INKA MAMA’S
Peruvian Cuisine

Foothill Ranch
26676 Portola Parkway #B
Lake Forest, CA 92610
1-949-951-MAMA (6262)

Santa Ana
3930 S. Bristol St #107
Santa Ana, CA 92704
1-714-557-MAMA (6262)

Aliso Viejo
FULL BAR
26741 Aliso Creek Road #E
Aliso Viejo, CA 92656
1-949-360-6263

San Clemente
FULL BAR
821 Via Suerte, Unit 104
San Clemente, CA 92673
1-949-369-MAMA (6262)

inkamamas.com  Inka Mama’s
CATERING AVAILABLE
APPETIZERS

PIQUEO ANDINO
Taste them all! Chicken tamal, papa a la huancaína, two empanadas, and chicharron de pollo. 23.95

CAUSA
Two potato cakes infused with a yellow chili sauce layered with shrimp or chicken salad topped with huancaína sauce.
Chicken 11.95 • Shrimp 13.95

EMPAÑADAS 8.25
A portion of two with the choice of:

BEEF
Seasoned cubed steak sautéed with minced onions, green onions, raisin, olive, and hard boiled egg.

CHICKEN
Seasoned cubed chicken breast sautéed with minced onions, green onions, raisin, olive, and hard boiled egg.

SPINACH/MOZZARELLA
Seasoned sautéed spinach with minced onion, and mozzarella cheese.

CHOROS a la CHALACA
(8) Steamed mussels topped with minced onions, tomatoes, and cilantro in a yellow chili lime juice. 13.95

CALAMAR Frito
Fried calamari served with a tomato sarza criolla. 11.95

TAMAL
Mama’s Chicken tamale served with sarza criolla. 8.95

CHICHARRON DE POLLO
Chicken thigh meat marinated in a red chili garlic sauce, deep fried to a golden brown. Served with fried yucca, and sarza criolla. 10.95

CEVICHE
Sashimi style cut halibut marinated in a spicy lime/garlic juice with sliced red onions and cilantro. Garnished with potato, sweet potato and cancha.
Halibut 14.95 • Mix Seafood 16.95

CROQUETAS - (4) In house ground top round beef patties mixed with chopped onions, tomatoes, and cilantro. 11.95

HUANCAíNA
Our spicy yellow chili ricotta cheese sauce topped with an olive, and hard boiled egg. Served over your choice of a boiled potato or fried yucca.
Potato 8.00 • Yucca 9.00

SOUP & SALADS

HOUSE SALAD
Mixed greens, tomatoes, onions, cucumbers, and cancha topped with our house vinaigrette. 6.95

SALPICON
Seasoned chicken breast or shrimp with mixed greens, tomatoes, onions, and cubed potatoes topped with our house vinaigrette.
Chicken 11.95 • Shrimp 14.95

AGUADITO DE POLLO
Chicken cilantro soup simmered with rice, peas, carrots, and potatoes.
Cup 4.95 • Bowl 5.95 • Entrée Bowl 10.95

CHUPE DE CAMARONES
Shrimp simmered in a cream broth seasoned with oregano, eggs, peas, tomatoes, cubed potatoes, and rice. 15.95

SOPA DE ERUOLES
Chicken or beef simmered in a savory broth mixed with noodles, beans, tomatoes, oregano, cilantro, and cubed potatoes.
Beef 13.95 • Chicken 12.95

PARIHUELA
Inka Bouillabaisse. Mixed seafood prepared with onions, tomatoes, cilantro, cubed potatoes, and Inka wine in a spicy seafood broth. Served with rice. 17.95

Spicy Dish
**HOUSE Specialties**

**Asado Estilo Evangelous**
Garlic-seared beef then simmered in a red wine garlic broth served with mashed potatoes, peas, carrots, and rice. 17.95

**Arroz Con Marisco**
Peruvian Paella. Seasoned seafood sautéed in fresh garlic, pan fried with our cilantro infused rice. Served with sazra criolla. 17.95 • Sub halibut add 5.00

**CABRITO NORTEÑO**
Lamb stew with minced onions, cilantro, garlic, and inka wine. Served with rice, beans, and sazra criolla. 19.95

**Ajiaco de Mariscos**
Seasoned seafood simmered in a spicy garlic chili sauce with cubed potatoes and cilantro. Served with rice. 17.95 • Sub halibut add 5.00

**Macho Fish**
Pan fried seasoned halibut topped with sautéed chopped shrimp and calamari in a spicy garlic yellow chili sauce. Served with rice and potatoes. 20.95

**Jalea**
Share a meal! Lightly floured tilapia, shrimp, and calamari; deep fried and topped with a tomato sazra criolla. Served with yucca, potatoes and topped with cancha. Individual 17.95 Full 26.95 • Sub halibut add 5.00

**Estofado**
A choice of chicken breast or ribeye steak simmered in a spicy cilantro garlic sauce; prepared with peas, carrots and boiled potatoes. Served with rice. Ribeye 18.95 Chicken 14.95

**Mama Scampi**
Seasoned shrimp or breaded chicken breast in a spicy garlic cream sauce mixed with pasta, topped with cilantro and parmesan cheese. Shrimp 17.95 • Chicken 14.95

**Chaufa Combinado**
Peruvian fried rice sautéed with beef, chicken, shrimp, scrambled eggs, ginger, black bean sauce, red bell peppers and green onions. 19.95

