**Appetizers**

**CALAMARI FRITO**
Fried calamari served with a tomato sarza criolla. 12.95

**PIQUEO ANDINO**
Taste them all chicken tamal, papa a la huancaina, two empanadas, and chicharron de pollo. 24.95

**CAUSA**
A layered cake infused with a yellow chili sauce layered with shrimp or chicken salad topped with huancaina sauce. Chicken 12.95 | Shrimp 14.95

**TAMAL**
Mama’s chicken tamale served with sarza criolla. 9.95

**EMPANADAS**
9.25
A portion of two with a choice of:
- Beef
  Seasoned cubed steak, sautéed with minced onions, green onions, raisins, olive, and a slice of a hardboiled egg.
- Chicken
  Seasoned cubed chicken breast sautéed with minced onions, green onions, raisin, olive, and a sliced hardboiled egg.
- Spinach/Mozzarella
  Seasoned sautéed spinach with minced onion, and a mozzarella cheese.

**CEVICHE**
Sashimi style cut halibut or mixed seafood marinated in a spicy lime/garlic juice with sliced red onions and cilantro. Garnished with potato, sweet potato and cancha. 17.95

**HUANCAINA**
Our spicy yellow chili ricotta cheese sauce topped with an olive, and a sliced of a hardboiled egg. Served over your choice of a boiled potato or fried yucca. Potato 8.50 | Yucca 9.50

**CAUSA CROCANTE**
Potatoes mixed with Peruvian yellow peppers topped with crispy calamari, sarza criolla and drizzled with rocoto sauce. 14.95

**CEVICHE CROCANTE**
Halibut in leche de Tigre topped with crispy calamari. 17.95

**ESTOFADO**
A choice of chicken breast or tenderloin steak simmered in a spicy cilantro garlic sauce; prepared with peas, carrots, and boiled potatoes. Served with white or brown rice. Chicken 15.95 | Tenderloin 19.95

**MACHO FISH**
Pan fried seasoned halibut topped with sautéed chopped shrimp and calamari in a spicy garlic yellow chili sauce. Served with white or brown rice and potatoes. 21.95

**JALEA**
Share a meal! Lightly floured Peruvian mahi mahi, shrimp, and calamari; deep fried and topped with a tomato sarza criolla. Served with yucca, potatoes and topped with cancha. Individual 18.95 | Full 27.95

**ESTOFADO**
A choice of chicken breast or tenderloin steak simmered in a spicy cilantro garlic sauce; prepared with peas, carrots, and boiled potatoes. Served with white or brown rice. Chicken 15.95 | Tenderloin 19.95

**MAMA SCAMPI**
Seasoned shrimp or breaded chicken breast in a spicy garlic cream sauce mixed with pasta, topped with cilantro and parmesan cheese. Shrimp 18.95 | Chicken 15.95

**CHAUFA COMBINADO**
Peruvian fried rice sautéed with a beef, chicken, shrimp, scrambled eggs, ginger, black bean sauce, red bell peppers and green onions. 20.95

**TACU TACU**
Pan-seared tenderloin steak served with plantains, fried eggs, and mixture of rice, beans, and Peruvian yellow chilia. 19.95

**PESCAPO A LO CHIMBOTANO**
Halibut simmered in a spicy garlic yellow chili sauce, prepared with minced onions, yucca, and cilantro. Served with white or brown rice. 19.95

**PARIHUELA**
Inka Boullabaisse. Mixed seafood prepared with onions, tomatoes, cilantro, cubed potatoes, and Inka wine in a spicy seafood broth. Served with white or brown rice. 18.95

**HOUSE SPECIALTIES**

**ASADO ESTILO EVANGELOUS**
Garlic seared beef then simmered in a red wine garlic broth served with mashed potatoes, steamed broccoli, and white or brown rice. 21.00

**ARROZ CON MARISCOS**
Peruvian paella. Seasoned seafood sautéed in fresh garlic; pan fried with our cilantro infused rice. Served with sarza criolla. 21.00

**CABRITO NORTENO**
Lamb stew with minced onions, cilantro, garlic, and Inka wine. Served with white or brown rice, beans, and sarza criolla. 20.95

**AJIACO DE MARISCOS**
Seasoned seafood simmered in a spicy garlic chili sauce with cubed potatoes and cilantro. Served with white or brown rice. 21.00

**CAMARON AL AJO**
Shrimp sautéed in a tangy garlic lime sauce served with white or brown rice and salad. 17.95

**SALTADO DE MARISCOS**
Seasoned Peruvian mahi mahi, calamari, shrimp, sautéed with onions, tomato, cilantro, French fries, soy sauce, and garlic. Served with white or brown rice. 16.95 | Sub Halibut add 5.00

**CHAUFA DE MARISCOS**
Peruvian fried rice sautéed with Peruvian mahi mahi, calamari, shrimp, scrambled eggs, green onions, ginger, black bean sauce, and soy sauce. 16.95 | Sub Halibut add 5.00

**TALLARIN SALTADO DE MARISCOS**
Seasoned Peruvian mahi mahi, calamari, shrimp, sautéed with onions, tomato, cilantro, French fries, soy sauce, and garlic. Served with rice. 16.95 | Sub halibut add 5.00
**BEVERAGES**

- **PERUVIAN DRINKS**
  - (Chicha Morada, Maracuya, Inka Kola)

- **SOFT DRINKS**
  - (Iced Tea, Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Pink Lemonade)

- **KIDS BEVERAGES**
  - (Apple Juice, Orange Juice, Milk)

**RICE BOWL**
(chicken or beef)  8.00

**CHICKEN TENDERS**
WITH FRIES  7.00

**SPAGHETTI WITH PARMESAN**
CHEESE AND BUTTER  6.50

**SIDES**

- **BREAD BASKET**
  - (8 pieces)  2.50

- **FRENCH FRIES**
  - 3.00

- **PLATANO FRITO**
  - 3.00

- **SARZA CRIOILLA**
  - 3.00

- **JALEA SARZA CRIOILLA**
  - 4.00

- **PERUVIAN WHITE BEANS**
  - 3.00

- **YUCCA FRITA**
  - 3.50

- **WHITE RICE**
  - 3.00

- **BROWN RICE**
  - 3.00

**Inka Mama’s provides 2 rounds of complimentary bread, after the second round we will charge a side basket fee (please refer to sides price list). For parties of 6 or more we split the check 6 ways only - total of 6 cards.**

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