

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!

Lunch Formula

CEVICHE + ANTICUCHOS + DESSERT - 24

your choice + 3€ with tiraditos

WATER + COFFEE + GLASS OF WINE +9

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

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

Desserts

AVOCADO - 7
white chocolate, crunchy corn, crumble

CHOCOLATE - 8
citrus, gianduja, crumble

Coffee

GRAND CRU PERU - 4
Bio fair trade

BIO MEXICO - 4
Chiapas, Yucatan Peninsula