



## Appetizers

### **Papa a la Huancaína (cold) \$10**

Delicious Peruvian yellow chili cheese-based sauce over boiled potatoes

### **Papa Rellena \$10**

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

### **Causa Limeña (cold) \$12**

Creamy layers of mashed potato filled with shredded chicken, chopped vegetables and mayo. **Cause Acevichada \$18. GF**

### **Tequeños \$10**

Cheese filled pastry wrap, served with avocado based sauce.

### **Sopa a la Minuta \$14**

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

## Main Course

### **Seco de Carne \$22**

Stewed beef slowly cooked with cilantro, peas and carrots served with white rice and beans or boiled potatoes. **GF DF**

### **Seco a la Norteña \$22**

Stewed beef slowly cooked with corn beer (highland style) served with rice and beans or boiled potatoes. **GF DF**

### **Arroz con Mariscos \$25**

Peruvian style rice paella; creamy yellow pepper sauce mixed with shrimp, calamari, scallops, mussels, red peppers and aromatic cilantro

### **Ceviche Traditional\* \$25**

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

#### **Ceviche mixto \$30**

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

### **LECHE DE TIGRE\* \$20**

Citrus-based marinade for ceviche

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### **Lomo Saltado \$25**

Stir fried steak (or chicken) with onions, tomatoes and cilantro, served with white rice/French fries. **Tallarín Saltado:** Pasta fettuccini instead of rice/fries **\$22 DF**

### **TACU TACU \$25**

Fried white rice/beans patty with either lomo saltado, saltado de pollo or seafood. **DF**

### **Trio Marino \$35**

Sampler plate of Arroz con Mariscos Ceviche de Pescado and Chicharrón de Pescado. Available as a **Duo x \$25**

**Arroz con Pollo \$20**

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

**Chicharron de Chanco \$22**

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

**Aji de Gallina \$20**

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

**Jalea Los Incas \$30**

Crispy, deep-fried seafood, corvina filet, shrimp, squid; served with salsa criollo, fried yuca. Topped with seaweed

**Sudado De Pescado \$25**

Tender whole fish gently steamed with onions, tomatoes, and a blend of aromatic spices. Served with rice and yuca. **DF GF**

**Pescado Frito \$25**

Whole fried fish, served with yucca and salsa criollo

**Arroz Chaufa \$20**

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

**Pescado a lo Macho \$30**

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

## Kids

**Salchipapa \$12**

Hot dog and fries

**Chicken Tenders \$10**

Delicious chicken fingers and fries

## Desserts

**Arroz con Leche \$8**

Sweet pudding made with white rice, milk, coconut, raisings, topped with cinnamon powder. **GF**

**Crema Volteada \$8**

Prepared with condensed milk, evaporated milk, vanilla essence, eggs and covered in caramel sauce.

**Ice cream Lucuma/Maracuya \$8**

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*.

**Choco-Lucuma Cake \$8**

Peruvian dessert by *Whitney Cakes*.

## Soft Drinks

<b>Chicha Morada</b>		<b>Los Incas Lemonade</b>	
Glass	\$6	Glass	\$8
Carafe (Serve 3-4)	\$12	Carafe (Serve 3-4)	\$14
<b>Coke / Diet Coke / Sprite</b>	<b>\$3</b>	<b>INCA KOLA</b>	<b>\$4 2L Bottle: \$12</b>
<b>Sparkling Water</b>	<b>\$3</b>	<b>Guarana.</b>	<b>\$4</b>

## Alcoholic drinks

<b>Pisco Sour.</b> 🌟 <b>\$13</b>	<b>Chilcano</b> <b>\$12</b>
Blend of pisco, lime juice, egg white and Angostura bitter.	Classic Peruvian cocktail with pisco, ginger ale, lime juice, and bitters poured over ice.
<b>Margarita Deluxe</b> <b>\$12</b>	<b>Cuba Libre</b> <b>\$10</b>
<b>Margarita Regular</b> <b>\$8</b>	<b>Mojito</b> <b>\$12</b>
<b>Pisco/Tequila Shot</b> <b>\$6</b>	<b>Machu Picchu</b> <b>\$15</b>
	Refreshing OJ, grenadine, and mint liqueur. Its layered colors symbolize the Inca Empire's flag

**BEER: Modelo / Corona \$6**

## Add ons

<b>Cancha / White rice / beans</b> <b>\$5</b>	<b>Banana fries / Fries / Sweet Potato fries / Yuca Fries</b> <b>\$6</b>
<b>Extra Beef/Chicken/Shrimp</b> <b>\$8</b>	



# Lunch Menu \$18

**Monday-Friday from Noon to 3 pm**

Select one item from each group

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### **Papa Rellena**

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

### **Causa Limeña**

Creamy layers of mashed potato filled with shredded chicken, chopped vegetables and mayo. **GF**

### **Soup of the Day**

## Main

### **Seco de Carne**

Stewed beef slowly cooked with cilantro, peas and carrots served with white rice/beans or boiled potatoes. **GF DF**

### **Seco de Carne a la Norteña**

Stewed beef slowly cooked with corn beer (highland style) served with rice/beans or boiled potatoes. **GF DF**

### **Arroz con Pollo**

Rice cooked with chicken in cilantro sauce, served with onion salsa. **GF DF without Huancaína**

### **Aji de Gallina**

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



# Happy Hour M-F 3-5 pm

**Drinks 50% off**