



## BARRA CEVICHERA



CEVICHE IS FRESH SEAFOOD MARINATED IN LIME JUICE AND OUR SIGNATURE LECHE DE TIGRE.

### CEVICHE CLÁSICO

• FISH 20 • SHRIMP 21 • MIXTO 21

Served with cancha, Peruvian corn, onions, sweet potato, lettuce, plantains chips, aji limo and cilantro

**CEVICHE CARRETILLERO\*** 26  
Fish clásico ceviche with crispy calamari  
MIXTO +3

### CEVICHE SAMPLER\* 27

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

### LECHE DE TIGRE\*

Our ceviche juice with fish served with canchitas and Peruvian corn  
SHOT 4 / BOWL 16

### CEVICHE NIKKEI\* 19.5

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

### CEVICHE TROPICAL GF 19

Shrimp, mango, avocado, sweet potato, passion fruit leche de tigre, aji limo, cilantro topped with shredded coconut

### CHOROS A LA CHALACA GF 13

5 steamed mussels covered with Peruvian pico de gallo and Peruvian corn

### CALAMARI CARRETILLERO 16

Golden crispy calamari served with our house rocoto aioli, tender inside with a Peruvian kick

### TIRADITO LIMEÑA\* GF 17

Fresh tuna with Peruvian corn, aji limo, cilantro, onions and sweet potato, served with our leche de tigre aji amarillo style

### TIRADITO AL OLIVO 20

Shaved tender pieces of Spanish octopus over a Peruvian black olive foam, cherry tomato, flamed avocado and pita crackers.

## NEW LIVE TABLESIDE CEVICHE

Enjoy a guided ceviche experience as our chef prepares a fresh portion of two signature ceviches right at your table.

Learn the techniques, flavors, and story behind Peru's most iconic dish while you watch it come to life.

Perfect for sharing, serves 2 to 4 guests. \$44

LIMITED AVAILABILITY

### 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, "MADE FRESH TO ORDER"

# ASK ABOUT OUR DAILY LUNCH SPECIALS!!

## LA PREVIA

### INCA BALLS 10

CHEESE or BEEF

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

### TEQUEÑOS V 10

Mozzarella cheese inside a wonton wrap, flash-fried, served with guacamole

### SOCIAL BAO 12

Pork belly glazed in oriental sauce, served with in a soft warm bao bun with cucumber, seaweed and rocoto aioli

### YUCCA A LA HUANCAÍNA 10

Crispy yucca sticks served with Huancaína sauce, dried black olives topped with queso fresco and dehydrated aji amarillo

### PORK CHICHARRÓN 11

Fried pork belly served with two fried yuccas, Inca sauce, with fresh lettuce and sarza criolla

### TAMAL GF 8.5

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

## EMPANADAS

### TRADICIONAL 10

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

### PERUVIAN BIRRIA NEW 10

Two beef empanadas filled with slow-cooked brisket simmered in our seco de res cilantro based sauce

### CRIOLLA 10

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

## PERUVIAN SUSHI

• 5 Pieces \$9 • 10 Pieces \$16

All our rolls are topped with sesame seeds\*

### TUMI ROLL

FRIED ROLL

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

### MIRAFLORES ROLL\*

Surimi, avocado, smoked salmon, topped with passionfruit sauce, avocado, radish, shredded coconut and aji amarillo seasoning

### ACEVICHADO ROLL\*

Fried shrimp, avocado and cream cheese, topped with fish, acevichado sauce and Peruvian pico de gallo

### PACIFICO ROLL\* 9

Surimi, avocado, and smoked salmon, topped with surimi tartar, seaweed, rocoto aioli, aji amarillo seasoning

### ANTICUCHERO ROLL\* 10

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

## CAUSAS

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

### LIMEÑA 14

Chicken salad, avocado, radishes, lime sauce, cherry tomato and quail eggs topped with Inca sauce

### GARDEN V GF 12

Avocado lime sauce with beets, corn, cherry tomato radish and quail eggs topped with Inca sauce

### GOLF GF 15

Shrimp and avocado lime sauce, cherry tomato, quail eggs and radish topped with golf and Inca sauce

### ACEVICHADA\* 22

Topped with our classic ceviche made with fresh fish cured in lime juice and red onions with our leche de tigre

## WINGS

### PERUVIAN GREEN SAUCE 12 9

Tossed in our delicious Peruvian green sauce

### ROCOTO BUFFALO 12 9

Tossed in our spicy rocoto buffalo sauce



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



INCA FAVORITE



GF GLUTEN FREE



V VEGETARIAN



9 MEDIUM SPICY

\*MAY CONTAIN RAW OR UNDERCOOKED 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 THE INCREASED OF SERVICE FOR THOSE EVENTS.

