



Duo Marino

Papa Rellena

Aji de Gallina

Causa Acevichada

Machupicchu

Pulpo Anticuchero

Anticuchos

Picarones

Papa a la Huancaína



4279 Keaton Crossing Blvd
Ofallon MO
636 244 0326

losincasrestaurant.com



MENU

HOURS

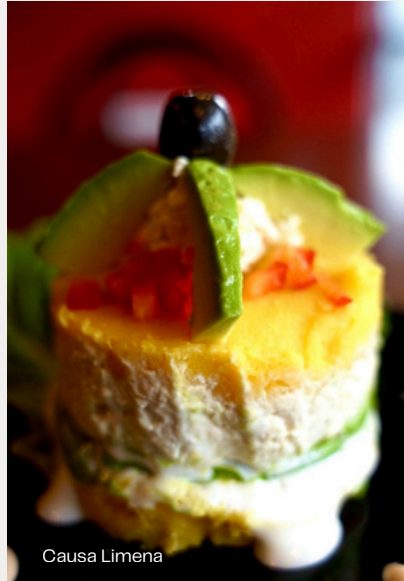
Sun-Fri 12PM-8PM
Sat 12PM-9PM

APPETIZER & ENTRIES

PAPA A LA HUANCAINA \$14
Delicious Peruvian yellow chili cheese-based sauce over boiled potatoes

CAUSA LIMENA \$16
Layers of mashed potatoes filled with shredded chicken, chopped vegetables and mayo. GF
Acevichada \$22
Pulpo al Olivo \$22

SOPA A LA MINUTA \$16
Tasty soup with chopped beef, tomatoes, oregano, onions, garlic and Angel Hair noodles in a clear broth and egg.



Causa Limena

PAPA RELLENA \$14

Mashed potatoes stuffed with spicy meat and onions then refried. DF without mayo

TEQUENOS \$12

Cheese filled pastry wrap, served with cilantro sauce.



Tequenos

MAINS



Ceviche

● **CEVICHE TRADICIONAL*** \$30

Mahi Mahi marinated in lime juice, spicy peppers and fresh cilantro, served w red onions/corn/sweet potato. GF DF

Ceviche mixto \$35

ARROZ CON MARISCOS \$30

Peruvian paella; creamy yellow pepper sauce mixed with seafood and aromatic cilantro

ARROZ CHAUFA \$24

Peruvian style fry rice with chicken. DF

Beef, Seafood \$28. Mixto \$30

SECO DE CARNE \$26

Slowly cooked beef with cilantro, peas and carrots served with white rice and beans. GF DF

LECHE DE TIGRE* \$24

Citrus-based marinade for ceviche

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

TACU TACU CON LOMO \$30

*Fried rice/beans patty with lomo saltado. Also **Chicken or seafood.** DF*

PICANTE DE MARISCOS \$30

Spicy, creamy stew, mix of seafood simmered in a rich sauce of aji amarillo. Served with rice and yucca.

ARROZ CON POLLO \$26

Tender chicken simmered with fragrant cilantro-infused rice, peas, carrots and spices. Served with salsa criollo.



Lomo Saltado

● **LOMO SALTADO** \$32

Stir fried steak (or chicken) with onions, tomatoes and cilantro, served with white rice/French fries. DF

Tallarín Saltado: with pasta \$30
Lomo con Chaufa: \$35



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MAINS

CHICHARRON DE CHANCHO \$26

Deep fried hunks of pork, served with sweet potatoes, salsa criolla. GF DF

AJI DE GALLINA \$26

Shredded chicken mixed with Peruvian chili-cheese sauce. Served on boiled potatoes and white rice.

TRIO MARINO \$38

Sampler plate: Arroz con Mariscos, Ceviche and Chicharron de Pescado. **Duo Marino \$30**



Chicharron Mixto

CHICHARRON MIXTO \$35

Crispy, deep-fried seafood, corvina or Red Snapper, shrimp, squid; served with salsa criolla and fried yuca.

PESCADO FRITO \$30

Whole Red Snapper fried fish, served with yucca and salsa criolla. **Corvina fillet \$30**



Pescado Frito

KIDS



Chicken Tenders

CHICKEN TENDERS \$14

Delicious chicken fingers and fries

SALCHIPAPAS \$14

Hot dog and fries

DRINKS

CHICHA MORADA \$8

LOS INCAS LEMONADE \$10

COKE/DIET COKE/ SPRITE \$4

INCA KOLA \$5

GUARANA \$5

SPARKLING WATER \$4

DESSERTS

ARROZ CON LECHE \$10

Sweet pudding made with white rice, milk, coconut, raisins, topped with cinnamon powder.

LECHE ASADA \$10

Based on condensed and evaporated milk, vanilla essence, eggs and covered in caramel sauce.

ICE CREAM \$12

LUCUMA/MARACUYA

Locally homemade by Curichi's Cream. Instagram: @curichis_creamSTL



Chicha Morada

ALFAJORES BOX X6 \$12

Buttery shortbread cookies filled with creamy Dulce de Leche

TRES LECHEs CAKE \$10

Classic hispanic dessert by Whitney Cakes.



Arroz con Leche



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COCKTAILS

PISCO SOUR	\$14
CHILCANO	\$13
MARGARITA DELUXE	\$13
MARGARITA	\$10
CUBA LIBRE	\$12
MOJITO	\$13
MACHUPICCHU	\$16
SHOTS	\$8



BEER

MODELO	\$6
CORONA	\$6
URBAN CHESTNUT	\$8



ADD ONS



CANCHA	\$6
WHITE RICE	\$6
BEANS	\$6
FRIES	\$9
SWEET POTATO FRIES	\$10
YUCA FRIES	\$10
BEEF	\$12
CHICKEN	\$10
SHRIMP	\$12
BANANA CHIPS	\$10
(AVAILABILITY MAY VARY)	



MONDAY-FRIDAY
3PM-5PM

except holidays



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WEEKEND ONLY

SATURDAY/SUNDAY

HOURS

Sun-Fri 12PM-8PM
Sat 12PM-9PM

APPETIZER & ENTRIES

TAMAL PERUANO \$10

Traditional corn dough dish, seasoned with chili and spices, filled with chicken, wrapped in banana leaves



BEEF EMPANADA \$6

Delicious pastry stuffed with ground beef. DF

DESSERTS

PICARONES X4 \$18

Sweet, deep-fried dough rings made from squash and sweet potato, served with a molasses syrup



MAINS



PULPO ANTICUCHERO \$30

Grilled spanish octopus in anticucho sauce.



ANTICUCHOS X3 \$25

Skewers of grilled beef heart—seasoned with spices and served with potatoes and corn. **X2 \$20**



MOSTRITO \$32

Combo dish mixes rotisserie chicken, fried rice (arroz chaufa), and crispy French fries, served with salad.



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Arroz con Pollo

Salchipapa

Lomo Saltado

Ceviche Mixto

Pisco Sour

Tallarín Saltado

Alfajores

Tres Leches

Helado Lucuma



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