

CEVICHE & TIRADITO

Veg ceviche	1,000
<i>Sweet potato, mango, red onion, corn, coriander, red chili, leche de tigre, tomato</i>	
Lima ceviche	1,600
<i>Snapper, red onion, lime juice, garlic, ginger, leche de tigre, sweet potato</i>	
Rocoto ceviche	1,600
<i>Snapper, red onion, lime juice, garlic, ginger, spicy rocoto, sweet potato</i>	
Nikkei ceviche	1,600
<i>Fresh tuna loin, truffle oil, soy sauce, huancaina, apples chalaquita</i>	
Hot crispy ceviche	1,600
<i>Snapper, red pepper, red onion, sweet potato, cancha chulpi, coriander, lettuce, milk, eggs, panko, corn starch</i>	
Tuna tataki	1,600
<i>Tuna loin, sushi rice, wasabi, lime zest, lime juice, chives, soy sauce, green onions</i>	
Salmon tiradito	1,600
<i>Fresh salmon, srirachs, olive oil, sesame oil, lime juice, spring onion, coriander</i>	
Peruvian coast festival	1,900
<i>Lima ceviche, spicy rocoto ceviche, fried calamari</i>	

ROLLS

Veggie	1,000
<i>Avocado, nori, sushi rice, cucumber, carrot, red bell pepper</i>	
Ceviche	1,600
<i>Snapper, sweet potato, lettuce, avocado, sushi rice, nori, Inca sauce</i>	
Vichayito	1,600
<i>Tuna tartare, shrimp tempura, sushi rice, tuna strips, spring onions, leeks, avocado, chipotle mayo</i>	
Andean shrimp tempura	1,600
<i>Shrimp tempura, avocado, cumber, carrot</i>	
Sake furai	1,600
<i>Salmon tartare, sushi rice, avocado, cream cheese, spring onion, leeks, Yakiniku sauce</i>	
Sushi festival	2,500
<i>Ceviche roll, vichayito roll, Andean shrimp tempura roll</i>	

◆ INCA ◆

**SOCIALLY
RESPONSIBLE!
DINING**
Co-19 Compliant

INCA SPECIALS

Emapanadas	1,600
<i>Pastry filled with beef tenderloin, Mozzarella cheese, spring onion, garlic, red pepper, sriracha, parsley, cumin, red onion,</i>	
Spicy creamy wings	1,600
<i>Fried chicken wings, mustard, corn starch, egg, milk, red onion, garlic, bread crumb, macadamia, Parmesan, crispy quinoa served with mini fries</i>	
Amazonian salad	1,000
<i>Rockets, mango, avocado, tomato, white onion, crispy quinoa, olive oil, lime juice, blood orange juice</i>	
Picanha	2,500
<i>Peruvian top sirloin cap, chimichurri, served with a side</i>	
Grilled king prawns	4,000
<i>Let our chefs surprise your taste buds, served with a side</i>	

MAINS

Argentinian T-bone steak	2,200
<i>T-bone steak, chimichurri sauce.</i>	
Beef anticucho	2,200
<i>3 grilled marinated beef tenderloin skewers, anticuchera sauce, roasted potatoes, spicy rocoto.</i>	
Chicken Nippon	2,800
<i>Robata grilled baby chicken, aioli, crispy onion.</i>	
Citrus grilled salmon	2,800
<i>Slow cooked grilled salmon.</i>	
Pork ribs	3,000
<i>Grilled Peruvian pork ribs.</i>	
Jalea marina	3,200
<i>Fried seafood platter (snapper, prawns, calamari), nikkei tartare sauce, chalaquita.</i>	

SIDES (Add another side)

Creamy mashed potato	400
Sauteed veggies	400
Green salad	400
Inca fries	400
Tempura onion rings	400
Veggie rice	400



**SOCIALLY
RESPONSIBLE!
DINING**
Co-19 Compliant