



Chicha Morada



Pisco Sour

DRINKS

Chicha morada

Tasty homemade Peruvian beverage, made from dry imported purple corn, fresh pineapples, apples, and cinnamon. Rich in antioxidants.

Glass 4

Pitcher (4 glasses) 15

Inca Cola

Authentic Peruvian soda 4

Tea

Te de hierba luisa 3.50
(lemongrass)

Soft drinks

Iced tea, lemonade, Diet Coke, Coke, Sprite, Dr. Pepper 3.50

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.

BEER

Domestic 5.50

Imported 6.50

WINE, COCKTAILS

See our wine & drink list.

DESSERTS

Alfajores

Two round sweet biscuits joined together with milk caramel 6.99

Crema volteada

Creamy custard with caramel sauce 7.99

Helado de lúcuma - Ask for availability -

Imported ice cream made of lúcuma (subtropical fruit of andean origin) 8.99



Helado de Lúcuma

* 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.

GUY FIERI
APPROVED!
Guy



Guy Fieri with owner
Fátima Campos during his
visit to Inca's.



We proudly
serve



For more information and to download our menu go to
www.incasperuviancuisine.com

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6878 E. Sunrise, Tucson, Arizona 85750 • 520-299-1405



Causa Rellena de Camarón*

Imported yellow potato cakes, stuffed with your choice of:

Chicken **13.99**

Tuna **11.99**

Shrimp **14.99**

Vegetables **11.99**

PAIR WITH: Pisco Sunrise

Papa a la Huancaína

Boiled potato slices, covered with creamy aji amarillo and suave cheese sauce **9.99**

PAIR WITH: Chicha Morada



Papa a la Huancaína



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 Perú. Delicious and healthy, it bastes only in its own juices with no added fats or oils.

PAIR WITH: Inca Kola



Causa Rellena de Camarón



Ensalada de Quinoa

APPETIZERS

Papa rellena

Sculptured potato stuffed with minced Superior Angus Beef® and Peruvian spices. Served with salsa criolla **10.50**

Anticuchos *

Two skewers of grilled tenderloin cubes of Superior Angus Beef®, heart or chicken marinated in light vinegar and spices.

Chicken **13.99**

Beef **15.99**

Heart **15.99** - Ask for availability -

Chicharrón de pollo

Deep fried sliced chicken breast served with lime pepper sauce **10.50**

Chicharrón de pescado

Deep fried white fish fillet served with lime pepper sauce **11.50**

Ocopa de camarón - Ask for availability -

Grilled jumbo shrimp over premium boiled potato slices covered with huacatay sauce, roasted peanuts and feta cheese **10.99**



Papa Rellena



Causa Rellena de Pollo

SOUPS AND SALADS

New! Ensalada de quinoa

Quinoa grains seasoned with a special lime vinaigrette sauce **11.99**

Aguadito de pollo

Chicken and rice soup infused with cilantro and assorted vegetables **11.99**

Ensalada de la casa

Lettuce, tomatoes and diced carrots; served with a special Peruvian house dressing **8.99**

New! Ensalada de pollo

Rotisserie pulled chicken on a bed of spring mix with a special Peruvian house dressing **12.99**

Salpicón de pollo

Rotisserie pulled chicken with green beans, peas and carrots in a special lime vinaigrette **12.99**

POLLO A LA BRASA

1 pollo entero

Whole chicken served with potato fries, house rice, and salad. Full meal serves four people.

