO 13

Avocado, mushrooms, mango, onions, corn and asparagus, with passion fruit sauce

TIRADITO TATAKI* 17

Seared tuna in an oriental style leche de tigre sauce

TIRADITO LIMEÑA* 15

Fish of the day served with aji amarillo sauce

TIRADITO AL OLIVO* 18

Shaved tender pieces of spanish octopus over a Peruvian black olive aoli sauce and toasted bread

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 off with golf and Inca sauce

AL OLIVO 13

Octopus, black olive sauce, avocado and our inca sauce

CAUSA SAMPLER 14

One veggie, chicken, shrimp and al olivo

ACEVICHADA 14

Traditional causa topped with our classic ceviche

PERUVIAN SUSHI

Half order 9 • **Full order** 14

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

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 palmito wrapped in nori paper

VIRGINIA LOVERS ROLL*

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

LATIN ROLL*

Avocado, mango, and cream cheese, covered in caramelized plantain

COSTA VERDE ROLL*

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

SPICY TUNA ROLL*

Tuna, cucumber, palmito and shichimi

ANTICUCHERO ROLL*

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

LA PREVIA

ANTICUCHOS 13

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

BEEF HEART • CHICKEN • SHRIMP SAMPLER \$20

PAPA A LA HUANCAÍNA 9

Thick cut potatoes boiled and smothered with our creamy huancaína sauce, topped with a boiled egg and a black olive

CHOROS A LA CHALACA 12⁵⁰

5 Steamed mussels, covered with Peruvian Pico de Gallo (Chalaca)

TAMAL 8

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

BRUSSEL SPROUTS 8

Fried brussel sprouts tossed in bacon and our passion fruit dressing

NIKKEI TACO 9

Fried tortilla with tuna, avocado, and rocoto aioli



INCA FAVORITE



GLUTEN FREE



VEGETARIAN



MEDIUM SPICY

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EMPANADAS 9

Served with Peruvian pico de gallo and our Inca sauce

Aji de gallina chicken stew in a slightly spicy cream sauce

Beef ground beef, carrots, pease, raisins

INCA BALLS 9

Our causa dough stuffed with your choice of cheese or ground 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

CHICHARRÓN 10

24 hour slow cooked pork. Your choice of fried chicken or pork, served with our Inca sauce and two yucas

CAMARONES EN

MELCOCHA 10

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

WINGS (6) 10

Your choice of:

Peruvian with green sauce

Rocoto Buffalo

Anticuchero

SALADS

CHICKEN +\$5 • STEAK +\$6

SHRIMP +\$8 • FISH OF THE DAY +\$8

EL CUZCO 12

Avocado lime sauce, quinoa mix with mango, cucumber, red pepper, red onion, feta cheese, and passion fruit lime vinaigrette

MACHU PICCHU 11

Mixed greens, avocado slices, tomatoes, roasted corn, red onions, passion fruit dressing

Quinoa mix +\$3

POKE TUNA 16

Tuna tartar served on a bed of cucumbers and avocado sauce

SALTADOS*

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

STEAK \$21 • CHICKEN \$18

SHRIMP \$20 • VEGGIE \$16

SANDWICHES

With french fries or sweet potato fries. **Egg** +\$2

INCA BURGER* 14

8 oz patty, mozzarella, avocado lime sauce, onions, tomato, lettuce and Inca sauce

TUMI CHICKEN 13

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

NAZCA VEGGIE BURGER 13

Our vegetarian patty giving you an explosion of flavor, served with tomato, lettuce, avocado lime sauce and salsa criolla

HUACHANA BURGER* 15

Peruvian chorizo burger with fried egg, tomato, lettuce, avocado lime sauce and rocoto sauce

LOS TRADICIONALES

ARROZ CON MARISCOS 21

Inca "seafood rice". Marinated in our seafood sauce, parmesan, heavy cream, filled with calamari, shrimp, mussels, and salsa criolla

ARROZ CON POLLO 18

Rice and chicken simmered in a cilantro, herbs and vegetables sauce, topped with salsa criolla

AJI DE GALLINA 18

Peruvian chicken stew in a slightly spicy cream sauce made with aji amarillo, over a bed of potatoes, topped with a hard boiled egg, a black olive, served with white rice

BISTEC A LA POBRE* 24

Pan seared 8 oz tender steak, fried egg, white rice, fries, plantains and salsa criolla

