

# INCA'S PALACE - MENU

## ENTRADAS

### Appetizers

#### Anticuchos

Fire grilled tender beef heart, chicken or shrimp kabobs on bamboo skewers, seasoned with cumin, garlic, *Ají Mirasol*, and *Ají Panca*; served with a side of seared sliced seasoned potatoes and *Choclo* (Peruvian corn).

- **Corazon** (Beef Heart) 10
- **Pollo** (Chicken) 11
- **Camarones** (Shrimp) 12
- **Anticucho Combo** (One of each) 15

#### Ceviche Clásico

12

A classic Peruvian dish of fresh raw Red Snapper, marinated in lime juice, *Ají Limo* and Peruvian *Rocoto* pepper; served mild or spicy with *Canchita* (Peruvian toasted corn), sweet potatoes, *Choclo* (Peruvian corn).

#### Ceviche Mixto

15

A spicy dish of Red Snapper, calamari, octopus and shrimp, marinated in lime juice, *Ají Limo* and Peruvian *Rocoto* pepper; served mild or spicy with *Canchita* (Peruvian toasted corn), sweet potatoes and *Choclo* (Peruvian corn).

#### Empanadas de Carne

8

A tasty Peruvian pastry filled with raisins, olives, eggs and beef (2)

#### Empanadas de Pollo

8

A tasty Peruvian pastry filled with chicken, cream of *Ají Amarillo*, English peas and carrots (2)

#### Empanadas Vegetarianas

8

A tasty Peruvian pastry filled with mixed vegetables, mushrooms, spinach and Manchego cheese (2)

#### Papa a la Huancaína

8

Traditional dish from the Peruvian highlands. Combination of potatoes and cream sauce blend of cheeses, milk, olive oil and yellow peppers. Served with olives and eggs.

#### Choritos a la Chalaca

15 / 9

A dozen (or half a dozen) steamed mussels marinated in lime juice topped with *Choclo* (Peruvian Corn), spicy onion relish, yellow chili pepper and *Rocoto*.

#### Causa de Atún (Tuna)

8

Layers of whipped Peruvian potatoes seasoned with *Ají Amarillo* (Peruvian yellow chili), served with a tasty layer of tuna salad topped with our special *Inca's sauce*.

#### Causa Limeña (Pollo)

11

Layers of Peruvian potatoes seasoned with *Ají Amarillo* (Peruvian yellow chili), basil, cilantro and *Huancaína Sauce*, served with a tasty layer of chicken, quail egg and cherry tomatoes.

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<b>Causa Vegetariana (Vegetables)</b>	10
Layers of whipped Peruvian potatoes seasoned with <i>Ají Amarillo</i> (Peruvian yellow chili), served with a tasty layer of mixed vegetables topped with our special <i>Inca's sauce</i> .	
<b>Causa Sampler</b>	18
A delicious platter featuring Causa de Atún, Causa Limeña, and Causa Vegetariana.	
<b>Mac and Cheese</b>	7
Our creamy Manchego Cheese base Macaroni with crispy bacon.	

## ENSALADAS

### *Salads*

<b>House Salad</b>	9
Fresh mixed greens salad layered with tomatoes, carrots, cucumbers, avocado and red onion served with Passion Fruit vinaigrette dressing.	
<b>Lomito Salad</b>	14
Peruvian-style Stir fried beef tenderloin served on a bed of mixed greens, feta cheese, walnuts, cherry tomatoes, with our special <i>Inca's Dressing</i> .	

## SIDES

<b>Arroz Blanco</b>	3
White Garlic Rice	
<b>Papitas Fritas</b>	4
French Fries	
<b>Yuquitas Fritas</b>	5
Fried Cassava served with <i>Inca's sauce</i> .	
<b>Camote Frito</b>	5
Sweet Potato Fries served with <i>Inca's sauce</i>	
<b>Tacu Tacu</b>	4
Combination of rice and Peruvian beans.	
<b>Vegetales Saltados</b>	5
Succulent stir fried seasonal vegetables	

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## PLATOS DE FONDO

*Main Courses*

### CARNE

*Beef*

- Lomo Saltado** 15  
Classic and traditional Peruvian Dish! Succulent stir fried Black Angus Beef with potatoes, onions, garlic, chopped cilantro and spices. Served with homemade fries and steamed rice.
- Bistec a lo Pobre** 15  
Grilled steak seasoned with *Ají Mirasol* and *Ají Panca* topped with two eggs, sweet plantains and fries, served with a side of rice.
- Seco Norteño** 15  
Traditional beef stew from Peru's northern coast prepared in a stock of cilantro, *Ají Panca*, and *Ají Amarillo*; served with a side of rice.

### POLLO

*Chicken*

- Pollo a la Brasa**  
Golden brown Rotisserie chicken marinated overnight in our Inca's signature Peruvian spice rub. Served with your choice of two side dishes.
- **¼ Pollo** (Quarter Chicken) 10
  - **½ Pollo** (Half Chicken) 14
  - **1 Pollo** (Whole Chicken) 20
- Chicharrón de Pollo** 12  
Crispy chicken strips, marinated in Inca's signature mix; served with fried yuca and *Salsa Criolla*.
- Ají de Gallina** 12  
Shredded chicken breast in *Inca's Ají Amarillo Cream Sauce*, served over potatoes with a side of white rice and topped with Kalamata olives and hard boiled eggs.
- Bistec de Pollo a lo Pobre** 12  
Grilled chicken breast seasoned with *Ají Mirasol* and *Ají Panca* topped with two eggs, sweet plantains and fries, served with a side of rice.

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## MARISCOS

### Seafood

<b>Arroz con Mariscos</b>	16
An Inca's Palace Specialty! Sautéed fish, shrimp, mussels and octopus cooked in Peruvian spices and Inca's secret <i>Ají Panca</i> Sauce.	
<b>Chupe Camarones</b>	18
A classic Peruvian seafood dish. Shrimp chowder prepared with <i>Ají Panca</i> and cream, served with rice, <i>Choclo</i> , potatoes and a poached egg.	
<b>Pescado Frito</b>	14
Deep fried breaded Petrale Sole served with <i>Salsa Criolla</i> .	
<b>Jalea</b>	14
Deep fried calamari, breaded shrimp, scallops and fish, served with <i>Salsa Criolla</i> , <i>Canchita</i> , <i>yucca</i> and <i>Inca's Tartar Sauce</i> .	

## PERUVIAN DRINKS

<b>Inca Kola</b>	3
The Golden Kola of Peru	
<b>Diet Inca Kola</b>	3
Diet Peruvian Kola	
<b>Kola Inglesa</b>	3
Classic Peruvian Soda	
<b>Chicha Morada</b>	3
Purple corn drink	
<b>Maracuya</b>	3
Passion Fruit classic Peruvian drink	

## OTHER SOFT DRINKS

<b>Pepsi</b>	2
<b>Diet Coke</b>	2
<b>Sprite</b>	2

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## HOT DRINKS

Coffee	3
Hot Tea	3
Manzanilla	3
Café con Leche	3
Hot Chocolate	3

## DESSERT

<b>Alfajores</b> Two Peruvian caramel cookies topped with strawberry sauce	7
<b>Helado de Lúcumá</b> <i>Lúcumá</i> Ice Cream	5
<b>Panna Cotta de Mango</b> Panna cotta with mango coulis topped with strawberry sauce.	7
<b>Tres Leches</b> A dense, moist cake topped with a cloud of vanilla whipped cream.	7
<b>Chocolate Cake</b> Traditional Peruvian Style chocolate cake served with a scoop of Vanilla ice cream.	7