

INCA SOCIAL

ASK ABOUT OUR DAILY LUNCH SPECIALS!!

(DINE IN ONLY)

PERUVIAN SUSHI

• 5 Pieces • 10 Pieces

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

Beets and corn with avocado lime sauce and Inca sauce

CHICKEN

Chicken salad, Inca sauce and avocado lime sauce

SHRIMP

Shrimp and avocado lime sauce topped with golf and Inca sauce

AL OLIVO

Octopus, black olive sauce, avocado and our inca sauce

CAUSA SAMPLER

One of the each flavour above

CAUSA CRIOLLA

Traditional causa topped stir fry steak with our signature oyster and soy sauce, red onions and tomato wedges

CAUSA ACEVICHADA

Traditional causa topped with our classic ceviche made with fresh raw fish cured in lime juice and our leche de tigre and red onions

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*

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

CEVICHE CARRETIERO*

Fish clasico ceviche with crispy calamari

LECHE DE TIGRE*

Our Ceviche juice with fish served with canchitas and corn

CEVICHE NIKKEI*

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

CEVICHE TROPICAL*

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

CEVICHE VEGETARIANO

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

TIRADITO LIMEÑA*

Fresh tuna served with leche de tigre aji amarillo style

TIRADITO AL OLIVO*

Shaved tender pieces of spanish octopus over a Peruvian black olive foam, sweet drops pepper and pita crackers.

CEVICHE: THE SOUL OF PERU.

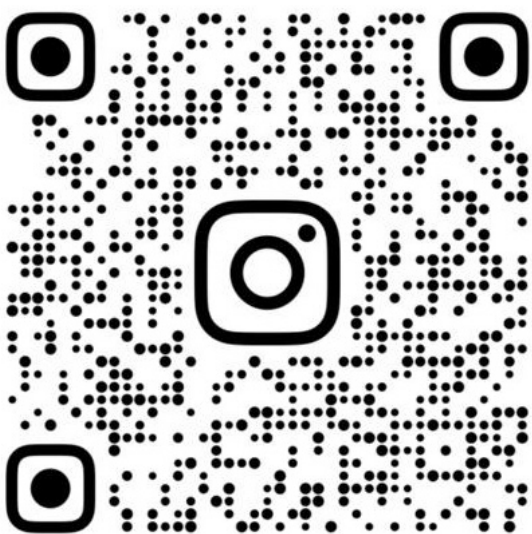
FROM ANCIENT MOCHE FISH

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

Two empanadas filled with ground beef, carrot, peas and raisins served with Peruvian pico de gallo and our Inca sauce

CHICKEN EMPANADAS

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

TEQUEÑOS

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

INCA BALLS

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

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

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

PORK CHICHARRÓN

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

TAMAL

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

PAPA A LA HUANCAÍNA

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

5 Steamed mussels, covered with Peruvian Pico de Gallo (Chalaca) and peruvian corn.

CAMARONES EN MELCOCHA

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



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 • CHICKEN
SHRIMP • VEGGIE

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

TALLARIN SALTADO

STEAK • CHICKEN
SHRIMP • VEGGIE

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

INCA TACU TACU

STEAK • CHICKEN
SHRIMP • VEGGIE

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

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

Grilled chicken breast served over stir-fried quinoa with spring onion, bean sprouts, snow peas, sliced radish, soy and oyster sauce, garnished with seaweed.

PULPO ANTICUCHERO

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

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



LOS TRADICIONALES

AJI DE GALLINA

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

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

BISTEC A LA POBRE*

Grilled 8oz tender steak with fried egg, white rice, fries, plantains and sarza criolla

ARROZ CON MARISCOS

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

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

TALLARIN VERDE NEW

Linguine pasta with Peruvian style pesto parmesan cheese and huancaína sauce
•CLASSIC 14 •CHICKEN MILANESA 21
•NY STEAK (Market Price)

JALEA MIXTA

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 • SHRIMP •SALMON
•CHICKEN

MACHU PICHU

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

EL CUZCO

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



SANDWICHES

COMES WITH FRIES OR SWEET POTATO
FRIES+1 EGG +2

INCA BURGER*

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

SPICYTUMI CHICKEN

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

NAZCA VEGGIE BURGER

Our "beyond burger" patty giving you an explosion of flavor, served with tomato, lettuce, avocado lime sauce and red onions

WINGS (6)

PERUVIAN GREEN SAUCE  

ROCOTO BUFFALO 

ANTICUCHERO



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

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

 INCA FAVORITE

 GLUTEN FREE

 VEGETARIAN

 MEDIUM SPICY

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INCA SOCIAL

BRUNCH
EVERY WEEKEND
& HOLIDAYS 11-3

MOCKTAILS

DRAGON LEMONADE NEW
Fresh Limes mixed with pitahaya syrup, mints leaves and sprite

GREEN PUNCH NEW
Blue Curaçao syrup shaken with coconut syrup, orange and pineapple juice topped with sprite