**ASK YOUR SERVER  
ABOUT OUR  
FEATURED MENU  
SALTADOS**



**LOMO SALTADO**

STEAK 24 • CHICKEN 19  
SHRIMP 24 • VEGGIE 16

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

**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 with a fried egg

**LOMO A LA HUANCAINA 25**

Stir-fry steak with red onions, tomato wedges, our signature oyster and soy sauce, served over linguine pasta cooked with our creamy huancaína sauce and 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**

**BRISKET A LA NORTEÑA 26**

Tender brisket infused with a traditional northern Peruvian marinade of ají peppers and spices, served over Peruvian canary bean purée. Topped with fresh Peruvian pico de gallo, dehydrated ají amarillo and a side of white rice

**PULPO ANTICUCHERO 26**

"Grilled tender octopus served over rustic seasoned potatoes and garnished with crispy sweet potato shreds, chimichurri and arugula. Accented with delicate dots of black olive sauce to enhance flavor.

**INCA CHICKEN 18**

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



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

**LOS TRADICIONALES**



**AJI DE GALLINA 20**

Peruvian chicken stew made with ají amarillo cream sauce, over a bed of potatoes, topped with a hard boiled egg & a black olive, served with white rice

**ARROZ CON MARISCOS 24**

\$3 ADD ALECHE DE TIGRE SHOT  
Inca "seafood rice".

Marinated in our seafood sauce, parmesan cheese and heavy cream, filled with calamari, shrimp, mussels, octopus and sarza criolla (AVAILABLE WITH PASTA)

**BISTEC A LA POBRE\* MARKET PRICE**

Grilled 8oz tender steak with fried egg, white rice, fries, plantains and house salad: Romaine, onions and cherry tomato

**ARROZ CON POLLO 20**

Cilantro-infused rice and tender chicken, brightened with sarza criolla, layered over a delicate huancaína base, and finished with thin radish slices

**PESCADO A LO MACHO 24**

Pan seared fish of the day topped with calamari, shrimp, mussels, octopus, onions, mixed with seafood sauce and heavy cream served with white rice

**TALLARIN VERDE V**

•CLASSIC 14 •CHICKEN MILANESA 22  
•NY STEAK (Market Price) •SALMON 23

Linguine pasta with Peruvian style pesto parmesan cheese and huancaína sauce

**ANTICUCHOS 13**

BEEF HEART 14 • CHICKEN 13

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

**JALEA MIXTA 28**

\$3 ADD ALECHE DE TIGRE SHOT

Delicious mixture of assorted deep-fried seafood served with fried yucca, rocoto aioli and sarza criolla, topped with Peruvian seaweed.

**CHAUFA AEROPUERTO**

•VEGGIE 14 •CHICKEN 19  
•STEAK 22 •SEAFOOD 22

Stir-fried rice or quinoa with noodles, spring onions, bean sprouts, ginger, soy, and oyster sauce, finished with a red chili brunoise and soft scrambled egg with your favorite choice

**INCA SOCIAL**

**SANDWICHES**

Comes with fries or upgrade to sweet potato fries for +\$1). Add egg (+\$2)

**INCA BURGER\* 15**

8 oz patty, mozzarella, avocado slices, tomato, onions and lettuce

**SPICYTUMI CHICKEN 14**

Fried chicken breast, tossed in our rocoto buffalo sauce, mozzarella cheese, tomato, avocado slices, lettuce, and onions

