



Inkazuela

restaurant

ENTRADAS

GAZPACHO ANDALUZ S/20

Andalusian Gazpacho.

TIRADITO DE TRUCHA S/25

Trout Tiradito in yellow and red Sauce.

SOLTERO INKAZUELA S/22

Salad with Fava Beans, tomatoes, onions, olives, cheese, carrots, quinoa in Passion Fruit Sauce

CEVICHE VEGGIE S/24

Asparagus mushrooms, "tiger's milk", corn, onions sweet, potatoes mousse.

QUINUA WOK S/26

Sautéed Quinoa in soya Sauce with mushrooms, aromatic sacha tomato, vegetable tempura.

CHOCLO CON QUESO S/18

Boiled Corn with Cheese.

ROCOTO RELLENO DE CARNE S/29

Stuffed Chile pepper with meat.

CAUSA DE POTA Y OSTRAS S/25

Mashed potatoes Avocado mousse, squid, Mushrooms with olive alioli, curriander mayonnaise.

PALTA RELLENA CON POLLO Y LANGOSTINOS EN SALSA GOLF S/29

Stuffed Avocado with prawns and chicken in Golf Sauce.

LECHE DE TIGRE EN 3 TIEMPOS S/28

Tiger's Milk", Rocoto pepper, yellow chiles, and norththen sauce.





**INKAZUELA POLLO CARIBEÑO
CON COCO KIÓN Y CURRIES** S/39

Inkazueta Caribbean Coconut Chicken,
Ginger and Curries.

**INKAZUELA CARNE PICANTE
CON AJÍES PERUANOS** S/39

Inkazueta Peruvian Beef with Spicy Chiles.

**INKAZUELA ALPACA EN VINO
TINTO, PERAS, HIGOS Y MARAÑONES** S/46

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

INKAZUELA PICANTE CUY S/57

Inkazueta Guinea Pig with Peanut and
Peruvian Chiles.

INKAZUELA SECO DE CORDERO S/43

Inkazueta Lamb Stew in Coriander
Sauce with rice.

INKAZUELA AJÍ DE GALLINA S/39

Inkazueta Chicken in Yellow Chiles
Sauce with rice.

INKAZUELA ADOBO DE CERDO S/43

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

**INKAZUELA RABO DE TERNERA,
GNOCCHIS DE PAPA Y VEGETALES** S/39

Inkazueta Vealtail with vegetables
and potatoe Gnocchis.

INKAZUELA LOCRO DE ZAPALLO S/36
(VEGETARIANO O VEGANO)

Inkazueta Pumkin with rice
(Vegetarian or Vegan).

CALDO DE GALLINA S/31

Homemade Hen Broth.

PLATOS DE FONDO

SALTADO DE LOMO DE RES CON PASTA DE CASA EN SALSA HUANCAINA S/54

Sliced of Beef Tenderloin Sauteed in soya Sauce with homemade pasta in Huancaína Sauce.

LOMO DE ALPACA EN SALSA DE AGUAYMANTO CON QUINOTTO, HONGOS SILVESTRES Y ENSALADA S/53

Alpaca Tenderloin in cape gooseberry Sauce with Mushrooms quinotto and fresh salad.

SOLOMILLO DE RES AL GUISO DE CHICHA DE JORA Y CULANTRO CON RISOTTO DE ZAPALLO LOCHE ALIOLI DE BETERRAFA Y CEBOLLAS ENCURTIDAS S/56

Beef Sirloin in corn bear and coriander stew with loche squid risotto, beetroot alioli and onions.

MALAYA FRITA CON ARROZ MELOSO Y ENSALADA S/45

Fried Beef Ribs with Humid rice and Creole Salad.

ASADO DE TIRA AL VINO TINTO CON TAGLIATELLE AL ALFREDO. QUESO PARMESANO. TOCINO AHUMADO DE CASA Y JAMÓN S/52

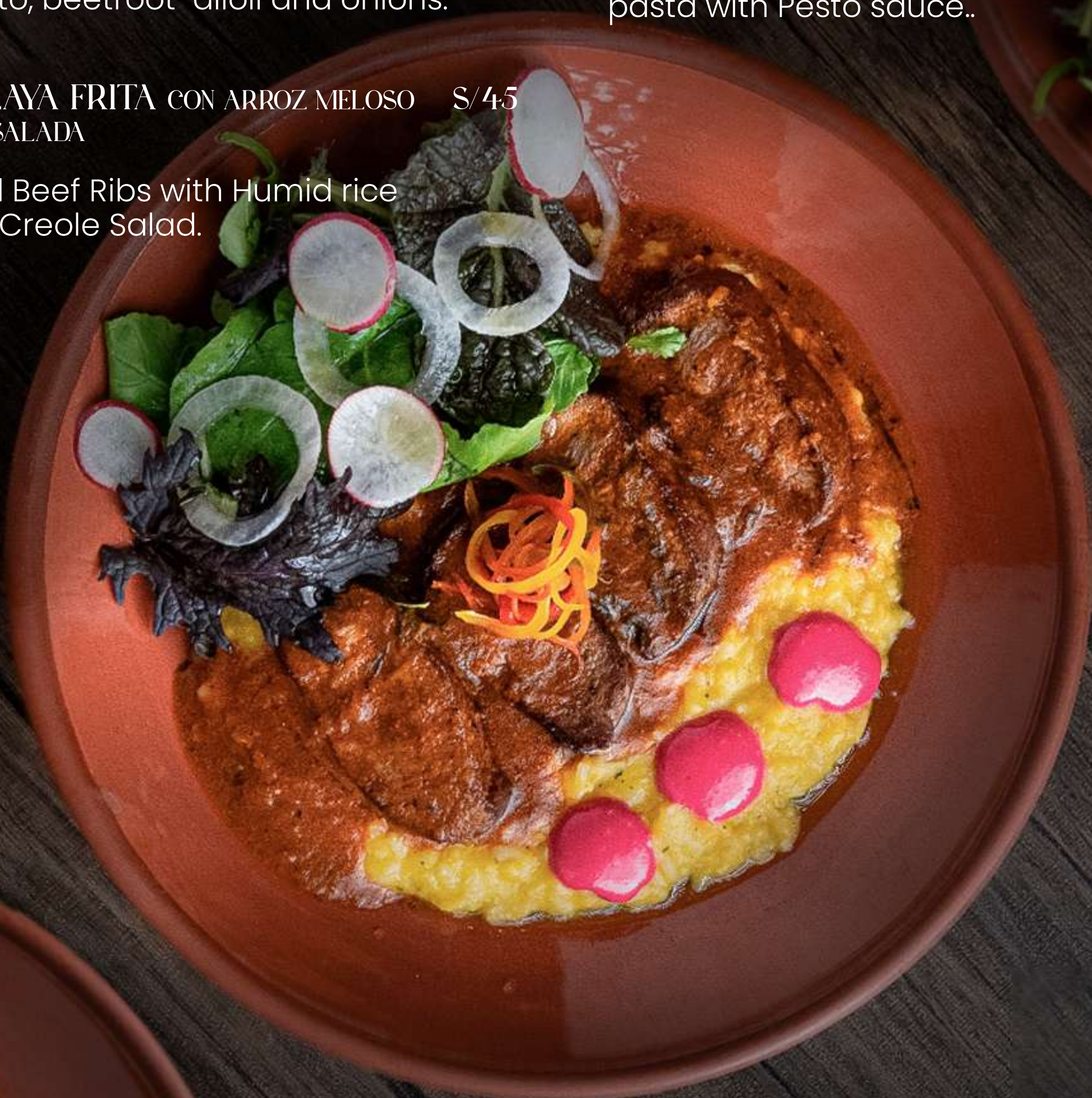
Strip roast in red wine with tagliatelle in Alfredo Sauce, parmesan Cheese, Ham and homemade smoked bacon.

CANILLA DE CORDERO GLASEADO EN SALSA NORTEÑA CON PEPIÁN DE CHOCLO Y ENSALADA FRESCA S/68

Lamb Shank Glassed in North Sauce with corn pepian (mashed Corn) and fresh salad.

MILANESA DE POLLO CON PASTA AL PESTO S/39

Chicken Breaded with homemade pasta with Pesto sauce..



PLATOS DE FONDO

MAIN COURSES / FUSIÓN CUZQUEÑA

CUY DESHUESADO CROCANTE S/75
EN SALSA DE UCHUCUTA CON MIEL
PAPAS AL MORTERO Y SOLTERITO

Boneless crispy Guinea pig honey
uchucuta Sauce, potatoes and soltero
salad.

PREVIA RESERVA (3 HORAS) /
PREVIOUS RESERVATION (3 HORAS)

CUY AL HORNO S/78

Oven Roasted Guinea Pig with Golden
Potatoes and Stuffed Spicy pepper.



PLATOS TRADICIONALES/
TRADICIONAL FOOD

VEGETARIANO

SALTADO DE HONGOS EN SALSA DE SOYA CON QUINOTTO Y PAPAS NATIVAS DORADAS S/37

Sauteed Mushrooms in soya Sauce with Quinotto and Golden native potatoes.

GNOCCHIS DE PAPA Y CAMOTE EN SALSA BLANCA Y QUESO PARMESANO S/35

Potatoes and Sweet Potatoes Gnocchis in White Sauce and Parmesan Cheese.

CEVICHE DE TRUCHA CON CHIPS DE PLÁTANO, LECHE DE TIGRE A BASE DE ROCOTO Y PURÉ DE CAMOTE S/39

Trout Ceviche with banana chips in spicy pepper cream and mashed sweet potatoes.

TRUCHA GRILLADA EN SALSA DE AJO S/39

Grilled Trout in Garlic Sauce.

PASTA FRUTTI DI MARE EN SALSA DE MARISCOS, QUESO PARMESANO Y ALIOLI DE ROCOTO S/50

Frutti di mare Pasta in seafood Sauce, parmesan Cheese and rocoto pepper alioli.

MAR Y RIO

POSTRES / DESSERTS

BROWNIE DE CHOCOLATE S/21
CON HELADO

Chocolate Brownie with Ice Cream.

MOUSSE DE MARACUYÁ S/20

Passion Fruit Mousse.

TRE LECHE DE CHOCLO FRITA S/22
FLAMEADA CON PISCO Y HELADO

Three Milk Corn Cake, fried, flamed
with Pisco and Ice Cream.

PORCIÓN DE HELADO S/15

Ice Cream.

