

APPETIZERS

CEVICHE

Fresh seafood marinated in a perfectly balanced "Leche De Tigre" (lime juice, garlic, kion (ginger) and other herbs prepared in the Classical Peruvian style, garnished with sweet potatoes, onion and Peruvian corn. V

*CEVICHE DE PESCADO INKA

The freshest fish in Seattle with a touch of yellow chili pepper 10

*CEVICHE DE CAMARONES

Fresh shrimps tossed in "Leche de Tigre" 12

*CEVICHE MARINO

Fresh seafood (tilapia, crab leg, mussels, shrimp, squid) 12

CAUSA

A traditional preparation of freshly mashed potatoes, infused with key lime juice and pressed into a cake with assorted fillings.

*LIMENA

Touch aji amarillo, stuffed with shredded breast chicken, tomatoes and avocado 7

CAUSITAS

A three flavors of potatoes rolls the one topped with shredded breast chicken, the second with smoked salmon and the other with fried fish smothered with aji panca and onions 12

MACHUPICHU

Fresh half avocado stuffed with shredded crab, and shrimp in a homemade white sauce and gratinated with Parmesan cheese 9

TAMAL PERUANO

Peruvian tamale, ground corn is formed into dough and stuffed with smoked pork, botija olive, boiled egg, served with Creole sauce 5

REINA

Avocado stuffed with shredded chicken and vegetables in a homemade mayonnaise sauce 6 V

*ANTICUCHOS

Afro-Peruvian fire roasted beef heart skewer marinated in aji panca, herbs, spices, served with Creole sauce, huacatay cream boiled potato and Peruvian corn 6

PAPA A LA HUANCAINA

Boiled potatoes covered in "huancaina cream" Peruvian yellow chili pepper mixed with milk and white cheese, garnished with boiled egg and botija olive 7

*PAPAS RELLENAS

Padded potato croquettes of mincemeat and spices, filled with mash sirloin, boiled egg, botija olive, walnuts and raisins accompanied with Creole sauce 8

YUCCAS A LA HUANCAINA

Fried yucca in their simple texture with a Huancaina cream sauce 7

ENSALADA INKA

Organic mixed greens marinated in our mixture of citrus garnished with fresh avocado, carrots, choclo, and a mix of five cheeses 7

CHICHARRON LIMENO

Aromatic broiled pork served with fried sweet potato and creole sauce 8

SEAFOOD

*ESCABECHE DE PESCADO

Lightly fried fish fillets smothered with aji panca, onions and red peppers accompanied with sweet potatoes, white rice and garnished with black botija olive and boiled egg 12

*ARROZ CON MARISCOS

"Paella" style tasty rice mixed with fresh seafood in a Peruvian red chili pepper sauce, topped with whole head on shrimp and Creole sauce 18

*PESCADO A LO MACHO

Lightly fried fish fillets prepared with mussels, crab legs, squid, shrimp, and covered with a spicy garlic and onion sauce. Accented with white wine and served with rice. 15

*TRUCHA ANDINA

Grilled Peruvian trout in fine spices accompanied with Huacatay Huanca boiled potato and Inka salad 17

*PESCADO INKA HERITAGE

A flavored lightly fried fish fillet, stuffed with shrimp and shredded crab in a homemade white sauce gratinated with parmesan cheese, served with white rice 16

*TACU TACU DE CAMARONES

Rice and canary beans mixed and grilled served with shrimp in a delicate sauce with a touch of white wine 13

JALEA

Crispy tilapia, seafood, yucca, plantains, fried chunk yellow corn and creole sauce accompanied with Peruvian sauces 15

*Fish and beef that are served rare or medium-rare may be undercooked and will only be served upon the consumer's request. Whether dining out or preparing food at home, consuming raw or undercooked meats, seafood may increase your risk of foodborne illness.



INKA HERITAGE

FINE PERUVIAN CUISINE

MEATS & CHICKEN

*LOMO SALTADO

Bite sized USDA Choice Black Angus beef tenderloin wok flambéed at the moment, with onion, tomatoes and cilantro, accompanied with steamed rice and fried potatoes 14
Substitute chicken 11

*LOMO INKA HERITAGE

Grilled USDA Choice Black Angus tenderloin, with "tacu tacu", rice and canary bean pancake grilled, served with fried egg, sweet plantains and creole sauce 17 V

*LOMO A LA HUANCAINA

Grilled USDA Choice Black Angus beef tenderloin with grilled mushrooms both on top of a delicious huancaina cream served with boiled potato and white rice 16 V

*TACU TACU CON

LOMO SALTADO

"Tacu Tacu", rice and canary beans pancake grilled, served with bite sized USDA Choice Black Angus beef tenderloin wok flambéed at the moment, with onion, tomatoes and cilantro 14

*SECO DE CORDERO

Juicy lamb stew, cooked with cilantro and beer, served with beans and rice, garnished with fried yucca and Creole sauce 14

*AJI DE GALLINA

Tender shredded breast of chicken prepared in a Peruvian cream sauce of aji amarillo, garnished with roasted walnuts, fresh parmesan cheese, black botija olive, boiled egg, served with white rice and boiled potatoes 10

*ARROZ CON POLLO

Aromatic cilantro rice with a light touch of beer, topped with tender grilled chicken, and garnished with peas, red pepper, cilantro and Creole sauce 14 V

SOUPS

AGUADITO DE POLLO

Revitalizing cilantro soup cooked in a base of cilantro, chicken, peas, carrots and rice 6

PARIHUELA

Seafood soup style bouillabaisse with fruits of the sea flavored with fish and aromatic herbs 13

CHUPE DE CAMARONES

Our signature soups, Peruvian shrimp chowder made with base of aji panca, shrimp, rice, carrots, peas, yellow potato, choclo, white cheese, poached egg and a head on shrimp 15

ON THE SIDE

Each side 3

WHITE RICE

LIMA BEANS

FRIED SWEET POTATOES

FRENCH FRIES

PERUVIAN FRIED CORN

HOMEMADE SALSAS

Rocoto, Aji de La Casa, Huancaina

All our platters are made from scratch with an average time of 15 to 25 minutes to be prepared.

All our V Veggie Optional plates are 2 dollars less.

18% automatic gratuity for groups of 6 or more.

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