

Kids Menu

Crispy battered fried fish with fries 7,00 ••

Delicious small and crispy pieces of fried fish accompanied with fried potatoes.

Panko chicken breast and fries 7,00

Delicious panko breaded chicken breast accompanied by fried potatoes

Salchipapa 6,00

Popular Peruvian street food: fried sausages with fries... and some surprise.

Desserts

Maracuyá cheesecake 5,00 Cheesecake and passion fruit: a winner couple. Maracuyá cheesecake 5,00 Spongy dessert based in a rich and different

Andean fruit: the lúcuma.

Drinks

BEERS

FRESH DRAUGHT BEER SMALL GLASS 1.70 FRESH DRAUGHT BEER JUG 3,50 MICHELADA (Mexican style spiced beer) 4,00 FRESH DRAUGHT BEER SMALL GLASS 3,50 (Premium 1906) BOTTLE OF ALCOHOL-FREE BEER 2.50 MICHELADA WITH CUSQUEÑA BEER 5,00

CÓCTELES

DAIQUIRI (FRESA, MANGO, LIMA) 6,00 MARGARITA 6,00 PIÑA COLADA 6,00 MOJITO 6,00 NEGRONÍ 6,00 CAIPIRIÑA 6,00

PERUVIAN BEERS

CUSQUEÑA BLOND LAGER 3,00 CUSQUEÑA BLACK 3,50 CUSQUEÑA WHEAT 3,50 CUSQUEÑA RED 3,50

COCTELES INKAS

LA CHALACA 7.00 Mango pulp, blond rum and a touch of coconut

JUICES Vaso 3,00 Litro 7,00

MARACUYÁ (passion fruit) **LEMONADE** CHICHA MORADA MANGO BLACKBERRY

MARACUCHICHA

SECRETO DEL INKA 7,00

Licor banana, en H/B

MOJITO NIKKEI 7,00 With passion fruit and ginger

WINE

GLASS OF RED WINE 3,00 GLASS OF WHITE WINE 2,50 GLASS OF PINK WINE 3,00 BOTTLE OF RED WINE **15,00 / 21,00** BOTTLE OF WITH WINE **14,00 / 21,00** BOTTLE OF PINK WINE 21,00 TINTO DE VERANO (red wine with 2,50 sparkling water and lemon) SANGRIA (red wine, sparkling water, small pieces of fruits, lemon, sugar and a touch of liqueur) **3,00** SANGRÍA INKA (our house version) **3,50** PISCO SOUR **7,00**

Traditional Peruvian drink based on pisco (Peruvian grape liqueur), egg white and lime fruit.

ROMPE MITRA 7,00 Pisco sour with soursop

EL PERUCHO 7.00 Pisco sour with passion fruit

SIN ROCHE 7.00

Whiskey-based cocktail and cranberry juice

TAI PA' 7.00 Maple syrup, carob and coconut rum

CHILCANO 7.00

Pisco (Peruvian grape liqueur), ginger ale, lemon or passion fruit

MACHU PICHU 8,00

Typical Peruvian drink of three colors based on pisco (Peruvian grape liqueur), orange and mint

REFRESCOS

COCA COLA 1,80 COCA COLA ZERO 1,80 FANTA NARANJA 1,80 **NESTEA 1,80 SPRITE 1,80** INKA COLA 3,50 AQUARIUS 1,80 AGUA **1.50** AGUA GAS 1,80

COMBINADOS

RON, GIN, VODKA, WISKY 6,00 BLACK LABEL 8,00 HENDRICKS 8,00

































Yuguitas 5,00

Fried pieces of cassava served with our delicious home's sauce

Papas Huancaína 6,00 ••••

Traditional yellow potatoes accompanied by the delicious Huancaína sauce

EBI FURAI 7,00

Delicious prawns battered with panko (japanese bread crumbs) with passion fruit and yellow chili sauce.

