



SCAN FOR MENU

Welcome to Inkantu Peruvian Artisan Cuisine,

your gateway to the soulful world of Peruvian dishes and artisan cuisine.

At Inkantu, we are on a mission to bring you the authentic Peruvian food experience by taste, portions, products and service.

Our name, Inkantu, means “delight” in Quechua. It reflects our commitment to stay true to our roots and make you delighted by our flavorful traditional enchanting dishes.

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COLD & HOT APPETIZERS

COLD APPETIZERS

Causa Marina	\$36.00
Tuna causa with fish ceviche on top. Served with Tiger's milk on the side.	
Causa Tasting	\$32.00
Three mini versions of our chicken, tuna, and shrimp causas. Great for sharing.	
Chicken Causa	\$16.00
Layered potato infused with ají Amarillo, filled with chicken and avocado. Huancaína sauce on top.	
Tuna Causa	\$17.00
Layered potato infused with ají Amarillo, filled with tuna and avocado. Olive sauce on top.	
Shrimp Causa	\$19.00
Layered potato infused with ají Amarillo, filled with shrimp and avocado. Acevichada sauce on top.	
Potatoes with Peruvian Huancaína Sauce	\$16.00
Slices of potatoes covered in Huancaína sauce, lettuce, and deco with a quail egg and Peruvian olive.	

HOT APPETIZERS

Corn Cakes & Shrimp Tartare	\$24.00
Crispy corn cakes (torrejas de choclo) served with shrimp tartare, tiger's milk (leche de tigre), a representative starter from Chiclayo, Peru.	
Beef Heart Anticucho	\$23.00
Beef heart chunks marinated in Anticucho sauce, (vinegar, ají panca, and Peruvian spices-based). Comes with golden potatoes and Peruvian corn.	
Yucas with Huancaína Sauce	\$18.00
Deep fried Peruvian cassava. It comes with three traditional sauces on the side (Huancaína, rocoto and ají amarillo).	
Coconut Shrimp	\$16.00
Tiger prawns with panko and coconut crusts, served with a sweet ceviche-inspired sauce with citrus notes.	
Scallops with Parmesan Cheese	\$28.00
Parmesan gratinated scallops finished with drops of English sauce.	

Please let us know about any food allergies. Some dishes may include Gluten • Eggs • Milk • Nuts • Fish • Shellfish • Soy • Peanuts • Sesame • Mustard. We are here to accommodate your needs. Consult our staff on delicious and safe options.

A 15% service charge will be automatically added to the bill for parties of five or more guests to ensure attentive service.

CEVICHES

Ceviche Carretillero	\$35.00
Fresh sea fish, shrimp, calamari, and octopus marinated in lime juice, yellow chili and limo chilli with red onion, Peruvian corn, thinly sliced plantain chips and wedges of sweet potato. Comes with deep fried calamari on top.	
Mixed Ceviche	\$30.00
Fresh sea fish, shrimp, calamari, and octopus marinated in lime juice and limo chilli with red onion, Peruvian corn, thinly sliced plantain chips and wedges of sweet potato.	
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.	
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.	

SEAFOOD

Squid ink pasta with Seafood	\$34.00
<i>* ask for availability</i> Delicious black spaghetti infused with squid ink, tossed with a medley of fresh shrimp and calamari.	
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.	
Peruvian Seafood Rice (Arroz con Mariscos)	\$29.00
A vibrant Peruvian delicacy combining succulent shrimp, tender mussels, and flavorful squid with Peruvian spices.	
Cilantro Seafood Rice (Arroz con Mariscos a la Norteña)	\$30.00
Creamy cilantro-infused rice folded with succulent langostinos, tender scallops, and calamari. Bright, herbal notes meet oceanic richness for a harmonious, comforting dish.	

KIDS MENU 10 years & under

Salchipapa	\$12.00
Hot dog and fries	
Chicken Nuggets	\$12.00
With fries	

MAIN DISHES

Lomo Saltado	\$40.00
Peruvian-style stir-fry. Juicy tenderloin pieces, onions, green onions, and fresh tomatoes, all with a hint of soy sauce. Comes with fries and white rice.	
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.	
Arroz con Pato (Duck)	\$38.00
<i>*ask for availability</i> A northern Peruvian specialty of tender duck simmered in cilantro, loche squash, and beer sauce, served over flavorful cilantro rice with peas and carrots. Accompanied by our traditional papa a la Huancaína and Sarza Criolla (fresh red onions salad).	
Mostrito	\$40.00
<i>*ask for availability</i> Peruvian-style roasted chicken quarter served with chicken fried rice (arroz chaufa) and french fries. Comes with ají de la casa on the side.	
Ají de Gallina	\$29.00
Peruvian yellow chili-based stew. Made with shredded chicken wrapped in a creamy walnut and bread-thickened sauce with a homey taste. Served with white rice on the side.	
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.	