**SALADS**

•STIR FRIED STEAK+9 • SHRIMP +9  
•SALMON+9 •CHICKEN +7

**CESAR LIMEÑA SALAD 12**

Crisp romaine and arugula tossed with queso fresco, parmesan, and sweet potato chips. Finished with a zesty ají amarillo Caesar dressing

**CUZCO V GF 12**

A tabbouleh style salad with avocado lime sauce, quinoa mix with mango, cucumber, red pepper, red onion, queso fresco, tomato, ají amarillo vinaigrette and passionfruit dressing

**ANDINO SALAD V 14**

Fresh arugula with Peruvian corn, cherry tomatoes, red onions, asparagus, cucumber, avocado, and flame-kissed sweet potato. Served with ají amarillo vinaigrette and our house dressing

**AMAZONIAN**



**TACACHO CON CECINA 23.5**

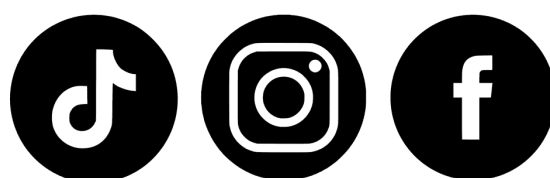
Smoked pork (cecina), Amazonian chorizo, fried sweet and green plantain with charapita sauce

**CHAUFA AMAZONICO 25**

Wok-fried rice with, chicken, smoked pork (cecina), Amazonian chorizo, sweet plantain, red pepper, green onions, bean sprouts and eggs

**SIDES**

•ASK FOR THE SOUP OF THE DAY\*  
•SWEET POTATO FRIES 6  
•PLANTAIN CHIPS 4.5  
•SWEET PLANTAIN 6  
•FRENCH FRIES 5  
•YUQUITAS 6



**INCASOCIAL.COM**



INCA FAVORITE



GLUTEN FREE



VEGETARIAN



MEDIUM SPICY

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

# INCA SOCIAL

EAT - DRINK - VIBE

**BRUNCH**

EVERY WEEKEND  
& HOLIDAYS 11-3

**ALGO DULCE**

## MOCKTAILS

**PITAHAYA LEMONADE** 10.00  
Fresh Limes mixed with pitahaya syrup, mint leaves and sprite

**MAGIC BLOOM** <sup>NEW</sup> 11.00  
Butterfly pea tea topped with lime juice, sugar and of ginger beer

**KOLADA ZERO**  10.00  
Pineapple and lime juice mixed with coconut syrup and Passionfruit Puree

**GREEN PUNCH** 10.00  
Blue Curaçao syrup shaken with coconut syrup, orange and pineapple juice topped with sprite

## BEVERAGES

**CHICHA MORADA**  4.00

**MARACUYA** 4.00

**INCA KOLA** 3.75

**ORANGE JUICE** 4.00

**FOUNTAIN SODA** 3.50  
FREE REFILLS

**ICED TEA** 3.50  
FREE REFILLS

**RED BULL** 5.00

**SPARKLING WATER** 4.50/8.00

**STILL WATER** 8.00

## HOT DRINKS

**CAPPUCCINO** 4.50

**ESPRESSO** 4.00

**COFFEE** 3.00

**BOTTOMLESS COFFEE** 5.00

## DRINK SPECIALS

**MONDAY**  
\$6.50 Moscow Mules (Bar Only)

**TUESDAY**  
50% off Wines bottles (Until 9pm)  
\$7.00 Mojito (Bar Only)

**WEDNESDAY**  
50% off Wines bottles (Until 9pm)  
\$8.00 Espresso Martini (Bar Only)

**THURSDAYS**  
\$5.00 Classic Margaritas all day 11-9  
\$2.99 Ladies Margaritas during Happy hour 3-7 No modifications\*

**FRIDAY**  
\$2 off Cocktail of the month

## BRUNCH ITEMS


BACON +2 • EGG +2 • SMOKE SALMON +6

All Brunch items come with fresh seasonal fruit and a side salad

**BOTTOMLESS MIMOSAS** 15  
•CLASSIC •PINEAPPLE  
•PASSIONFRUIT •CHICHA MORADA  
Classic mimosa refill 25 cents each  
Flavored Mimosas refill \$1 each


**DULCE DE LECHE FRENCH TOAST**  13.00

Classic French toast stuffed with a mix of lucuma and dulce de leche

**CLASSIC WAFFLE**  13.00  
Our homemade waffle is made fresh daily topped with whipped cream and fresh fruit and a small side of bacon

**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 and maple syrup

**INCA BREAKFAST**  18.00  
Our authentic Peruvian chicken tamal, served with pork chicharron, sweet potato fries, bread and sarza criolla.

