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# INCA'S

Fine & Authentic Peruvian Cuisine

## COMBINES FLAVORS OF FOUR CONTINENTS

Peruvian cuisine is acclaimed as one of the most diverse, on par with French, Chinese and Indian cuisine.

This is thanks to its pre-Incas and Inca heritage and to Spanish, Basque, African, Sino-Cantonese, Japanese and finally Italian, French and British immigration, mainly throughout the 19th century.

At the 2006 Fourth International Summit of Gastronomy, Lima was declared the "Gastronomic Capital of the Americas."

With the eclectic variety of traditional dishes, the Peruvian culinary arts are in constant evolution, and impossible to list in their entirety.

*The great variety in Peruvian cuisine stems from three major influences:*

- Peru's unique geography
- Peru's openness and blending of distinct races and cultures
- The incorporation of ancient cuisine

At Inca's we invite you to enjoy Peru's culinary arts right here in Tucson.



6878 E. Sunrise, Tucson, Arizona 85750  
**520-299-1405**



Causa Rellena de Camarón



Papa Rellena



Papa a la Huancaína



Pisco Sour



Pisco Sunrise



Pisco Maracuyá



Inca Cola



Helado de Lúcumá



Chicha Morada

## APPETIZERS

### Tamal

Peruvian chicken tamale \$8.50


### Causa rellena

Imported yellow potato cakes, stuffed with your choice of:

Chicken \$9.99

Tuna \$9.99

Shrimp \$10.99

Vegetables \$8.99 

### Papa rellena

A sculptured potato stuffed with minced certified angus beef® and Peruvian spices.

Served with salsa criolla \$8.50

### Papa a la huancaína

Boiled potato slices, covered with creamy aji amarillo and suave cheese sauce \$7.99

### \* Anticuchos

Two skewers of grilled tenderloin cubes of certified angus beef®, heart or chicken marinated in light vinegar and Peruvian spices \$10.99

### Ocopa de camarón

Grilled jumbo shrimp over premium boiled potato slices covered with exclusive huacatay sauce, roasted peanuts and feta cheese \$9

### Chicharrón de pollo

Deep fried sliced chicken served with lime pepper sauce \$8.50

## SOUPS AND SALADS

### Aguadito de pollo

Chicken and rice soup infused with cilantro and assorted vegetables \$8

### Ensalada de la casa

Lettuce, tomatoes and diced carrots; served with a special Peruvian house dressing \$5.99

### New! Ensalada de pollo

Rotisserie pulled chicken on a bed of spring mix with a special Peruvian house dressing \$8.99

### Salpicón de pollo

Rotisserie pulled chicken with celery, green beans, peas and carrots in a special lime vinaigrette \$8.99

### New! Ensalada de quinoa

\*\*Quinoa grains seasoned with a special lime vinaigrette sauce \$8.99

## DRINKS

### Chicha morada

Tasty homemade Peruvian beverage, made from dry imported purple corn, fresh pineapples, apples, and cinnamon. Rich in antioxidants.

Glass \$3

Pitcher (4 glasses) \$10

### Inca Cola

Authentic Peruvian soda \$3

### Coffee

Peruvian coffee \$2.50

### Tea

Te de hierba luisa (lemongrass) \$2

### Soft drinks

Iced tea, lemonade, Diet Coke, Coke, Sprite, Dr. Pepper \$2.80

## PISCO

Signature spirit of Peru, Pisco is liquor made of distilled local grapes and the main ingredient to Pisco sour.

### \* Pisco Sour

Cocktail made with Pisco, fresh lime juice, a touch of raw egg white, simple syrup, and regional bitters.

### Wine, Cocktails, Domestic & Imported beer

See our wine & drink list.

**\* This dish may contain raw or undercooked ingredients\***  
**Consumer Health Advisory:** Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Ceviche Mixto



Chupe de Camarón



Jalea de Mariscos



Arroz con Mariscos



Pescado a lo Macho

## SEAFOOD STARTERS

### Cocktel de langostinos

Jumbo shrimp marinated in our special cocktail sauce **\$13.99**

### Chupe de camarones

A traditional southern Peruvian shrimp bisque soup with rice and cheese **\$12.99**

### Choritos a la chalaca

Half a dozen mussels, corn kernels served with an imported rocoto pepper salsa and a hint of lime **\$8.50**

### \* Tiraditos clasicos

Red snapper filet marinated in suave rocoto (Peruvian pepper) sauce **\$9.99**

Red snapper filet marinated in aji amarillo (Peruvian yellow pepper) sauce **\$9.99**

## CEVICHES

### \* Ceviche de pescado

Fresh white fish marinated in lime juice and Peruvian rocoto pepper. Served with yam and Peruvian corn. (Request mild or spicy) **\$14.99**

### \* Ceviche mixto

Fresh white fish with an assortment of seafood marinated in lime juice and Peruvian rocoto pepper. Served with yam and Peruvian corn. (Request mild or spicy) **\$15.99**

