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We proudly serve



- WE OFFER DELIVERY OF CERTAIN MENU ITEMS
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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 Huancaina

## APPETIZERS

- Causa rellena**  
Imported yellow potato cakes, stuffed with your choice of:
- Chicken **10.99**
  - Tuna **9.99**
  - Shrimp **11.99**
  - Vegetables **9.99**
- Papa rellena**  
A sculptured potato stuffed with minced certified Angus beef\* and Peruvian spices. Served with salsa criolla **9.50**
- Papa a la huancaina**  
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**
- Ocupa de camarón**  
Grilled jumbo shrimp over premium boiled potato slices covered with exclusive huacacay sauce, roasted peanuts and tera cheese **9.99**
- Chicharrón de pollo**  
Deep fried sliced chicken breast served with lime pepper sauce **8.50**
- Chicharrón de pescado**  
Deep fried white fish fillet served with lime pepper sauce **9.50**

## SOUPS AND SALADS

- Aguadito de pollo**  
Chicken and rice soup infused with cilantro and assorted vegetables **8.99**
- Ensalada de la casa**  
Lettuce, tomatoes and diced carrots; served with a special Peruvian house dressing **6.99**
- New! Ensalada de pollo**  
Rotisserie pulled chicken on a bed of spring mix with a special Peruvian house dressing **9.99**
- Salpicón de pollo**  
Rotisserie pulled chicken with celery, green beans, peas and carrots in a special lime vinaigrette **9.99**
- New! Ensalada de quinoa**  
\*\*Quinoa grains seasoned with a special lime vinaigrette sauce **8.99**



Pisco Sour



Pisco Sunrise



Helado de Licuina



Pisco Maracuyá



Inca Cola

## DRINKS

- Chicha morada**  
Tasty homemade Peruvian beverage made from dry imported purple corn, fresh pineapples, apples, and cinnamon. Rich in antioxidants.  
Glass **3.25**  
Pitcher (4 glasses) **11**
- Inca Cola**  
Authentic Peruvian soda **3.25**
- Coffee**  
Peruvian coffee **3**
- Tea**  
Te de hierba lisa (lemongrass) **3**
- Soft drinks**  
Lead tea, lemonade, Diet Coke, Coke, Sprite, Dr. Pepper **3**

## 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. **9**
- Wine, Cocktails, Domestic & Imported Beer**  
See our wine & drink list.



Chicha Morada

**\* 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

## SEAFOOD STARTERS

- Cocktail de langostinos**  
Jumbo shrimp marinated in our special cocktail sauce **13.99**
- Chupe de camarones**  
A traditional southern Peruvian shrimp bisque soup with jasmine rice and cheese **13.99**
- Chorritos a la chalaca**  
Half a dozen mussels, corn kernels served with an imported rocoto pepper salsa and a hint of lime **9.50**
- \* Traditos clasicos**  
Red snapper fillet, marinated in suave rocoto (Peruvian pepper) sauce **10.99**  
Red snapper fillet, marinated in qiji amarillo (Peruvian yellow pepper) sauce **10.99**

## CEVICHEES

- \* Ceviche de pescado**  
Fresh white fish marinated in lime juice and Peruvian rocoto pepper. Served with yam and Peruvian corn. (Request mild or spicy) **15.99**
- \* 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) **16.99**

## 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 jasmine 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 jasmine rice **16.99**
- New! Arroz con mariscos**  
Peruvian version of the Spanish paella. Jasmine rice spiced with qiji amarillo (yellow pepper) and mixed with seafood **18.99**
- New! Pescado a la chorriliana**  
Pan-seared fresh white fish fillet topped with salsa criolla (red onions, tomatoes and exclusive rocoto suave sauce.) served with jasmine rice **17.99**



Chupe de Camaron



Arroz con Mariscos



Jalapa de Mariscos



Pescado a lo Macho

## Picante de mariscos

- For the spicy-seafood lover, an assortment of seafood sautéed with aji amarillo/panca suave sauce. Served with jasmine 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 **12.99**
- 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**
- Yuquitas**  
Crispy yucca root **6.99**
- House rice**  
Cilantro-infused rice **3.50**
- Choclo**  
Peruvian corn **4.99**
- Ensaladita**  
Small house salad **3.99**
- Ganchita**  
Cunchuy, toasted Peruvian corn **8.99**



Anticuchos



Pollo a la Brasa



Carapulcra



Lomo Saltado



Causa Rellena de Pollo



Aji 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 Peru. 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) **21.99**

Whole chicken only (to go) **11.99**

### ½ pollo

Served with potato fries or house rice, and salad **11.99**

### ¼ pollo

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

## INCA'S FOR KIDS

### Sachipapas

Thinly sliced premium beef hotdog and Peruvian style fries **5.75**

### Chicharrón de pollo

(chicken nuggets)  
Deep fried breaded chicken with Peruvian style fries **5.75**

### Chicharon de pescado

(fish nuggets)  
Deep fried breaded white fish with Peruvian style fries **6.75**

### Pollo a la brasa

Your choice of a piece of our famous rotisserie chicken served with Peruvian style fries or jasmine rice **6.75**

## 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) **7.99**

## 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 **16.99**

### Chicken saltado

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 **16.99**

### 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

Lingine pasta with tender slices of certified Angus Beef®, chicken or shrimp seasoned with assorted Peruvian spices **15.99**

### Chicken

**14.99**

### Shrimp

**16.99**

### Mix

**17.99**

### Aji de gallina

Prime pulled chicken breast, cooked in aji amarillo and roasted walnuts, served over sliced boiled potatoes. Served with jasmine rice **14.50**.

### New! Tallarines a la Huacaina

Linguin pasta with Huancaina (creamy aji amarillo and suave cheese sauce). Plain **12.99**

### Beef (Certified Angus Beef)

**14.99**