**AVOCADO TOAST**  13.00  
Multi-grain toast, avocado, roasted corn, pico de gallo, sunny side up egg

**CHICHARRON BENEDICT** 16.00  
Portuguese bread, pork chicharrón, sweet potatoes, poached eggs and rocoto hollandaise sauce

**SALMON BENEDICT** 17.00  
Portuguese bread, smoked salmon, sauteed spinach, poached eggs and rocoto hollandaise sauce

**LIMA OMELETTE**  13.00  
Sautéed garlic mushrooms, spinach, mozzarella, parmesan & feta cheese

**PAN CON CHICHARRON** 16.00  
Crispy pork belly with fried sweet potato and sarza criolla, served on a bread roll.


**LIMA DELIGHT** 9.50  
Homemade chicha cheesecake topped with chicha morada sauce garnished with Meringues.

**TRES LECHE** 9.50  
Ultra-light cake homemade whipped cream, served with seasonal fruit

**INCA SUSPIRO**  9.00  
Dulce de leche custard, served with port wine meringue and cinnamon

**CHURROS** 9.00  
Perfectly fried Peruvian fritters served into a warm mix of chocolate and dulce de leche sauce

**ALFAJOR** 9.50  
Traditional Peruvian pastry made with two delicate cookies filled in between with dulce de leche caramel and topped with powdered sugar.

**ICE CREAM**  8.00  
Two scoops of your ice cream flavor with a Peruvian Cookie on top. Available flavors: Lucuma, Vanilla and flavors of the day

**SWEET SAMPLER** 29.00  
Sampler of alfajor, churros, tres leches, and chicha morada cheesecake. Perfect to share!

**DESSERT OF THE DAY**  
Ask about our Dessert of the day!

## LUNCH SPECIALS

DINE IN ONLY

**KIDS MONDAY**  
Kids under 12Y eat free from Kids Menu  
\$11 Inca Burger  
\$10 Salads\*

**TACO TUESDAY**  
•\$10 Chicken Causa  
•\$12 Taco Tuesday 3 Fried Tacos all-day

**SALTADOS WEDNESDAY**  
•\$11 Peruvian Sushi  
•\$12 Chicken or Veggie saltados 11-3

**SOCIAL THURSDAYS**  
\$10 Salads\*  
•\$13 Arroz Con Pollo

**TUMI FRIDAY**  
•\$12 Tumi Chicken Sandwich  
•\$12 Ceviche Nikkei

**INCA BOWL 13.50**  
Create your perfect mix of fresh, bold Peruvian flavors, served monday- friday at lunch. Your bowl, your way.

- 1. CHOOSE YOUR BASE:**  
Quinoa • White Rice • Arugula Romaine Lettuce
- 2. CHOOSE YOUR PROTEIN:**  
Chicken • Ground Beef • Pork Chicharrón
- 3. CHOOSE ANY 4 TOPPINGS:**  
Sweet Potato • Asparagus • Avocado  
Cherry Tomatoes • Pico de Gallo • Corn  
Red Onions • Queso Fresco • Guacamole
- 4. CHOOSE YOUR SAUCE:**  
Inca Sauce • Peruvian Sauce • Rocoto



"Download our app for more specials"



INCA FAVORITE



GLUTEN FREE



VEGETARIAN



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# DRINK MENU

# INCA SOCIAL

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


## COCKTAILS

**INCA KOLADA**  13  
1800 coconut tequila, triple sec, passion fruit puree, pineapple juice and lime juice

**SUMAQ MARIPOSA**  13  
Pineapple and Passionfruit punch with Gin, elderflower liqueur and Butterfly pea tea

**ROJITO FIZZ** 14  
Fresh lime squeezed with mint leaves, pitahaya syrup and rum

**LATIN ICE** 11  
Vodka, lime juice, pineapple juice, sugar, sprite and soda

**CHICHA-RITA**  13  
1800 Tequila shaken with orange liqueur, lime juice and pineapple juice topped with our homemade chicha morada

