

MENU



COLD ENTRÉES

Potatoes with Peruvian Huancaína Sauce \$ 16.00

Potatoes covered in Huancaína sauce on top of lettuce and decorated with an egg and olives.

Chicken Causa \$ 16.00

Layered Peruvian potato and chicken infused with aji Amarillo, lime juice, and cilantro.

Tuna Causa \$ 16.00

Layered Peruvian potato and tuna infused with aji Amarillo, lime juice, and cilantro.

Shrimp Causa \$ 16.00

Layered Peruvian potato and shrimp infused with aji Amarillo, lime juice, and cilantro.

KIDS MENU

Salchipapa \$12.00

Chicken Nuggets \$12.00

HOT APPETIZERS

Beef Heart Anticucho \$21.00

Beef heart chunks marinated in Anticucho sauce, vinegar, aji panca, and Peruvian spices-based. Comes with golden potatoes and Peruvian corn.

Shrimp Anticucho \$21.00

Marinated shrimp in Anticucho sauce, vinegar, aji panca, and Peruvian spices-based. Comes with golden potatoes and Peruvian corn.

SOUPS

Criolla Soup (Sopa Criolla) \$18.00

A delicious broth with noodles, chopped meat, potatoes, toasted bread, and a fried egg. The best choice to fight the cold.

Grandma's Soup (Caldo de Pollo) \$18.00

Cozy and flavourful chicken broth. Served with chicken pieces, noodles, green onions, canchita chulpi, and a boiled egg.

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We're here to accommodate your needs. Consult with our staff for delicious and safe options.

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CEVICHES

Ceviche Carretilero

\$35.00

Fresh sea fish marinated in lime juice, yellow chilli and limo chilli, with red onion, Peruvian corn, thinly sliced plantain chips and wedges of sweet potato. Comes with deep fried calamari on top.

Fish Ceviche

\$28.00

Fresh sea fish marinated in lime juice and limo chilli, with red onion, Peruvian corn, thinly sliced plantain chips and wedges of sweet potato.

Mixed Ceviche

\$30.00

Fresh sea fish, shrimp and calamari marinated in lime juice and limo chilli with red onion, Peruvian corn, thinly sliced plantain chips and wedges of sweet potato.

Fish and Shrimp Ceviche

\$29.00

Fresh sea fish and shrimp marinated in lime juice and limo chilli with red onion, Peruvian corn, thinly sliced plantain chips and wedges of sweet potato.

DESSERTS

Crema Volteada

\$12.00

Combinado

\$12.00

BEVERAGES

Chicha Morada

\$6.00

Passion Fruit

\$6.00

Quito Quito

\$6.00

Inca Kola pop

\$3.75

Pop

\$3.00

Sparkling Water

\$3.75

Jar

\$18.00

Hot beverages

Coffee

Tea

\$4.30

\$3.75

Slushie/ juice

Strawberry juice

\$6.50

Quito Quito juice

\$7.00

Pineapple juice

\$6.50

Mago Juice

\$6.50

Milkshake

Lúcuma milkshake

\$9.00

Strawberry milkshake

\$8.00

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CHEF'S SPECIAL STARTERS

Causa marina

\$32.00

Layered Peruvian potato and tuna infused with ají Amarillo, lime juice, and cilantro served with a fresh fish ceviche on top.

* ask for availability

Causa tasting

\$26.00

Three mini versions of our tuna, chicken and shrimp causas.

Olive Octopus (Pulpo al Olivo)

\$35.00

Sashimi style laminated octopus in Peruvian olive sauce served with crackers.

* ask for availability

Scallops with Parmesan Cheese

\$24.00

Fan shells are gratinated with composed butter, parmesan cheese, and our Inkantu touch.

Cassava in Huancaína Sauce (Yuquitas con Huancaína)

\$18.00

Deep fried cassava served with our homemade Huancaína sauce.

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CHEF'S SPECIAL MAIN DISHES

Ají de Gallina

\$29.00

Peruvian yellow chilli-based stew. Made with shredded chicken wrapped in a creamy walnut and bread-thickened sauce with a little chili kick.

* ask for availability

Carapulcra

\$24.00

A flavorful Peruvian stew combining dried potatoes, tender chunks of pork, peanuts, aromatic spices, offering a rich and comforting taste of traditional Peruvian cuisine.

* ask for availability

Cilantro Beef and Beans (Seco con frijoles)

\$38.00

Outside eye round beef stew with flavorful spices, served alongside with Peruvian beans and rice for a comforting meal in Peruvian cuisine.

Inkantu Tenderloin Spaghetti (Tallarines saltados con Lomo)

\$36.00

Peruvian-style stir-fried pasta with juicy tenderloin pieces, onions, green onions, and fresh tomatoes, all with a hint of soy sauce.

Olluquito with beef

\$26.00

Traditional Andean yellow Tuber julienned and cooked with juicy strips of beef and Peruvian spices.

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CHEF'S SPECIAL MAIN DISHES

Squid ink pasta with Seafood (Pasta en tinta de calamar con Mariscos) \$34.00

Delicious black spaghetti infused with squid ink, tossed with a medley of fresh shrimp and calamari.

* ask for availability

Macho Fish Fillet (Pescado a lo Macho)

\$32.00

Crispy breaded fish fillet, generously topped with a rich seafood sauce made with shrimp and calamari, served alongside fluffy white rice.

* ask for availability

Seafood Chaufa Rice (Arroz Chaufa con Mariscos)

\$29.00

A flavorful Peruvian-style fried rice dish, stir-fried with fresh seafood, including shrimp, squid, seasoned with soy sauce and a touch of INKANTU, served with a sprinkle of green onions.

Peruvian Sea Food Rice (Arroz con Mariscos)

\$29.00

A vibrant Peruvian delicacy combining succulent shrimp, tender mussels, and flavorful squid with Peruvian spices.

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