

FOR THE TABLE

JALEA \$20

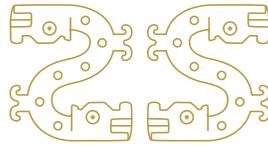
Fish, shrimp, and calamari floured and deep fried. Served with pickled red onions and tomatoes

CEVICHE \$15

White fish marinated in lime juice, ginger, and spices. Prepared with cilantro and red onions. Served with deep fried corn nuts

CHOROS A LA CHALACA \$15

Steamed mussels topped with spicy lime marinated red onions, tomatoes, Serrano chiles and cilantro



CHICHARRON DE POLLO \$15

Chicken marinated in garlic and spices, deep fried and served with pickled red onions

ANTICUCHOS \$17

Ribeye marinated in garlic and spices, charred and served with pickled cabbage

EMPANADAS \$10

Fried pastry shells stuffed with your choice of shrimp, steak, chicken, or spinach. Served with a spicy lime sauce

ENTREES

choice of vegetarian \$14, chicken \$16, ribeye \$22, or seafood \$24

SALTADO VAINITAS

Sauteed green beans, broccoli, red onions, tomatoes, cilantro, green onions and gluten free soy sauce. Served with white rice

INKA SPECIAL

Yellow pepper sauce prepared with peas, carrots, bay leaf and potatoes. Served with white rice

AJIACO

Spicy garlic chili sauce prepared with cilantro and potatoes. Served with white rice

CHAUFA

Peas, carrots, green onions, eggs, ginger, and black bean sauce pan fried with white rice

PAELLA

Cilantro infused rice prepared with garlic, peas, carrots, peppers, and bay leaf.

TALLARIN SALTADO

Cabbage, red onions, bell peppers, ginger, and black bean sauce stir fried with noodles

SCAMPI

Spicy garlic and cream sauce, prepared with cilantro and served with pasta



SIDES

BEANS

\$4

PLANTAINS

\$4

FRIED POTATOES

\$4

FRIED YUCCA

\$4

PICKLED ONIONS

\$4

SIDE SALAD

\$6

SPECIALTIES

VERDE POLLO \$16

Chicken breast filet smothered in garlic, lightly breaded and pan fried. Served with pasta in a spinach and basil cream sauce

ARROZ CON POLLO \$16

Chicken stewed in a cilantro, onion and garlic sauce. Served with a cilantro infused rice and pickled red onion

RIBEYE SALTADO \$22

Ribeye sauteed with garlic, red onions, tomatoes, cilantro, and french fries. Served with white rice

TACU TACU \$24

Seared Ribeye served with a rice and bean cake, plantains, a fried egg and pickled onions

MACHO FISH \$32

White fish filet, fried and topped with shrimp and calamari in a spicy yellow pepper sauce. Served with fried potatoes and cilantro infused rice

PARIHUELA \$28

White fish, mussels, shrimp, and calamari bouillabaisse. Prepared with tomatoes, onions, cilantro, potatoes, and Inca wine. Served with white rice

KIDS

Rice and Beans \$6
Chicken Bowl \$9
Chicken Tenders \$9



DESSERTS

Artisanal Peruvian
Chocolate - AQ