

**APPETIZERS**

**CLASSIC CAUSA**

Yellow potato cake inspired by the land of the Incas, yellow peppers and lime, stuffed with chicken and finished with Aji Amarillo Sauce  
\$8.99

**ANTICUCHOS**

Skewers in love, laying in a secret mild spicy Panca marinated mix from our Chef Violeta, served with grilled potato and corn with Huacatay sauce  
\$9.99

**POTATO A LA "HUANCAINA"**

Steamed potatoes covered with cream cheese, yellow peppers and some of the Chef's secrets  
\$7.99

 **CHARBROILED OYSTERS** 

Half Dozen \$13.50 Dozen \$22.50

**TRIO CAUSERO (SEAFOOD)**

Yellow potato cake stuffed with crab meat and lime, topped with avocado and black olive cream sauce  
\$13.99

Yellow potato cake stuffed with shrimp, topped with avocado, red pepper and avocado cream

Yellow potato cake stuffed with seared salmon, topped with avocado, red pepper and Rocoto cream sauce

**TRIO CEVICHE**

Marinated fish, seafood mix and Chef's choice dipped in fresh lime juice, mixed with red onions, cilantro, and Chef's sauce of the day  
\$13.99

**SOUPS & SALADS**

*Add Chicken \$4.99, Steak or Salmon \$8.00*

**RUSSIAN POTATO SALAD**

\$7.99

**SOUP OF THE DAY**

Ask your server for today's house made soup  
\$8.99

**INKA'S SOLTERITO DE QUINOA**

Red quinoa salad, queso fresco, heirloom baby tomatoes, aji panca balsamic dressing  
\$9.99

**HOUSE SALAD**

Fresh spring greens mix, tomatoes, carrots, cucumbers, shredded radish, red onions, and house vinaigrette  
\$7.99

**FAMILY STYLE**

**GRILL FOR TWO**

1/4 Charcoal Rotisserie Chicken, two Anticuchos, two 5oz pork chop *or* 1/3 rack of baby back ribs, served with French Fries or Rice, and House Salad  
\$32.50

**GRILL FOR FOUR**

1/2 Charcoal Rotisserie Chicken, four Anticuchos, one 10oz sirloin steak and four 5oz pork chops *or* one rack of baby back ribs, served with French Fries or Rice, and House Salad  
\$81.50

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*

## CHARCOAL OVEN

All selections come with Aji Amarillo Huacatay sauce and served with your choice of two sides

### POLLOS A LA BRASA

#### WHOLE CHICKEN

Our delicious charcoal rotisserie chicken accompanied with 2 sides  
\$30.00

#### 1/2 CHICKEN

For you and your partner, all of our charcoal rotisserie chicken's flavor that will make you fall in love  
\$15.99

#### 1/4 CHICKEN

The full flavor of our charcoal rotisserie chicken just for you, with 2 sides  
White \$10.99 Dark \$9.99

## BUILD YOUR OWN BURGER

Served with your choice of one regular side

#### PREMIUM PRIME BEEF

Half pound of our house made prime beef blend, garnished with lettuce, tomato, and pickle, prepared to your liking  
\$9.99

#### CHOOSE YOUR TOPPINGS

American cheese, Swiss, Pepper Jack, sautéed peppers, sautéed red onions, Sautéed mushrooms  
50¢ ea

#### ADDITIONAL TOPPINGS

Avocado, Fried egg, Applewood smoked bacon,  
99¢ ea

## PERUVIAN FEATURES

Served with your choice of soup or side salad

#### AJI DE GALLINA

Juicy shredded all natural chicken breast in our aji amarillo cream sauce with a side of white rice  
\$12.50

#### LOMO SALTADO

Marinated sirloin steak or chicken with tomatoes, Peruvian yellow peppers and red onions, sautéed in a fiery wok served with rice  
Steak \$16.99 Chicken \$14.99

#### ARROZ CHAUFA

Peruvian, Cantonese style rice with chicken or steak, sautéed with a brown reduction of soy, sesame and oyster sauce  
Steak \$13.99 Chicken \$12.99

#### TALLARIN SALTADO

Sliced beef or chicken sautéed with tomatoes, onions, white wine and soy sauce reduction oyster sauce and served with Linguini pasta  
(GLUTEN FREE)  
Steak \$13.99 Chicken \$12.99



