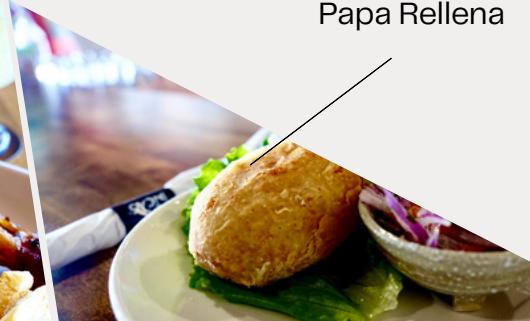


Pollo Los Incas



Papa Rellena



Aji de Gallina

© 2018 Los Incas Peruvian Restaurant



Causa Acevichada



Machupicchu



Pulpo Anticuchero



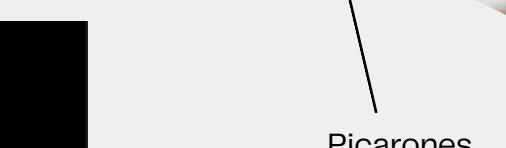
Anticuchos



Papa a la Huancaina



Picarones



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 \$12

Delicious Peruvian yellow chili cheese-based sauce over boiled potatoes

CAUSA LIMENA \$14

Layers of mashed potatoes filled with shredded chicken, chopped vegetables and mayo. Causa Acevichada \$18. GF

SOPA A LA MINUTA \$14

Tasty soup with chopped beef, tomatoes, oregano, onions, garlic and Angel Hair noodles in a clear broth and egg.



MAINS



SECO DE CARNE \$22

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

ARROZ CON MARISCOS \$28

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

ARROZ CHAUFÀ \$22

Peruvian style fry rice with chicken. DF Options: Beef, Seafood or mixed \$22

● CEVICHE TRADICIONAL* \$28

Mahi Mahi marinated in lime juice, spicy peppers and fresh cilantro, served w red onions/corn/sweet potato. GF DF Ceviche mixto \$30

LECHE DE TIGRE* \$22

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 \$28

Fried white rice/beans patty with lomo saltado. Options: Chicken or seafood. DF

PESCADO A LO MACHO \$30

Whole fried fish topped with seafood sauce: shrimp, calamari, mussels scallops. Served with rice and yuca.

PAPA RELLENA \$12

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

TEQUEÑOS \$10

Cheese filled pastry wrap, served with cilantro sauce.



● LOMO SALTADO \$28

Stir fried steak (or chicken) with onions, tomatoes and cilantro, served with white rice/French fries. DF Tallarin Saltado: Served w pasta \$22 Lomo con Chaufa: \$30

ARROZ CON POLLO \$22

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



MAINS

CHICHARRON DE CHANCHO \$22

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

AJI DE GALLINA \$22

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

TRIO MARINO \$35

Sampler plate: Arroz con Mariscos, Ceviche and Chicharron de Pescado. Also available as Duo Marino. \$25



CHICHARRON MIXTO \$30

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

PESCADO FRITO \$28

Whole Red Snapper fried fish, served with yucca and salsa criollo. Also available as Corvina fillet.



KIDS



SALCHIPAPAS \$12

Hot dog and fries

CHICKEN TENDERS \$12

Delicious chicken fingers and fries

DRINKS

CHICHA MORADA \$6

LOS INCAS LEMONADE \$8

COKE/DIET COKE/ SPRITE \$3

INCA KOLA \$4

GUARANA \$4

SPARKLING WATER \$3

DESSERTS

ARROZ CON LECHE \$8

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

CREMA VOLTEADA \$8

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

ICE CREAM LUCUMA/MARACUYA \$10

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



ALFAJORES BOX X6 \$10

Buttery shortbread cookies filled with creamy Dulce de Leche

TRES LECHES CAKE \$8

Classic hispanic dessert by Whitney Cakes.





COCKTAILS

PISCO SOUR	\$13
CHILCANO	\$12
MARGARITA DELUXE	\$12
MARGARITA	\$8
CUBA LIBRE	\$10
MOJITO	\$12
MACHUPICCHU	\$15
SHOTS	\$6



Pisco Sour

BEER

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



ADD ONS



Arroz con Pollo

CANCHA	\$7
WHITE RICE	\$7
BEANS	\$7
FRIES	\$8
SWEET POTATO FRIES	\$8
YUCA FRIES	\$8
BEEF	\$10
CHICKEN	\$10
SHRIMP	\$10



Seco de Carne



MONDAY-FRIDAY
3PM-5PM

except holidays

4279 Keaton Crossing Blvd
Ofallon MO
636 244 0326

LOS
INCAS
PERUVIAN RESTAURANT

losincasrestaurant.com



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



EMPANADA \$5

*Delicious pastry stuffed with ground beef.
DF*

DESSERTS

PICARONES X4 \$15

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



MAINS



PULPO ANTICUCHERO \$28

Grilled Spanish octopus in anticucho sauce.



ANTICUCHOS X3 \$24

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



MOSTRITO \$30

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



4279 Keaton Crossing Blvd
Ofallon MO
636 244 0326

losincasrestaurant.com