

ASK YOUR SERVER
ABOUT OUR
FEATURED MENU
SALTADOS



LOMO SALTADO

STEAK 25 • CHICKEN 20
SHRIMP 25 • VEGGIE 18

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 27

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 28

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 27

"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 20

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 21

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 27

\$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 21

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 28

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 16 •CHICKEN MILANESA 23
•NY STEAK (Market Price) •SALMON 25

Linguine pasta with Peruvian style pesto parmesan cheese and huancaína sauce

ANTICUCHOS 15

BEEF HEART 15 • CHICKEN 14

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

JALEA MIXTA 29

\$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 16 •CHICKEN 21
•STEAK 23 •SEAFOOD 24

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

SPICY TUMI 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 26

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

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



INCASOCIAL.COM



INCA FAVORITE



GLUTEN FREE



VEGETARIAN



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 SERVICE FOR THOSE EVENTS.



BARRA CEVICHERA



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

CEVICHE CLÁSICO

•FISH 20 •SHRIMP 23 •MIXTO 22

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

CEVICHE CARRETILLERO* 28
Fish clásico ceviche with crispy calamari
MIXTO +3

CEVICHE SAMPLER* 28

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 cancha and Peruvian corn
SHOT 5 / BOWL 17

CEVICHE NIKKEI* 20

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 14

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

CALAMARI CARRETILLERO

Golden crispy calamari served with our house rocoto aioli, tender inside with a Peruvian kick
SMALL 12 / LARGE 22

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 12

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 11

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 11

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

PORK CHICHARRÓN 12

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 11

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

PERUVIAN BIRRIA NEW 11

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

CRIOLLA 11

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

PERUVIAN SUSHI

• 5 Pieces \$10 • 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* 11

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

ANTICUCHERO ROLL* 11

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 13

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 13 11

Tossed in our delicious Peruvian green sauce

ROCOTO BUFFALO 13 11

Tossed in our spicy rocoto buffalo sauce

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



INCA FAVORITE



GLUTEN FREE



VEGETARIAN



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.

EAT - DRINK - VIBE

ALGO DULCE

GREEN PUNCH 11.00
Blue Curaçao syrup shaken with
coconut syrup, orange and pineapple
juice topped with sprite

STILL WATER 8.00

BOTTOMLESS COFFEE 5.00

\$6.50 Moscow Mules (HH -Bar Only)

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

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

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

**\$2 off Cocktail of the month
(HH - Bar Only)**

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

\$10 Salads*

•\$12 Taco Tuesday 3 Fried Tacos All-Day

•\$12 Chicken or Veggie saltados

•\$13 Arroz Con Pollo

- \$12 Ceviche Nikkei

Create your perfect mix of fresh, bold Peruvian flavors, served Monday- Friday at lunch. Your bowl, your way.

Quinoa • White Rice • Arugula
Romaine Lettuce

Chicken • Ground Beef • Pork Chicharrón

Sweet Potato • Asparagus • Avocado
Cherry Tomatoes • Pico de Gallo • Corn
Red Onions • Queso Fresco • Guacamole

Inca Sauce • Peruvian Sauce • Rocoto

& HOLIDAYS 11-3

All Brunch items come with fresh seasonal fruit
and a side salad
ADD: BACON +2 • EGG +2 • SMOKE SALMON +6

Classic mimosa refill 25 cents each
Flavored Mimosas refill \$1 each

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

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

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

Fried chicken over our house-made waffle and maple syrup

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

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

Portuguese bread, pork chicharrón, sweet potatoes, poached eggs and rocoto hollandaise sauce

Portuguese bread, smoked salmon, sauteed spinach, poached eggs and rocoto hollandaise sauce

Sautéed garlic mushrooms, spinach, mozzarella, parmesan & feta cheese

Crispy pork belly with fried sweet potato and sarza criolla, served on a bread roll.



"Download our app for more specials"

* 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.

20% GRATUITY WILL BE ADDED DURING SPECIAL EVENTS DUE TO INCREASE OF SERVICE FOR THOSE EVENTS. HAPPY HOUR AND OTHER PROMOS MAY BE NOT AVAILABLE ON HOLIDAYS

DRINK MENU

INCA SOCIAL

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

COCKTAILS

INCA KOLADA 	14
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	12
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	
LICHI SAQUERITA 	13
Japanese sake shaken with lychee liqueur, fresh lime juice, and strawberry purée, served with a strawberry sugar rim	
INCA MARGARITA	12
+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 	13
House made chicha morada, rum, pineapple juice, lime juice	
CAIPIRINHA	14
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	13
Fresh muddled limes mixed honey and bourbon whiskey	
INTI FIRE MARGARITA 	14
Classic Spicy Mango Margarita with Mexican chamoy and tajín	
SMOKEY OLD FASHIONED	17
Bourbon, bitters, and a touch of sugar, stirred and enveloped in aromatic smoke	

CON PISCO

PISCO SOUR*	13.00
+I MANGO +I STRAWBERRY Peruvian pisco, lime juice, sugar, egg whites, bitters	
PASSION SOUR* 	14.00
Made with our passion fruit puree	
CHICHA SOUR*	14.00
Made with our homemade chicha morada	
CATEDRAL*	23.00
+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	

CERVEZA

INCA LAGER	7.50
PACIFICO LAGER	8.00
STELLA - PILSNER	8.50
GUINNESS STOUT	10.00
JUICE BOMB- HAZY IPA	10.00
BIG PAPPI - IPA	10.00
BEER OF THE DAY	Market price

RED WINE

GRAN TINTO 	10.50/48
MALBEC	9.00/42.00
PINOT NOIR	9.00/42.00
CABERNET SAUVIGNON	8.50/40

WHITE WINE

GRAN BLANCO 	10.50/48
CHARDONNAY	8.50/40.00
PINOT GRIGIO	8.50/40.00
SAUVIGNON BLANC	8.50/42.00

SPARKLING

PROSECCO	11.00/55.00
HOUSE SPARKLING	9.00/40.00

HAPPY HOUR BITES

WEEKDAYS 3-7 BAR AREA ONLY	
TACOS (2)	6
+AL PASTOR +CHICKEN	
FUN FRIES	6
CHICKEN CAUSA	6
CHOROS A LA CHALACA	6
NIGIRI ANTICUCHERO	6

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

BOTTLES & CANS

PILSEN CALLAO BT 	8.50
CORONA MEXICAN LAGER BT	7.00
BLUE MOON- WHEAT BT	8.50
HEINEKEN ZERO BT	6.00
CLUB COLOMBIA BT	8.00
SURFSIDE CAN	8.00



Discover more wines
scan the code



INCA FAVORITE



MEDIUM SPICY



GLUTEN FREE



VEGGIE

*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.
20% GRATUITY WILL BE ADDED DURING SPECIAL EVENTS DUE TO INCREASE OF SERVICE FOR THOSE EVENTS.HAPPY HOUR AND OTHER PROMOS MAY BE NOT AVAILABLE ON HOLIDAYS