TALLARIN VERDE* 13

Peruvian style pesto, served with linguine pasta, parmesan cheese
Chicken \$20 • **Steak** \$24

PESCADO A LO MACHO 22

Pan seared fish of the day, topped with calamari, shrimp, mussels, aji panca seafood sauce and white rice

LOMO A LA HUANCAINA* 23

Our Lomo Saltado served over risotto or linguine pasta, cooked with our creamy huancaína sauce and parmesan cheese

INCA TACU TACU 23

A pan fried bean and rice cake topped with thinly sliced stir fried steak, red onion and tomato wedges in our signature oyster and soy sauce
EGG +\$2

JALEA MIXTA 25

A delicious mixture of assorted deep fried seafood served with fried yucca and salsa criolla

FUSION

PULPO ANTICUCHERO 21

Grilled tender octopus served over a potatoes and our Chalaca and black olive aoli sauce.

INCA CHICKEN 18

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

SALMON ANDINO 22

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

CORDERO A LA NORTEÑA 26

Braised lamb in cilantro/ aji amarillo sauce, canario beans, white rice and salsa criolla

CHIFAS

FRIED RICE +\$2

CHI JAU KAI 18

Chicken thighs marinated in oriental sauce, then fried and served with sauteed vegetables and white rice

KAN LOU WONTON 18

Stir-fry chicken, pork, shrimp, pineapple and vegetables, served in a oriental sweet and sour sauce, crispy wonton and white rice

CHAUFA AEROPUERTO* 12

Stir-fried rice or quinoa with spring onions, peas, bean sprouts, scrambled eggs, ginger and soy sauce. Your choice of:

Chicken +\$5 • **Steak** +\$6 •

Seafood +\$8


INCA SOCIAL

BRUNCH

EVERY WEEKEND 11-3


ALGO DULCE

FLAN 8 
Custard dessert with clear caramel sauce

LUCUMA FLAN 8 
Our traditional flan infused with delicious Lucuma

TRES LECHES 8
Ultra-light cake with 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 cinnamon

ICE CREAM 7 
Lucuma, vanilla, and flavors of the day

DESSERT OF THE DAY 8
Ask your server for our dessert of the day

DRINKS

INCA COLA 3⁵⁰
CHICHA MORADA 4
PINEAPPLE JUICE 4
PASSION FRUIT JUICE 4⁵⁰
ORANGE JUICE 4
CRANBERRY JUICE 4
FOUNTAIN SODA 3
ICED TEA 3
SWEET TEA 4
BOTTLE WATER 3
SPARKLING WATER 4
CAPPUCCINO 4⁵⁰
LATTE 4⁵⁰
ESPRESSO 4
COFFEE 3⁵⁰


ALL BRUNCH DISHES ARE SERVED WITH HOME POTATOES AND FRESH FRUIT


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



INCA MIMOSAS 15
Classic mimosa refill 25 cents each
Flavor Mimosas refill \$1 each
(Passionfruit, Pineapple, Chicha Morada)

CHOCOLATE WAFFLES 12 
Our house-made waffle, topped off with chocolate and seasonal fruit

POLLO & WAFFLES 17
Fried chicken over our house-made waffle, maple syrup

LIMA OMELETTE 13 
Sautéed garlic mushrooms, spinach, mozzarella, parmesan & feta cheese

AVOCADO TOAST 13 
Multi-grain toast, avocado, roasted corn, pico de gallo, sunny side up egg

DULCE DE LECHE FRENCH TOAST 13  
Classic French toast stuffed with dulce de leche

INCA BREAKFAST 16
Our authentic Peruvian chicken tamal, served with pork chicharron, sweet potato fries, ciabatta bread and salsa criolla. This item does not come with fruit or home potatoes.

CHICHARRON BENEDICT 16
English muffins, pork chicharrón, sweet potatoes, poached eggs and rocotto hollandaise sauce

SALMON BENEDICT 17
English muffins, smoked salmon, sautéed spinach, poached eggs and rocotto hollandaise sauce

BRUNCH ITEM OF THE DAY
Every week we will have a special item made fresh that day for you to try. Ask your Inca staff what they are today. This item does not come with fruit or home potatoes

