

LA BARRA INKA

Yuqitas 8 ●●●●
Fried cassava served with delicious homemade sauces.

Papas a la Huancaína 8 ●●●●
Traditional boiled potatoes served with delicious local Huancaína sauce.

Ebi Furai 9 ●●●●
Exquisite prawns coated in panko breadcrumbs, with passion fruit and yellow chilli sauce.

Conchitas a la Parmesana 17 ●●●●
Gratin scallops with parmesan cheese

Anticucho 9,50 ●●●●
Delicious beef heart skewers seasoned with chili panka accompanied by corn and sautéed potatoes (2 units)

Tequeños caseros ●●●●
Delicious thin crispy dough to savour with our unique sauces (4 units)

Vegetables 9 ●●●● **Chicken chilli 9** ●●●● **Cheese 9** ●●●●
Sauteed purl loin 9 ●●●● **Mixed (6 ud) 13** ●●●●

Causas ●●●●
Traditional mashed potato with yellow chilli and lime served with one of our delicious fillings:

Tuna 9 ●●●● **Octopus 9,5** ●●●● **Chicken 9,5** ●●●●
Ceviche 14 ●●●● **Crispy ceviche with yellow chili 16** ●●●●

Causitas 15 ●●●●
Six delicious mini causas with ebi furai, octopus and tuna topping.

Ensaladas ●●●●
Fresh lettuce sprouts, croutons, parmesan cheese and homemade vinaigrette with:
Quinoa 12 ●●●● **Salmon 16** ●●●● **Chicken Panko 15** ●●●●

Pulpo al Olivo 17 ●●●●
Delicious octopus in fine cuts of sashimi in black olive sauce, served with avocado and crackers.

Pulpo Anticuchero 20 ●●●●
Pulpo braseado en salsa anticuchera con aji panka

Tiradito en salsa de aji amarillo ●●●●
Fine cuts of fish or octopus in a fusion sauce, served with avocado
Octopus 16 ●●●● **Fish 15** ●●●●

Tiradito en salsa de aguacate ●●●●
Fine cuts of fish or octopus in a Peruvian - Japanese fusion sauce with an avocado base
Octopus 16 ●●●● **Fish 15** ●●●●

SOPAS

Chupe de langostinos 18 ●●●●
Prawns concentrate with rice, potato, corn, cheese peas and poached eggs.

Parihuela 18 ●●●●
Typical concentrate of the Peruvian coasts based on fish and seafood.

Leche de Tigre ●●●●
Exquisite citrus juice typical of Peruvian ceviche, you can choose from:

Fish tiger milk 9 ●●●●
Carretilla tiger milk 12 ●●●●
Tigress milk with yellow chili 9 ●●●●
Seafood tiger milk 12 ●●●●
Tiger milk with carretilla seafood 14 ●●●●
Lioness milk with rocoto chili 9 ●●●●

Arroz Chaufa Nikkei ●●●●
Delicious Japanese-Peruvian fusion rice – choose from:
Fish 13 ●●●● **Seafood 17** ●●●● **Chicken 14** ●●●●
Beef 14 ●●●● **Panko prawns 16** ●●●●
Vegetables 10 ●●●●

Ceviches ●●●●
A centuries-old Peruvian dish.
Fish Ceviche 15 ●●●● **Octopus Ceviche 17** ●●●●
Mix Ceviche (seafood & fish) 17 ●●●● **Salmon Ceviche 18** ●●●●
Seafood Ceviche 17 ●●●●
Fish ceviche with fish crackling 18,5 ●●●●
Fish ceviche with yellow chili 16 ●●●●

TÍPICOS PERUANOS

Arroz con mariscos 18,5 ●●●●
Traditional Peruvian seafood riceapaellado

Arroz con mariscos a la Chiclayana 18,5 ●●●●
Peruvian riceapaellado in cilantro sauce

Arroz con Pato 19 ●●●●

Black quinoa a risotto with panko prawns 15 ●●●●

Tacu Tacu
Typical Peruvian dish based on rice and beans, you can accompany it with:

Sauteed Tenderion 18 ●●●● **A lo macho 18 (Seafood)** ●●●● **Sauteed 18 Prawns** ●●●●

Aji de gallina 16 ●●●●
Shredded chicken breast, in a yellow chili sauce, with potato and rice.