## SEAFOOD ENTREES

### Pescado a lo macho

Pan-seared, fresh white fish fillet with an assortment of seafood, braised in a rocoto pepper suave sauce served with white rice **\$18.99**

### Pescado a la menier

Grilled fresh white fish seasoned with Peruvian spices, garlic, lemon and white wine. Served with steamed baby vegetables and a side of white rice **\$16.99**

### New! Arroz con mariscos

Peruvian version of the Spanish paella. Rice spiced with aji amarillo (yellow pepper) and mixed with seafood **\$17.99**

### New! Pescado a la chorrillana

Pan-seared fresh white fish fillet topped with salsa criolla (red onions, tomatoes and exclusive rocoto suave sauce) served with jasmine rice **\$17.99**

### Picante de mariscos

For the spicy-seafood lover, an assortment of seafood sautéed with aji amarillo/panca suave sauce. Served with white rice. **\$18.99**

### Jalea

Breaded white fish, calamari and shrimp deep fried and served with salsa criolla and yucca root **\$19.99**

## VEGETARIAN OPTIONS

### Tacu tacu

Peruvian canary beans and jasmine rice sautéed with tomatoes, green beans, carrots, onions and imported Peruvian corn **\$11.99**

### Tofu saltado

Tofu and fresh vegetables sautéed with onions, tomatoes and a special blend of Peruvian spices. Served over linguine pasta **\$11.99**

### Quinoa

Stew of quinoa grain cooked with Peruvian spices and corn. Served with jasmine rice **\$12.99**

For additional vegetarian selections ask your server.

## SIDES

### Papas fritas

Peruvian style fries **\$3.99**

### Yuqitas

Crispy yucca root **\$5.99**

### House rice

Cilantro-infused rice **\$3.50**

### Choclo

Peruvian corn **\$3.99**

### Ensaladita

Small house salad **\$3.99**

### Canchita

Crunchy, toasted Peruvian corn **\$8.99**



Anticuchos



Carapulcra



Lomo Saltado



Causa Rellena de Pollo



Pollo a la Brasa



Ají de Gallina

## POLLO A LA BRASA

Whole chicken marinated with a unique blend of herbs and spices, then slow cooked to perfection in our ecological rotisserie oven imported from Perú. Delicious and healthy, it bastes only in its own juices with no added fats or oils.

### 1 pollo entero

Whole chicken served with potato fries, house rice, and salad. Full meal serves four people. (dine in) **\$28.99**

(to go) **\$19.99**

Whole chicken only (to go) **\$10.99**

### ½ pollo

Served with potato fries or house rice, and salad **\$10.99**

### ¼ pollo

(Your choice of white or dark meat) served with potato fries and salad **\$8.99**

## INCA'S FOR KIDS

### Salchipapas

Thinly sliced premium beef hotdog and Peruvian style fries **\$4.75**

### Chicharrón de pollo (chicken nuggets)

Deep fried breaded chicken with Peruvian style fries **\$5.75**

### Pollito a la brasa

Your choice of a piece of our famous rotisserie chicken served with Peruvian style fries or rice **\$5.75**

## DESSERTS

### Alfajores

Two round sweet biscuits joined together with milk caramel **\$4.99**

### Crema volteada

Creamy custard with caramel sauce **\$6.99**

### Helado de lúcuma

Imported ice cream made of lúcuma (subtropical fruit of andean origin) **\$6.99**

## MAIN DISHES

### \* Lomo saltado

Tender strips of certified angus beef® marinated in Peruvian spices sautéed with onions, tomatoes and parsley over a bed of potatoes. Served with jasmine rice **\$15.99**

Chicken saltado **\$14.99**

Shrimp saltado (jumbo shrimp) **\$15.99**

### Seco de carne con frejoles

8 oz. Tender cuts certified angus beef® braised in a cilantro and Peruvian sauce. Served with canary beans and jasmine rice **\$14.99**

### Asado de carne

Peruvian style roasted certified angus beef®, served with jasmine rice and our exclusive mashed potatoes **\$14.99**

### Carapulcra

Dehydrated potato (papa seca) casserole cooked with beef chicken and pork seasoned with a blend of Peruvian spices. Served with jasmine rice **\$14.99**

### Arroz con pollo a la brasa

1/4 of pollo a la brasa over cilantro-infused rice with bell peppers, Peruvian corn, peas and carrot **\$11**

### Tallarín saltado

Linguine pasta with tender slices of certified Angus Beef®, chicken or shrimp seasoned with assorted Peruvian spices **\$14.99**

Chicken **\$13.99**

Shrimp **\$14.99**


Mix **\$15.99**

### Ají de gallina

Prime pulled chicken breast, cooked in aji amarillo and roasted walnuts, served over sliced boiled potatoes. Served with rice **\$13**

### New! Tallarines a la Huacaina

Linguini pasta with Huacaina (creamy aji amarillo and suave cheese sauce).

Plain **\$12.99** 

Beef (Certified Angus Beef) **\$14.99**