(dine in) **39.99**

(to go) **32.99**

Whole chicken only

(to go) **15.99**

½ pollo

Served with potato fries or house rice, and salad **13.99**

¼ pollo

(Your choice of white or dark meat) served with potato fries and salad **11.99**

SIDES

Papas fritas

Peruvian style fries **5.99**

Yuquitas

Crispy yucca root **9.99**

House rice

Cilantro-infused rice **4.99**

Choclo

Peruvian corn **6.99**

Ensaladita

Small house salad **5.99**

Canchita

Crunchy, toasted Peruvian corn **8.99**

VEGETARIAN OPTIONS

Tacu tacu

Peruvian canary beans and jasmine rice sautéed with tomatoes, green beans, carrots, onions and imported Peruvian corn **15.99**

Tofu saltado

Tofu and fresh vegetables sautéed with onions, tomatoes and a special blend of Peruvian spices. Served over linguine pasta **15.99**

Quinoa

- Ask for availability -

Stew of quinoa grain cooked with Peruvian spices and corn. Served with jasmine rice **15.99**

INCA'S FOR KIDS

Salchipapas

Thinly sliced premium beef hotdog and Peruvian style fries **7.99**

Chicharrón de pollo

(chicken nuggets) Deep fried breaded chicken with Peruvian style fries **8.99**

Chicharrón de pescado

(fish nuggets) Deep fried breaded white fish with Peruvian style fries **9.99**

Pollito a la brasa

Your choice of a piece of our famous rotisserie chicken served with Peruvian style fries or jasmin rice **8.99**



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) **18.99**

Ceviche de pescado *

Fresh white fish marinated in lime juice and Peruvian rocoto pepper. Served with yam and Peruvian corn. (Request mild or spicy) **17.99**

PAIR WITH: Pisco Sour



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 **20.99**

PAIR ALL WITH:

Sauvignon Blanc or Chardonnay

Pescado a la menier

Pan fried fresh white fish seasoned with Peruvian spices, garlic, lemon and white wine. Served with steamed baby vegetables and a side of jasmine rice **18.99**



Jalea de Mariscos

Breaded white fish, calamari and shrimp deep fried and served with salsa criolla and yucca root **20.99**

SEAFOOD STARTERS

Cocktel de langostinos

Jumbo shrimp marinated in our special cocktail sauce **15.99**

Chupe de camarones

A traditional southern Peruvian shrimp bisque soup with jasmine rice and cheese **16.99**

Choritos a la chalaca

Half a dozen mussels, corn kernels served with an imported rocoto pepper salsa and a hint of lime **11.50**

Tiraditos classicos *

Red snapper sashimi-style marinated in suave rocoto (Peruvian pepper) sauce **15.99**

Red snapper sashimi-style marinated in aji amarillo (Peruvian yellow pepper) sauce **15.99**



Tiradito



Arroz con Mariscos

Peruvian version of the Spanish paella. Jasmine rice spiced with aji amarillo (yellow pepper) and mixed with seafood **20.99**

Picante de mariscos

Spicy assortment of seafood sautéed with aji amarillo/panca suave sauce. Served with jasmine rice. **19.99**



MENU CRIOLLO

Seco de Carne

8 oz. Tender cuts Superior Angus Beef® braised in a cilantro and Peruvian sauce. Served with canary beans and jasmine rice **19.99**

GUY FIERI APPROVED!

Guy



Aji de Gallina

Prime pulled chicken breast, cooked in aji amarillo and roasted walnuts, served over sliced boiled potatoes. Served with jasmine rice **17.99**



Carapulcra

Dehydrated potato (papa seca) casserole cooked with beef chicken and pork seasoned with a blend of Peruvian spices. Served with jasmine rice **18.99**

MAIN DISHES

Lomo Saltado *

Tender strips of Superior Angus Beef® marinated in Peruvian spices sautéed with onions, tomatoes and parsley over a bed of potatoes. Served with jasmine rice **19.99**