HAPPY HOUR

EVERY WEEKDAY 3-7

BEERS

10oz & 16oz DRAFT BEERS \$2 OFF
BEER OF THE DAY 5
HARD SELTZER 5

COCKTAILS

LATIN ICE 6
CHICHA RUM 6
MARGARITA 6
Flavors +\$1
Upgrade to 1800 Tequila +\$3

WINES

HOUSE RED 5
HOUSE WHITE 5

FOOD

PERUVIAN SKEWERS 6
(Chicken, shrimp, or beef heart)
FRIED CHICKEN SLIDERS 6
VEGGIE CAUSA 6
CHICHARRON 6
(Chicken or pork)
CAMARONES EN MELCOCHA 6
FUN FRIES 5

 **INCASOCIAL**

WWW.INCASOCIAL.COM

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DRINK MENU

SOURS

PISCO SOUR* 11
Peruvian pisco, lime juice, sugar, egg whites, bitters

STRAWBERRY SOUR* 12
Made with our strawberry puree

PASSION SOUR* 12
Made with our passion fruit puree

MANGO SOUR* 12
Made with our mango puree

CHICA SOUR* 12
Made with our homemade chicha morada

RASPBERRY SOUR* 12
Made with our raspberry fruit puree

LLAMA SOUR* 12
Orange infused whiskey, lime juice, sugar, passion fruit syrup, egg-whites

COCKTAILS

CHICA RUM 10
House made chicha morada, rum, pineapple juice, lime juice

CHILCANO 10
Flavors +\$1
Pisco, lime juice, canada dry ginger ale, angostura bitters

EL CAMPO 12
Pisco, fresh muddled basil, lime juice, sugar

PASSION FLOWER 12
Gin, basil, passionfruit puree, elderflower liquor, lime juice, pineapple juice

LATIN ICE 10
Vodka, lime juice, pineapple juice, sugar, sprite and soda

INCA MARGARITA 10
Tequila, triple sec, sugar, lime juice
Flavors +\$1

INCA KOLADA 11
1800 coconut tequila, triple sec, passion fruit juice, pineapple juice, lime juice

TUMI PUNCH 12
Dark rum, pineapple juice, passion fruit juice, orange liquor and lime juice

SANGRIA 9
Your choice of red or white delicious wine punch

LLAMA RITA 12
Tequila, jalapeño, lime, agave, and grapefruit radler

INCA SMASH 13
Pisco, elderflower, mint, blackberries, raspberry puree and lemon

MEXICAN MULE 12
Tequila, lime juice and ginger beer

SIESTA 12
Tequila blanco, campari, grapefruit, lime juice and sugar

CAIPIRINHA 13
Cachaça, muddled limes and sugar, made the Brazilian way

COSTA VERDE 14
Gin, green chartreuse, lime juice, luxardo

AMANTANI 14
Vodka, gin, rum, tequila, triple sec, sprite, grenadine

CERVEZA

For our full and current beer list please scan the QR code above.

PACIFICO- MEXICAN LAGER 7
MODELO ESPECIAL -MEXICAN LAGER 7

NEGRA MODELO - DARK LAGER 7
STELLA - PILSNER 7
DOGFISH HEAD 60 MINUTE - IPA 7

BLUE MOON- WHEAT 7
GUINNESS STOUT 7
SOUR - Rotating 7

CIDER - Rotating 7
TRULY HARD SELTZER 6
CRISTAL PERUVIAN LAGER 8
CORONA MEXICAN LAGER 7

ASK ABOUT OUR CRAFT CAN BEER

50% OFF BOTTLES OF WINE EVERY TUESDAY & WEDNESDAY, THE PERFECT DATE NIGHT

VINOS

All wines available by the glass, Inti pour, and bottle. For current labels and pricing Please scan the QR code above.

RED WINE

PINOT NOIR
MERLOT
MALBEC
TEMPRANILLO
CABERNET SAUVIGNON

WHITE WINE

CHARDONNAY
SAUVIGNON BLANC
VINHO VERDE
PINOT GRIGIO
RIESLING

SPARKLING

HOUSE CAVA
FRENCH BRUT RESERVE

WEEKDAY SPECIALS

MONDAY

Kids eat free all day (12 and under)

TUESDAY

Taco Tuesday (open-9PM)
2 Peruvian style tacos **\$10**
1/2 off wine bottles

WEDNESDAY

Saltado Wednesday (open-9PM)
Chicken or veggie saltados **\$10**
1/2 off wine bottles

THURSDAY

\$5 margaritas all day (12-9PM)
\$2 margaritas for ladies during happy hour (3-7PM)