Tequeños

Delicious thin crunchy dough that you will enjoy accompained by our original sauces. (4 units)

- Vegan ● 6,00
- Cheese • 6,00
- Sauteed loin • 7,00 Mixed (6 unidades) 10,00

Traditional Peruvian mashed potatoes accompanied by one of our delicious fillings

- Tuna, 6.00●●●
- Octopus 7,00 • • •
- Chicken 7,00 ●●●
- Acevichado 12,00
- Crispy acevichado 15,00

MAKIS

Cheviche style 12,00 • • • •

Prawns battered with panko (japanese bread crumbs), avocado with salmon topping and acevichada sauce

Furai 12,00 • • • •

Panko (japanese bread crumbs) tempura maki stuffed with avocado, sesame seeds, cream cheese and salmon.

Olive Octopus 12,00

Delicious prawns maki, avocado, octopus topping and purple Peruvian olives sauce.

Mix of Maki 24.00

Furai Maki, a half of acevichado maki and a half of olive octopus

Poke Bowl

Rich rice-based salad

Acevichado 12,00

Salmon, avocado, crispy rice noodles and acevichada sauce

Black quinoa 8,00

Avocado, hearts of palm, crispy rice noodles and a variety of vegetables

FISH "TIRADITO" WITH PALTA IN YELLOW CHILI SAUCE 13,00

Fine cuts of sachimi fish in a Peruvian-Japanese fusion sauce, accompanied by avocado and our secret "leche de tigre" (tiger's milk)

OCTOPUS "TIRADITO" WITH PALTA IN YELLOW CHILI SAUCE 15,00 ••••

Fine cuts of sachimi octopus in a Peruvian-Japanese fusion sauce, accompanied by avocado and our secret "leche de tigre" (tiger's milk)

OLIVE OCTOPUS 14,00 ••••

Ceviche

Ancestral dish of Peruvian food. Fish marinate in lemon with the special peruvian touch.

- Traditional fish ceviche 11,00
- Nikkei fish ceviche 11,00 • •
- Traditional seafood ceviche 15,00
- Nikkei seafood ceviche 15,00 • •
- Traditional octopus ceviche 15,00
- Nikkei octopus ceviche 15.00
- Traditional salmon ceviche 15,00 ●
- Nikkei salmon ceviche 15,00
- Fish ceviche with 15,00 • • crispy fried fish

Leche de tigre

Our famous "tiger milk": Exquisite citrus juice based seasoning that characterizes the Peruvian ceviche

- Fish tiger milk 7,00 • •
- Wheelbarrow tiger milk 9,00
- Female tiger milk 7,00 ● ●
- Tiger milk with seafood 10,00
- Wheelbarrow tiger milk with seafood 12,00

Nikkei Jelly 12,00

Not really a jelly but a crispy dish. Crispy fried fish, crispy fried squids and prawns battered with panko (japanese bread crumbs)

Black quinoa risotto with prawns battered with panko (japanese bread crumbs) 12,00 ••••

Nikkei Chaufa Rice

Delicious Peruvian and Japanese fusion fried rice

- Chaufa rice with nikkei fish 8,00
- Chaufa rice with seafood 15,00 • •
- Chaufa rice with veal 9,00 •
- Chaufa rice with prawns battered with 12,00 panko (japanese bread crumbs)
- Vegan chaufa rice 7,00

INKA combos

Atahualpa 18,00

Nikkei chaufa rice, crispy fried squids, fish ceviche and garnish

Huáscar 18,00

Nikkei chaufa rice, Causa, fish ceviche and garnish

Manco Capac 18,00

Crispy fried Squids, Causa, fish ceviche and garnish

Tumi 17,00

Causa, fish ceviche, crispy fried fish and garnish

Special Dishes

Cool sea round 25,00

Fish ceviche, Causa, potatoes Huancaina, seafood ceviche and garnish

Mixed sea round 25,00

Fish ceviche, Causa, chaufa rice with nikkei fish, ebi furai and garnish

Mix of ceviches 28,00

Traditional fish ceviche, nikkei fish ceviche, traditional seafood ceviche, seafood ceviche seasoned with yellow chili and garnish