- Chicken saltado **18.99**
- Shrimp saltado (jumbo) **19.99**

PAIR WITH: Cabernet Sauvignon

Seco de Carne

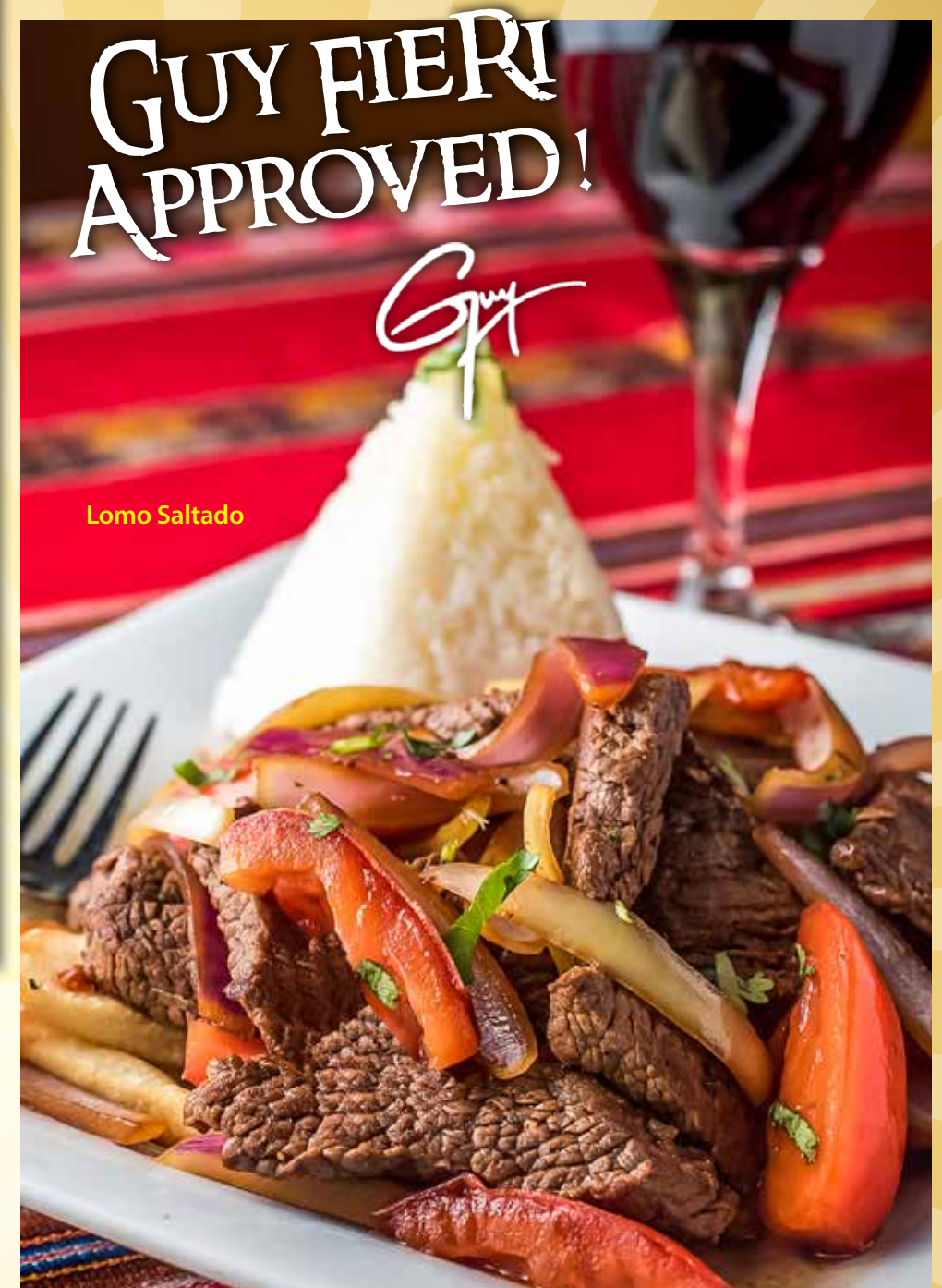
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Lomo Saltado

Tallarín saltado

Linguine pasta with tender slices of Superior Angus Beef®, chicken or shrimp seasoned with assorted Peruvian spices
Beef **19.99**
Chicken **18.99**
Shrimp **19.99**
Mix **20.99**

New! Tallarines a la Huacaina

Linguine pasta with Huacaina (creamy aji amarillo and suave cheese sauce).
Plain **14.99** 
Beef (Superior Angus Beef) **18.99**

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 **14.99**