



Inkazuela

— restaurant —

ENTRADAS

CHILE CON CARNE Y CERDO S/20

Homemade Chile with Beef and Pork.

GAZPACHO ANDALUZ S/20

Andalusian Gazpacho.

TIRADITO DE TRUCHA S/22

Trout Tiradito in yellow and red Sauce.

ASORTI DE PAPAS S/22

Potatoes Party with Sausages, fried egg.

CHOCLO CON QUESO S/18

Boiled Corn with Cheese.

SOLTERO S/20

Salad with Fava Beans, tomatoes, onions, olives, cheese, carrots, quinoa.

ROCOTO RELLENO S/28

Stuffed Chile pepper.

PALTA RELLENA CON LANGOSTINOS Y POLLO S/29

Stuffed Avocado with prawns and chicken.



A close-up photograph of a bowl filled with a vibrant yellow soup. The soup is garnished with fresh green herbs, including chives and a yellow and purple edible flower. The bowl is dark brown and sits on a dark surface. The background is softly blurred, showing more of the same dish.

INKAZUELA POLLO CARIBEÑO S/39
CON COCO KIÓN Y CURRIES

Inkazueta Caribbean Coconut Chicken, Ginger and Curries.

INKAZUELA CARNE MECHADA S/38
AGRIDULCE ESTILO BELIZE

Inkazueta Sweet and Sour Shredded Beef Belize style.

INKAZUELA CARNE PICANTE S/38
CON AJÍES PERUANOS

Inkazueta Peruvian Beef with Spicy Chiles.

INKAZUELA ALPACA EN VINO S/45
TINTO. PERAS. HIGOS Y MARAÑONES

Inkazueta Alpaca in Red Wine Pears, Figs, Peanut and Cashews.

INKAZUELA PICANTE CUY S/55

Inkazueta Guinea Pig with Peruvian Chiles, Peanut.

INKAZUELA SECO DE CORDERO S/39

Inkazueta Lamb Stew in Green Sauce.

INKAZUELA AJÍ DE GALLINA S/36

Inkazueta Chicken in Yellow Chiles Sauce.

INKAZUELA ADOBO DE CERDO S/41

Inkazueta Pork Stew with Corn Beer, Onions and Peruvian Chiles.

PLATOS DE FONDO

LOMO DE RES EN SALSA DE PIMIENTA CON GNOCCHIS DE CAMOTE S/49

Beef tenderloin in pepper Sauce with sweet potato gnocchis.

SALTADO DE LOMO DE RES S/49

Sautéed Beef Tenderloin.

LOMO DE ALPACA EN SALSA DE AGUAYMANTO CON QUINOTTO S/49

Alpaca loin in golden berry Sauce with Quinotto.

SALTADO DE LOMO DE ALPACA S/49

Sautéed Alpaca loin.

SALTADO DE HONGOS CON QUINOTTO S/36

Sautéed Mushrooms with Quinotto.

GNOCCHIS DE PAPA EN SALSA BLANCA Y PARMESANO S/34

Potato Gnocchis white Sauce and Parmesan.

CANILLA DE CORDERO CON ESPECIAS DE HUERTO S/50

Lamb Shank with homemade Species.

TRUCHA GRILLADA EN SALSA DE AJO S/38

Grilled Trout with vegetables, potatoes and Garlic Sauce.

CEVICHE DE TRUCHA S/38

Trout Ceviche with Limo Pepper.



PLATOS DE FONDO

MAIN COURSES

PLATOS TRADICIONAL/ TRADICIONAL FOOD

CALDO DE GALLINA S/28

Beef tenderloin in pepper Sauce with sweet potato gnocchis.

MALAYA FRITA CON ARROZ MELOSO S/42

Sautéed Beef Tenderloin.

CHICHARRÓN DE CERDO S/43

Alpaca loin in golden berry Sauce with Quinotto.

ANTICUCHO DE CORAZÓN S/34

Sautéed Alpaca loin.

MILANESA DE POLLO S/35

Sautéed Mushrooms with Quinotto.

CUY CHACTADO S/74

Potato Gnocchis white Sauce and Parmesan.

PREVIA RESERVA (4 HORAS) /
PREVIOUS RESERVATION (4 HORAS)

CUY AL HORNO S/74

Lamb Shank with homemade Species.