**Seafood**

**Camaron al Ajo**
Shrimp sautéed in a tangy garlic lime sauce served with rice and salad. 15.95

**Chaufa de Mariscos**
Peruvian fried rice sautéed with tilapia, calamari, shrimp, scrambled eggs, green onions, ginger, black bean sauce, and soy sauce. 15.95 • Sub halibut add 5.00

**Saltado de Mariscos**
Seasoned tilapia, calamari, shrimp, sautéed with onions, tomato, cilantro, french fries, soy sauce, and garlic. Served with rice. 15.95 • Sub halibut add 5.00

**Tallarin Saltado de Mariscos**
Seasoned tilapia, calamari, shrimp, sautéed with pasta, cabbage, bell peppers, onions, green onions, ginger, black sauce, and soy sauce. 15.95 • Sub halibut add 5.00

**Pescado a lo Chimbotano**
Tilapia simmered in a spicy garlic yellow chili sauce, prepared with minced onions, yucca, and cilantro. Served with rice 15.95 • Sub Halibut add 5.00

**Vegetarian**

**Ajiaco de Vegetales**
Quinoa, green beans, broccoli, red bell peppers, peas, and carrots in a spicy garlic chili sauce with cubed potatoes, cilantro, and beans. Served with rice. 12.95

**Saltado de Vegetales**
Mixed vegetables seasoned with ginger, soy sauce, and black bean sauce. Served with rice. 11.50

**Tallarin Verde con Vegetales**
Spaghetti pasta sautéed in a spinach/basil cream sauce; mixed with green beans and broccoli. Topped with parmesan cheese. 12.50

**Chaufa de Vegetales**
Fried rice mixed with green beans, broccoli, peas, carrots, red bell peppers, scrambled eggs, green onion, ginger, soy sauce, and black bean sauce. 11.95

**Tallarin Saltado de Vegetales**
Spaghetti pasta sautéed with green beans, broccoli, cabbage, bell peppers, onions, and green onions with ginger, black bean sauce, and soy sauce. 11.95

**Vegetable Inka Special**
Seasoned mixed vegetables sautéed with minced onions, peas, carrots, French fries in a yellow chili/garlic sauce. Served with rice. 12.95

**Spicy Dish**
CHICKEN

SALTADO VAINITAS DE POLLO
Chicken breast sautéed with a choice of green beans and/or broccoli, onions, tomatoes, and cilantro. Served with rice. 13.95

POLLO APANADO
Garlic breaded chicken breast, pan fried and served with salad and rice. 13.95

ARROZ CON POLLO
Cilantro chicken stew served with cilantro infused rice, simmered peas and carrots. Served with sarsa criolla. 13.95

TALLARIN VERDE CON POLLO
Garlic breaded chicken breast served on a bed of spinach and basil cream sauce with pasta and Parmesan cheese. 14.95

INKA SPECIAL
Chicken breast, minced onions, peas, carrots, and french fries simmered in a yellow chili/garlic sauce. Served with rice. 13.95

SALTADO DE POLLO
Chicken breast sautéed with onions, tomatoes, cilantro, french fries, and green onions. Served with rice. 13.95

AJIACO DE POLLO
Chicken breast simmered in a spicy garlic-chili sauce with cubed potatoes and cilantro. Served with rice. 13.95

BEEF

LOMO SALTADO
Seasoned beef sautéed with onions, tomatoes, cilantro, French fries, soy sauce, and garlic. Served with rice. 14.95 Sub tenderloin add 4.00

BISTECK APANADO
Thin cut pounced steak, seasoned with garlic, breaded and pan fried. Served with rice and salad. 14.95

BISTECK ENECBOLLADO
Thin cut ribeye steak, pan seared and topped with sautéed onions, tomatoes, cilantro, in a garlic sauce. Served with rice. 17.50

COL SALTADO DE CARNE
Seasoned beef sautéed with cabbage, onions, green onions, red bell peppers, ginger, soy sauce, and black bean sauce. Served with rice. 14.95 Sub tenderloin add 4.00

CHAUFA DE CARNE
Peruvian fried rice sautéed with beef, scrambled eggs, green onions, ginger, black bean sauce, and soy sauce. 14.95 Sub tenderloin add 4.00

COMBINADO DE CARNE
Seasoned beef sautéed with onions, tomatoes, cilantro, soy sauce, and garlic. Served with rice and Peruvian white beans. 14.95 Sub tenderloin add 4.00

AJIACO DE CARNE
Seasoned beef simmered in a spicy garlic chili sauce with cubed potatoes and cilantro. Served with rice. 14.95 Sub tenderloin add 4.00

Taco Tacu
Pan-seared ribeye steak served with plantains, fried eggs, and mixture of rice, beans, and Peruvian yellow chilies. 18.95

SIDES

White Rice 3.00
Brown Rice 3.00
Cilantro Rice 3.50
Peruvian White Beans 3.00

Yucca Frita 3.50
French Fries 3.00
Platano Frito 3.50
Sarsa Criolla original 3.00 de Julea 4.00

BEVERAGES

Inka Kola
Brewed
Chicha Morada
Ice Tea
Maracuya
Soft Drinks
Pitcher of
Chicha/Maracuya
Hot Tea
Coffee

Kids Menu

FOR CHILDREN 10 AND UNDER. INCLUDES A FOUNTAIN DRINK.

Chicken Tenders with fries. 6.00
Spaghetti with Parmesan and butter. 5.50
Salchipapas sautéed hot dogs served over french fries. 6.00

Spicy Dish