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El Pollo Inka

Menu Prices — October 23, 2026

El Pollo Inka menu with prices in United States, updated October 2019: 111 items across 15 categories, prices from $1.50 to $46.00.

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El Pollo Inka Menu with Prices (United States)

El Pollo Inka menu with prices in United States, updated October 2019: 111 items across 15 categories, prices from $1.50 to $46.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/el-pollo-inka

Menu categories: SOUP, SALAD, & APPETIZERS · POLLO A LA BRASA · SALTADOS · VAINITAS · CHAUFAS · TALLARINES · PICANTES · CHICKEN · BEEF · SEAFOOD · VEGETARIAN · SIDE ORDERS · DRINKS · DESSERT · Kids Meals

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 hotsauce.	**$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 Huancaina 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 Huancaina Fried yuca (casava) served with a spicy Huancaina 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**
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 — $18.50
Chicken fried rice with green onions and egg.

Chaufa de Mariscos — $22.00
Mixed seafood fried rice with green onions and egg.

Chaufa de Carne — $21.00
Beef fried rice with green onions and egg.

Chaufa de Vegetales — $16.50
Mixed veggie fried rice with green onions and egg.

Chaufa de Camarones — $22.00
Shrimp fried rice with green onions and egg.

Chaufa de Tofu — $17.50
Diced tofu fried rice with green onions and egg.

Chaufa de Pescado — $22.00
Fish fried rice with green onions and egg.

TALLARINES

ITEM	PRICE
Tallarin de Carne	$21.00
Tallarin de Pollo	$18.50
Tallarin de Mariscos	$22.00
Tallarin de Vegetales	$16.50
Tallarin 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

ITEM	PRICE
Tallarin 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**
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
Tallarin 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 Huancaina con Bistec Beef tenderloin steak grilled and served with boiled potatoes smothered in Huancaina 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**

ITEM	PRICE
Inka Mar A sampler of Arroz con Mariscos, Chicharron de Calamares, Leche de Tigre, and Papa a la Hauncaina.	**$27.00**
Filete Sudado Steamed white fish in a tomato broth stew. Served with rice.	**$22.00**
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
Tallarin 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 Peruvian bread pudding with raisins.	**$6.00**
Picarones Pumpkin and squash fritters served with Chancaca-a molasses syrup.	**$8.50**
Postre Platter	**$21.00**
Alfajor con Lucuma	**$10.00**
Lucuma Ice cream made from Lucuma, a fruit native to the Andes.	**$8.00**

Kids Meals

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