Jalea Nikkei 14 ●●●●
Fish crackling, squid crackling, panko prawns and fried cassava and Nikkei sauces.

Lomo Saltado 17 ●●●●
Delicious pieces of beef loin sautéed with onion, tomato and yellow chili, accompanied by rice and French fries.

Marisco Saltado 18 ●●●●
Sautéed seafood with onion, tomato and yellow chili, accompanied by rice and French fries.

Fetuchinni a la Huancaína con lomo 18 ●●●●
Traditional Peruvian dish of noodles with a yellow chili base sauce and beef tenderloin.

Tallarín Saltado Criollo 17 ●●●●
Traditional sautéed noodles and beef loin

Pescado al panko en salsa "a lo macho" 19 ●●●●
Panko coated fish in seafood sauce served with white rice

INKA COMBOS

Atahualpa 21 ●●●●
Nikkei fried rice, squid crackling, fish ceviche and garnish.

Huascar 21 ●●●●
Nikkei fried rice, causa, fish ceviche and garnish.

Manco Capac 21 ●●●●
Squid crackling, causa, fish ceviche and garnish.

Tumi 21 ●●●●
Causa, fish ceviche, fish crackling and garnish.





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SUSHI

Acevichado 15 
Panko prawns, avocado with rich salmon topping and ceviche sauce.

Furai 15 
Panko tempura maki stuffed with avocado, sesame seeds, cream cheese and salmon

Pulpo al olivo 16 
Delicious prawn maki, avocado, octopus topping and peruvian purple olive sauce.

Mix de Sushi 29
Maki furai, half acevichado maki and half octopus maki in olive oil

POKE BOWL

Acevichado 15 
Rice, salmon, avocado, panko prawns and ceviche sauce

Quinoa negra 12 
Rice, avocado and variety of vegetables

DRINKS

Natural Juices (glass 4)(litre 10)
Passion fruit / Mango / Blackberry / Lemonade / Chicha morada / Maracuchicha

Soft drinks 2,5 **Inka cola 3,5**
Water 1,8 **Water Gas 2,2**

Beers

Caña 2,5
Pinta 4
Bottle 00 2,5
Glass 2,5
Caña 1906 3

Peruvian beers 3,5

SPECIAL DISHES

Ronda marina fría 30
Fish ceviche, causa, Huancaína style potatoes, seafood ceviche and garnish.

Ronda marina mixta 30
Fish ceviche, causa, nikkei fish fried rice, ebi furai and garnish.

Mix de ceviches 33
Traditional fish ceviche, nikkei fish ceviche, traditional seafood ceviche, yellow chilli seafood ceviche and garnish.

Ceviche Inka nikkei 28
Mixed fish and seafood ceviche served with fish crackling, panko coated prawns, passion fruit sauce, yellow chilli pepper and garnish.

Trío Marino tradicional 22
Seafood rice, fish ceviche, fish crackling and garnish.

KIDS MENÚ

Chicharrón de pescado con patatas fritas 10 

Pechuga de pollo al panko y patatas fritas 10 

Salchipapas 9,5

DESSERTS

Passion fruit cheesecake 6 **Three milks 6**
Lucuma mousse 6 **Red berry crunch 5**
Homemade cake 6

Take away container 0,5 **Cancha 0,8**
Extra Sauce 0,8 **Chili Pepper 0,8**

PERUVIAN COCKTAILS

Pisco Sour 9
Peruvian cocktail based on pisco, egg white and lime, ask for: TRADITIONAL (Lima) / ROMPE MITRA (Guanabana) / PERUCHO (Passion fruit)

Chilcano 8
Pisco, ginger ale, lemon or passion fruit

WINES

Glass of red wine 3,5 **Cup of white wine 3,5**
Summer red wine 3 **Sangría 4**

ALÉRGENOS