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

INCA SUNSET
Pineapple and orange juice topped with diet coke and grenadine

BEVERAGES

CHICHA MORADA 

MARACUYÁ

INCA COLA

PINEAPPLE JUICE

ORANGE JUICE

CRANBERRY JUICE

FOUNTAIN SODA

FREE REFILLS

ICED TEA

FREE REFILLS

RED BULL

SPARKLING WATER

HOT DRINKS

CAPPUCCINO

ESPRESSO

COFFEE

BOTTOMLESS COFFEE




"Download our app
for more specials"


BRUNCH ITEMS

BACON +2 · EGG +2 · SMOKE SALMON +6

MARKED ITEMS COMES
WITH FRESH FRUIT
AND HOME POTATOES 

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

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

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

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


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

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

AVOCADO TOAST 

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

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

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

LIMA OMELETTE 

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 15
·CLASSIC ·PINEAPPLE
·PASSIONFRUIT ·CHICHA MORADA
Classic mimosa refill 25 cents each
Flavor Mimosas refill \$1 each

ALGO DULCE

LIMA DELIGHT NEW
Home made chicha cheesecake topped with chicha morada sauce garnished with Meringues.

TRES LECHE
Ultra-light cake homemade whipped cream, served with seasonal fruit

INCA SUSPIRO 
Dulce de leche custard, served with port meringue and cinammon

CHURROS NEW
Perfectly fried Peruvian fritters served into a warm mix of chocolate and dulce de leche sauce

ALFAJOR
Traditional Peruvian pastry made with two delicate cookies filled in between with dulce de leche caramel topped with powdered sugar.

SWEET SAMPLER
Sampler of alfajor, churros, tres leches, and chicha morada cheesecake, perfect to share.

ICE CREAM 
Lucuma, vanilla and flavors of the day

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

WEEKDAY SPECIALS

DINE IN ONLY

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

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

INCASOCIAL.COM

EAT · DRINK · VIBE



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DRINK MENU

COCKTAIL

CHICHA RUM

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

CHILCANO

+I PASSIONFRUIT +I STRAWBERRY
Pisco, lime juice, canada dry ginger ale, angostura bitters

LATIN ICE

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

ROJITO FIZZ NEW

Fresh lime squeezed with mint leaves, pitahaya syrup and rum

INCARDIENTE NEW

Anise-flavored liqueur (aguardiente), passionfruit and lime juice mixed with peach liqueur.

BLUE SENSATION

Vodka, pineapple and orange juice shaken with cocnut syrup and blue curaçao topped with sprite.

INCA MARGARITA

+I STRAWBERRY +I PASSIONFRUIT +I MANGO
Tequila, triple sec, sugar & lime juice

TUMI PUNCH

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

INCA KOLADA

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

MEXICAN MULE

Tequila, lime juice and ginger beer

CAIPIRINHA

Cachaça, muddled limes and sugar, made the Brazilian style

MIDNIGHT MARTINI

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

EL DORADO SMASH

Fresh muddled limes mixed honey and bourbon whiskey

CHICHA-RITA

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

LADIES MARGARITA 2.99

Tequila, triple sec, sugar & lime juice
*Available on thursday during happy hour 3-7pm For Ladies Night

INCA SOCIAL

SOURS

PISCO SOUR*

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

PASSION SOUR*

Made with our passion fruit puree

STRAWBERRY SOUR*

Made with our strawberry puree

MANGO SOUR*

Made with mango puree

CHICHA SOUR*

Made with our homemade chicha morada

EL CATEDRAL NEW

A double classic sour

HAPPY HOUR BITES

WEEKDAYS 3-7 BAR AREA ONLY

FUN FRIES

CHICKEN CHICHARRON

CAUSA

·CHICKEN ·VEGGIE
2 Causas of your favorite choice

TACOS (2)

·AL PASTOR ·CHICKEN
2 Fried Tortillas with your favorite choice

SOCIAL BAO

·CHICKEN ·PORK

HAPPY HOUR DRINKS

WEEKDAYS 3-7

COCKTAILS

LATIN ICE

CHICHA RUM

MARGARITA

FLAVORS +I\$
UPGRADE TO 1800 TEQUILA +\$3

BEERS

DRAFT BEERS

BEER OF THE DAY

HARD SELTZER

WINE

HOUSE RED

HOUSE WHITE

SPARKLING WINE



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

PINOT NOIR

MERLOT

MALBEC



WHITE WINE

SAUVIGNON BLANC

CHARDONNAY

PINOT GRIGIO

RIESLING

SPARKLING

PROSECCO

CAVA

HOUSE

CERVEZA

GUINNESS STOUT

JUICE BOMB- HAZY IPA

INCA LAGER NEW

XX- MEXICAN LAGER

BIG PAPPY - IPA

STELLA - PILSNER

CIDER

BEER OF THE DAY

Limited

BOTTLES & CANS

PILSEN CALLAO

CORONA MEXICAN LAGER

TECATE MEXICAN LAGER

BLUE MOON- WHEAT

HEINKEN ZERO



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