

Pioneer in the Peruvian and Nikkei cuisine in Paris, Inka Restaurant plunges our guests in a journey to the heart of Latin American culture. Colorful and diverse food that is intended to be shared; our menu has been conceived to transmit the essence of one of the most interesting culinary cooking pot in the world.
Buen provecho!

Abrebocas

SWEET POTATO AND PLANTAIN CHIPS - 6
served with 3 homemade sauces

CORN THREE WAYS - 7
masa, cancha, avocado mousse, onion escabeche

Platillos

PAPA A LA HUANCAÏNA - 8
botija olives from Peru, potatoes, aji amarillo

QUINOA AND CORN SALAD - 9
quinoa bio of Peru, citrus, fresh cheese

PORK BELLY - 11
bean and aji panca purée, pickles

BEEF TARTARE NIKKEI - 15
bone marrow, picanha, soy sauce, nori

Anticuchos

CATCH OF THE DAY- 15 🌶️
peach and aji amarillo sauce

BEEF PICANHA- 16
tamarind rocoto sauce

CHICKEN - 14
aji panca aioli

MUSHROOMS - 9
avocado yogurt sauce

Ceviche Bar

CLASSICO - 9
catch of the day, leche de tigre,
cancha, sweet potato, ajis

AMARILLO SMOKED - 13 🌶️
catch of the day, leche de tigre aji amarillo
crispy baby grey shrimp

EL PUERTO - 12 🌶️🌶️
raw shrimp, bell peppers,
green apple, ajis

TIRADITO NIKKEI - 14
tuna, soy sauce, sesame oil,
avocado mousse, citrus

TIRADITO INKA - 15
hiramasa, passion fruit leche de tigre,
crispy fried onions

TIRADITO MIXTO - 13
catch of the day, green leche de tigre,
plantain chips

Platos

GRILLED FISH - 24
catch of the day (200g), carrot purée, coriander and huacatay oil

FILET OF BEEF - 28
vitelotte potato, purée of sweet potato, Peruvian béarnaise sauce

OCTOPUS FRIED RICE - 22
pineapple fried rice, yakitori grill octopus

DISH OF THE DAY - 19
the Chef's inspiration according to the arrivals and the season