



INKA'S

DINING WEEK

DINNER – \$40

FIRST COURSE

ANTICUCHOS DE HONGOS (VEG) O POLLO (GF)

Charcoal-grilled skewers without house Peruvian marinade, served with Peruvian corn and , accompanied by a creamy aji amarillo sauce
Upgrade to Steak +14 | Upgrade to Octopus +18

PAPA A LA HUANCAINA (GF, VEG)

Tender potatoes served with a creamy, spicy Huancaína cheese sauce

LECHE DE TIGRE

A refreshing and flavorful blend of bright citrus, cilantro, and a touch of spice, topped with fried fish.

CROQUETES DE YUCA

Creamy mashed yuca perfectly fried, served with an aji pollero sauce.

CAUSA DE LIMEÑA (GF)

Layers of whipped yellow potato, sliced avocado and shredded chicken mixed with mayo, onions, and chopped lettuce. Garnished with Botija olives and a sliced egg.

SECOND COURSE

AJI DE GALLINA (NUTS)

The ultimate Peruvian comfort food, shredded chicken breast wrapped in a smooth and creamy huancaína sauce, served over potatoes and rice

POLLO SALTADO (GF)

Chicken medallions sautéed with onions and tomatoes in a soy sauce reduction, served with white rice and French fries

Upgrade to Filet Mignon +14

COLIFLOR A LA BRASA (V, GF)

Roasted, tender cauliflower in a soy-lime marinade, covered in an aji amarillo sauce, served with asparagus, squash, peppers, roasted potatoes and finished with parsley

MUSHROOM (VEG) OR CHICKEN ARROZ CHAUFA

Wok-fried rice, finished with spring onions and a sweet and spicy sauce
Upgrade to Chicken +10 | Upgrade to Shrimp +12 | Upgrade to Filet Mignon +15 | Upgrade to Octopus +16

THIRD COURSE

ALFAJOR

Two homemade shortbread cookies sandwiched between a manjar center

TRES LECHE DEL DIA

A rotating selection of our summer inspired Homemade Tres Leches, a moist, fluffy sponge cake, soaked in a blend of evaporated milk, condensed milk, and whole milk



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Please notify your server of any food allergies

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness