



El Pollo Inka

Menu Prices — September 9, 2026

Restaurant & Food Industry Reports



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SOUP, SALAD, & APPETIZERS

ITEM	PRICE
Aguadito de Pollo (Small Soup) Chicken, cilantro and rice soup.	\$5.00
Aguadito de Pollo (Large Soup) Chicken, cilantro and rice soup.	\$9.00
Papa Rellena Mashed potato stuffed with ground beef and deep fried, served with hot sauce and salsa criolla.	\$12.00
Anticucho de Pollo Skewers of chicken marinated and grilled served with a slice of potato, Peruvian corn, and hot sauce.	\$13.00
Salchipapas	\$9.00
Ceviche de Pescado White fish cooked in lime juice and spices. Served with choclo (Peruvian corn) and sweet potato.	\$17.00
Anticucho de Corazon Skewers of beef heart marinated and grilled served with a slice of potato, Peruvian corn, and hot sauce.	\$13.00
Ceviche Mixto Fish, shrimp, and calamari cooked in lime juice and spices, served with choclo (Peruvian corn) and sweet potato.	\$18.00
Papa a la Huancaína Sliced potato topped with a spicy cheese sauce made with Aji Amarillo, dish served cold.	\$12.00
Chicharron de Calamares Fried calamari.	\$17.00
Jalea	\$31.00
Anticucho de Mariscos 3 skewers of cubed fish and shrimp marinated and grilled, served with hot sauce.	\$15.00
Yuca con Huancaína Fried yuca (casava) served with a spicy Huancaína sauce for dipping.	\$12.00
Aguadito de Mariscos Mixed seafood, cilantro, and rice soup.	\$16.00
Ceviche Trio Fish cooked in lime juice and spices, flavored 3 ways: Classic, Rocoto, and Aji Amarillo.	\$19.00
Ceviche Mercado Fish cooked with lime juice and spices, topped with fried calamari. Served with Peruvian Andean corn (Choclo) and sweet...	\$21.00
Quinoa Salad Our green and iceberg lettuce mix with tomato, cucumber, julienne carrots and quinoa tossed with a vinaigrette.	\$12.00
Parihuela Hearty seafood bouillabaisse made with fish, shrimp, and squid. Served with lime and cancha.	\$22.00
Ceviche de Camarones Shrimp ceviche cooked in lime juice and spices, served with choclo (Andean corn) and sweet potato.	\$21.00
Ceviche Mercado Mixto Ceviche mixto topped with fried calamari.	\$22.00

POLLO A LA BRASA

ITEM	PRICE
1/2 Pollo Half of rotisserie chicken served with a cup of soup and choice of two sides.	\$15.00

ITEM	PRICE
Whole Pollo Whole rotisserie chicken served with a large soup and your choice of 2 sides.	\$25.00
1/4 Pollo Quarter rotisserie chicken served with a cup of soup, and your choice of 2 sides.	\$11.00
Family Meal 2 whole chickens served with 4 large sides, 2 large soups, and a large Aji Verde (green hot sauce).	\$46.00
Combo Inka Quarter of rotisserie chicken served with soup, salad, rice, beans and an Inca Kola.	\$15.00
Mostrito	\$15.00

SALTADOS

ITEM	PRICE
Lomo Saltado Strips of beef tenderloin sautéed with french fries, onion, tomatoes, green onions and cilantro. Served with garlic whit...	\$21.00
Saltado de Pollo Strips of chicken sautéed with french fries, onion, tomatoes, green onions and cilantro. Served with garlic white rice.	\$18.50
Saltado de Mariscos Fish, shrimp, and squid sautéed with french fries, onion, tomatoes, green onions and cilantro. Served with garlic white...	\$22.00
Saltado de Camarones Shrimp sautéed with french fries, onion, tomatoes, green onions and cilantro. Served with garlic white rice.	\$22.00
Saltado de Vegetales Mixed veggies sautéed with diced boiled potato, onion, tomatoes, green onions and cilantro. Served with garlic white ric...	\$16.50
Saltado de Tofu Diced tofu sautéed with french fries, onion, tomatoes, green onions and cilantro. Served with garlic white rice.	\$17.50
Saltado de Pescado Fish sautéed with french fries, onion, tomatoes, green onions and cilantro. Served with garlic white rice.	\$22.00

VAINITAS

ITEM	PRICE
Vainitas de Pollo Chicken sautéed with french green beans, onion, tomatoes, green onions and cilantro. Served with garlic white rice.	\$18.50
Vainitas de Carne Strips of beef tenderloin sautéed with french green beans, onion, tomatoes, green onions and cilantro. Served with garli...	\$21.00
Vainitas de Mariscos Fish, shrimp, and squid sautéed with french green beans, onions, tomatoes, green onions and cilantro. Served with garlic...	\$22.00
Vainitas de Vegetales French green beans sautéed with onions, tomatoes, green onions and cilantro. Served with garlic white rice.	\$16.50

CHAUFAS

ITEM	PRICE
Chaufa de Pollo Chicken fried rice with green onions and egg.	\$18.50
Chaufa de Mariscos Mixed seafood fried rice with green onions and egg.	\$22.00

ITEM	PRICE
Chaufa de Carne Beef fried rice with green onions and egg.	\$21.00
Chaufa de Vegetales Mixed veggie fried rice with green onions and egg.	\$16.50
Chaufa de Camarones Shrimp fried rice with green onions and egg.	\$22.00
Chaufa de Tofu Diced tofu fried rice with green onions and egg.	\$17.50
Chaufa de Pescado Fish fried rice with green onions and egg.	\$22.00

TALLARINES

ITEM	PRICE
Tallarín de Carne	\$21.00
Tallarín de Pollo	\$18.50
Tallarín de Mariscos	\$22.00
Tallarín de Vegetales	\$16.50
Tallarín de Camarones	\$22.00

PICANTES

ITEM	PRICE
Picante de Pollo Chicken in a spicy cream sauce served with garlic white rice.	\$18.50
Picante de Vegetales Mixed veggies in a spicy cream sauce served with garlic white rice.	\$16.50
Picante de Mariscos Mixed seafood in a spicy cream sauce served with garlic white rice.	\$22.00
Picante de Carne Strips of beef tenderloin in a spicy cream sauce served with garlic white rice.	\$21.00
Picante de Camarones Shrimp in a spicy cream sauce served with garlic white rice.	\$22.00
Picante de Tofu Diced tofu in a spicy cream sauce served with garlic white rice.	\$17.50
Picante de Pescado	\$22.00

CHICKEN

ITEM	PRICE
Aji de Gallina Mildly spicy shredded chicken stew made with cream and Aji Amarillo. Served with rice.	\$18.00
Tallarín Verde con 1/4 Pollo Spaghetti tossed in a spinach-basil sauce served with a quarter chicken.	\$18.00
Col de Pollo Chicken sautéed with cabbage, tomatoes, green onions, & cilantro. Served with rice.	\$18.00

ITEM	PRICE
Pollo Combinado Chicken sautéed with onions, tomatoes, green onions and cilantro served over rice and Peruvian white canario beans.	\$18.00
Cau Cau de Pollo A stew made with chicken, diced potatoes, turmeric and Ali Amarillo and garnished with mint. Served beside garlic white...	\$18.00
Pollo Vegetal Chicken sautéed with mixed veggies and served with garlic white rice.	\$19.00
BEEF	
ITEM	PRICE
Tallarín Verde con Bistec Apanado Spaghetti tossed in a spinach-basil sauce, served beside a pan -fried breaded steak.	\$22.00
Tacu Tacu Lomo Strips of beef tenderloin sautéed with onions, tomatoes, green onions and cilantro served over pan-fried mix of rice and...	\$22.00
Bistec Apanado Pan-fried breaded steak served with rice.	\$21.00
Bistec Montado Beef tenderloin steak served with rice, plantains, and topped with a fried egg.	\$22.00
Lomo Combinado Beef sautéed with onions, tomatoes, green onions and cilantro served over rice and Peruvian white canario beans.	\$21.00
Col de Carne Strips of beef tenderloin sautéed with cabbage, tomatoes, green onions, & cilantro. Served with rice.	\$21.00
Combinado Criollo Our hearty criollo dish of our lamb shank in a tomato-cilantro sauce served on the same plate with our Aji de Gallina ch...	\$27.00
Bistec Encebollado Beef tenderloin steak topped with sautéed onions, tomatoes, green onions and cilantro, served beside rice.	\$22.00
Seco de Cordero Lamb shank braised in a tomato-cilantro sauce served with garlic white rice and Peruvian white canario beans.	\$22.00
Papa a la Huancaína con Bistec Beef tenderloin steak grilled and served with boiled potatoes smothered in Huancaína sauce.	\$22.00
SEAFOOD	
ITEM	PRICE
Camaron al Ajo Shrimp cooked in a garlic sauce, served with rice and salad.	\$22.00
Arroz con Mariscos Sauteed fish, shrimp,& calamari cooked with cilantro rice and aji panca.	\$22.00
Pescado a lo Macho Fish, shrimp, and & calamari in a spicy, creamy Aji Amarillo and garlic sauce served on top of a fried fish fillet. Serv...	\$24.00
Sudado Chalaco Steamed white fish fillet, shrimp, clams, mussels, & calamari in a flavorful tomato broth. Served with rice. Please allo...	\$29.00
Filete de Pescado Frito Lightly breaded and fried white fish fillet, served with rice and salad.	\$22.00
Inka Mar A sampler of Arroz con Mariscos, Chicharrón de Calamares, Leche de Tigre, and Papa a la Hauncaína.	\$27.00
Filete Sudado Steamed white fish in a tomato broth stew. Served with rice.	\$22.00

ITEM	PRICE
Cau Cau de Camarones Stew made with Aji Amarillo and turmeric sauce with shrimp and diced potato. Served with rice.	\$22.00
Cau Cau Mariscos Stew made with Aji Amarillo and turmeric sauce with fish, shrimp, calamari & diced potato. Served with rice.	\$22.00
Filete de Pescado Encebollado Lightly breaded and fried white fish fillet topped with sauteed onions and tomatoes. Served beside rice.	\$22.00

VEGETARIAN

ITEM	PRICE
Tallarín Verde Spaghetti tossed in pesto, and garnished with Parmesan cheese.	\$15.50
Cau Cau de Tofu Stew made with Aji Amarillo and turmeric, tofu and diced potato. Served with rice.	\$17.50
Arroz con Frijoles Garlic rice and Canario beans served with salsa criolla.	\$13.50
Col Vegetal	\$16.50

SIDE ORDERS

ITEM	PRICE
Platano Fried plantains.	\$6.00
French Fries	\$4.00
Salsa Criolla Julienne cut red onions marinated in lime juice.	\$4.00
Yuca Fried yuca fries.	\$6.00
Cancha Peruvian salted corn nuts.	\$4.00
Steamed Veggies Broccoli, cauliflower, carrots and squash.	\$6.50
Cilantro Rice Basmati rice cooked with cilantro and mixed veggies.	\$6.00
Choclo Peruvian Andean corn.	\$4.00
Quinoa Originating in the Andes, this grain is rich in protein and fiber.	\$5.00
Aji Rocoto Extra spicy salsa made with Peruvian red Chile, Rocoto.	\$1.50

DRINKS

ITEM	PRICE
Inca Kola 2 Liter	\$7.00
Pelegrino	\$4.00
Bottled Water	\$3.75

DESSERT	
ITEM	PRICE
Alfajores	\$6.00
Flan	\$5.00
Budin	\$6.00
Peruvian bread pudding with raisins.	
Picarones	\$8.50
Pumpkin and squash fritters served with Chancaca-a molasses syrup.	
Postre Platter	\$21.00
Alfajor con Lucuma	\$10.00
Lucuma	\$8.00
Ice cream made from Lucuma, a fruit native to the Andes.	
Kids Meals	

ITEM	PRICE
Kids 1/4	\$9.00
Quarter rotisserie chicken served with French fries or rice.	
Kids Chaufa	\$10.50
Mini chicken fried rice with egg.	
Kids Pescado Frito	\$11.50
Fresh fish nuggets breaded in panko breadcrumbs and fried. Served with French fries.	
Kids Tallarin Plain	\$9.00
Spaghetti tossed in butter and Parmesan cheese. Available with pesto for a \$1 more.	
Kids Salchipapas	\$8.75
Sliced hot dog served on top of French fries with a drizzle of ketchup on top.	