DESSERTS

Crema Volteada (Peruvian Crème Caramel)	\$12.00
Silky-smooth Peruvian custard delicately baked with eggs and milk, finished with a luscious golden caramel sauce.	
Combinado (Arroz con leche & Mazamorra)	\$12.00
A beloved Peruvian dessert pairing: creamy, cinnamon-infused rice pudding served with Mazamorra Morada, a velvety purple corn gently spiced with cinnamon and cloves.	

NON-ALCOHOLIC DRINKS

Cold drinks

Chicha Morada	\$6.00
Passion Fruit	\$6.00
Mango Juice	\$6.00
Jar	\$18.00
Inca Kola pop	CAN \$3.75 / GLASS BOTTLE \$6.00
Pop	CAN \$3.00
Sparkling Water	CAN \$3.75 / GLASS BOTTLE \$6.00

Slushie / Juice

Strawberry juice	\$7.00
Pineapple juice	\$7.00

Milkshake

Lúcuma milkshake	\$11.00
Strawberry milkshake	\$9.00

Hot Beverages

Coffee	\$4.30
Tea	\$3.75



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ALCOHOLIC DRINKS

BEERS (CAN)

FOAMER'S FOLLY BREWING CO.

Inkantu Beer - Lager 5% alc (473 ml)	\$9.00
Dad Beer - West Coast Pilsner 5% alc (473 ml)	\$9.00
Mom Beer - Vienna Lager 5% alc (473 ml)	\$9.00
Yada Yada Hazy - India Pale Ale 7% alc (473 ml)	\$9.00

STEAMWORK BREWED

Heroic Red Ale - 5.6% alc (355 ml)	\$8.50
Flagship Hazy IPA - 6.7% alc (355 ml)	\$8.50

WINES (BOTTLE)

REDS

La Mascota - Red	\$45.00
Cabernet Sauvignon 2022	
750 ml	
14% alc./vol.	
Mendoza, Argentina	
Zuccardi - Serie A	\$45.00
Malbec 2023	
750 ml	
14% alc./vol.	
Mendoza, Argentina	

WHITES

Finca Las Moras - Reserva	\$48.00
Chardonnay 2024	
750 ml	
13% alc./vol.	
Argentina	
Errazuriz- Estate	\$48.00
Sauvignon Blanc 2024	
750 ml	
13% alc./vol.	
Aconcagua, Chile	

PISCO COCKTAILS

Pisco Sour (2 oz) \$16.00

Blended pisco, lime juice, egg white and Angostura bitters. Earthy, sweet and tart, a cocktail worth fighting over.

Maracu-sour (2 oz) \$16.00

A wonderfully fruity twist on the pisco sour, with bright, fragrant passion fruit added into the mix.

Chicha Sour (2 oz) \$18.00

Composed of 2 oz of Pisco, lime juice, white egg, and the star of the drink Chicha morada essence. Top with a bit of cinnamon.

Algarrobina (3 oz) \$17.50

Cold and frothy, sweet and creamy. Blended pisco and carob syrup to achieve a lovely caramel flavor. The Peruvian Bailey's.

Chilcano (3 oz) \$17.00

It features earthy pisco and the refreshing fizz of ginger ale.

- Original lime or Passion Fruit.

COCKTAILS

Vodka Tonic (3 oz) \$17.00

A long drink made with Grey Goose vodka and tonic water. Simple and refreshing.

Pina Colada (3 oz) \$16.00

A tropical blend of pineapple juice, creamy coconut, and rum, shaken or blended with ice for a smooth.

Cuba Libre (2 oz) \$12.00

Bacardi rum, Coke, and a dash of lime juice. Decorated with lime slices.

Daiquiri (3 oz) \$16.00

Blend of rum, fruit of your choice, citrus juice, and ice.

- Strawberry, Pineapple or Mango

Gin Tonic & Berries (3 oz) \$17.00

A refreshing drink with enhanced taste of Tanqueray Ten gin by the tonic. Come with mixed berries.