## SIDES

\$1.99 EACH

RICE • INKA'S MASHED POTATOES

BROCCOLI • FRENCH FRIES

ONION RINGS • HOUSE SALAD

## PREMIUM SIDES

\$2.99 EACH  
\$1.00 ADDITIONAL WITH ENTREE

QUINOA STEW

FRIED YUCA (CASSAVA)

GRILLED ASPARAGUS

INKAS MAC & CHEESE

RUSSIAN POTATO SALAD

SWEET POTATO FRIES

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## 🔥 FROM THE GRILL 🔥

Includes your choice of two sides

### STEAKS

USDA Hand cut Aged, grilled to order

**RIBEYE 14oz** \$22.50

**SIRLOIN 10oz** \$15.75

**NEW YORK STRIP 14oz** \$24.75

**FILET MIGNON 8oz** \$28.50

### PORK

#### **PORK CHOP**

Frenched, bone in 10oz chop  
\$14.50

#### **CHARCOAL PORK BACK RIBS**

1/2 Rack Smoked in our  
charcoal grill & sauced to perfection  
\$19.99

### SEAFOOD

**8oz SALMON** \$16.95

**SHRIMP SKEWERS** \$9.99



## DESSERTS

### **ALFAJORES**

A classic South American cookie, silk smooth manjar Blanco (Dulce de leche) is sandwiched between two short bread cookies, perfect anytime!  
\$4.99

### **MOUSSE DE LUCUMA**

The lucuma, a Peruvian fruit used in class cheesecake over a base of chocolate cookies and topped with chocolate  
\$6.99

### **MANGO PASSIONFRUIT CHEESECAKE**

\$5.99

### **ICE CREAM**

Choose from Coffee, Michigan Chocolate, or Vanilla Bean - all favorite flavors from our Homeland! Enjoy your choice of chocolate or caramel topping  
\$5.99

## DRINKS

Inka-Kola

(Glass bottle, 2 liter, plastic bottle)

*MKT Price*

Iced Tea, Sweet or Unsweet \$2.29

Coke, Diet Coke, Coke Zero,  
Mr. Pibb, Mello Yellow,

Fanta Orange, Lemonade \$2.29

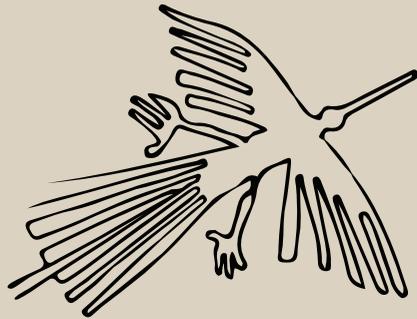
Coffee \$2.29

Chicha Morada, purple corn juice\* \$3.29

Passion Fruit\* \$3.29

(\*NO REFILLS)

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## INKA'S SIGNATURE COCKTAILS

### INKAS SOUR

Pisco Intipalka, quebranta, lime,  
simple syrup, egg white, bitters  
*\$11.00*

### PISCO SOUR

The signature cocktail from Peru  
Pisco, lime juice, simple syrup,  
egg white, bitters  
*\$9.50*

### PASSION/MARACUYA SOUR

Pisco, passion fruit,  
simple syrup, bitters  
*\$9.50*

### CHILCANO

Refreshing cocktail from Peru  
Pisco, lime juice, simple syrup,  
ginger ale  
*\$8.50*

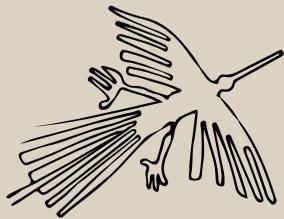
### LIME MULE

Pisco, ginger beer, lime juice  
*\$8.50*



COCKTAIL MENU





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### WHOLE CHICKEN

Accompanied with 2 sides  
\$30.00

### 1/2 CHICKEN

Accompanied with 2 sides  
\$15.99

### 1/4 CHICKEN

Accompanied with 2 sides  
All Dark \$9.99 All White \$10.99



## DRINKS

	MKT Price
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50¢ ea

### ADDITIONAL TOPPINGS

Avocado, Fried egg, Applewood smoked bacon,  
99¢ ea

## WRAPS

### CHARCOAL CHICKEN OR STEAK FAJITAS

Inside a flour tortilla with pepper jack cheese, garnished with lettuce and tomato

(ASK SERVER FOR OTHER CHEESE OPTIONS)

\$12.50



## DESSERTS

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LUNCH MENU 