**INCA MARGARITA** 11  
**+I-STRAWBERRY +I-PASSIONFRUIT +I-MANGO**  
Tequila, triple sec, sugar & lime juice

**TUMI PUNCH** 13  
Dark rum, pineapple juice, passion fruit puree, orange liqueur and lime juice

**MEXICAN MULE** 13  
Tequila, lime juice and ginger beer

**CHICHA RUM**  12  
House made chicha morada, rum, pineapple juice, lime juice

**CAIPIRINHA** 13  
Cachaça, muddled limes and sugar, made the Brazilian style

**MIDNIGHT MARTINI** 14  
A coffee shot shaken with vodka, Irish cream and coffee liqueur

**EL DORADO SMASH** 12  
Fresh muddled limes mixed honey and bourbon whiskey

**INTI FIRE MARGARITA**  13  
Classic Spicy Mango Margarita with Mexican chamoy and tajin

**SMOKEY OLD FASHIONED**  17  
Bourbon, bitters, and a touch of sugar, stirred and enveloped in aromatic smoke



## CON PISCO

**PISCO SOUR\*** 12.50  
**+I MANGO +I STRAWBERRY**

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

**PASSION SOUR\***  13.50

Made with our passion fruit puree

**CHICHA SOUR\*** 13.50

Made with our homemade chicha morada

**CATEDRAL\*** 21.99  
**+I PASSIONFRUIT +I STRAWBERRY**  
A double classic Pisco Sour

**CHILCANO** 12.50

**+I PASSIONFRUIT +I STRAWBERRY**

Pisco, lime juice, ginger ale, angostura bitters

**PERUVIAN MULE**  13.50

**+I PASSIONFRUIT +I STRAWBERRY**

Pisco, lime juice, ginger Beer, angostura bitters

**PISCO PUNCH** 13.00

Pisco, passion fruit puree, cranberry juice and fresh lime

## HAPPY HOUR BITES

WEEKDAYS 3-7 BAR AREA ONLY

**FUN FRIES** 6

**CHICKEN CHICHARRON** 6

**CAUSA** 6

2 Causas of your favorite choice

**·CHICKEN ·VEGGIE**

**TACOS (2)** 6

2 Fried Tortillas with your favorite choice

**·AL PASTOR ·CHICKEN**

**SOCIAL BAO** 8

**PORK**

## HAPPY HOUR DRINKS

WEEKDAYS 3-7

## COCKTAILS

**LATIN ICE** 6

**CHICHA RUM** 6

**MARGARITA** 6

FLAVORS +I\$

UPGRADE TO 1800 TEQUILA +\$3

## BEERS

**DRAFT BEERS** \$2 OFF

**HARD SELTZER** 6

## WINE

**HOUSE RED** 6

**HOUSE WHITE** 6

**SPARKLING WINE** 6

## CERVEZA

**INCA LAGER** 7.50

**PACIFICO LAGER** 8.00

**STELLA - PILSNER** 8.50

**GUINNESS STOUT** 10.00

**JUICE BOMB- HAZY IPA** 10.00

**BIG PAPPY - IPA** 10.00

**BEER OF THE DAY** Market price

## BOTTLES & CANS

**PILSEN CALLAO**  8.00

**CORONA MEXICAN LAGER** 7.00

**BLUE MOON- WHEAT** 7.00

**HEINEKEN ZERO** 6.00

**CLUB COLOMBIA** 8.00

## SPARKLING

**PROSECCO** 10.00/44.00

**HOUSE SPARKLING** 9.00/40.00

## RED WINE

**CABERNET SAUVIGNON** 8.50/40

**PINOT NOIR** 9.00/42.00

**MALBEC** 9.00/42.00

## WHITE WINE

**SAUVIGNON BLANC** 8.50/42.00

**CHARDONNAY** 8.50/40.00

**PINOT GRIGIO** 8.50/40.00

Discover more wines scan the code



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