



### BEVERAGES

<b>Chicha Morada - Glass</b>	<b>\$ 2.50</b>	<b>Bottled Natural Juices</b>	<b>\$ 2</b>
- Pitcher	\$ 8	Passion Fruit, Tamarind, Mango	
Peruvian drink made from purple corn		<b>Jarra de Maracuya</b>	<b>\$ 8</b>
<b>Inca Kola "The Golden Kola"</b>	<b>\$ 1.50</b>	Pitcher of Passion Fruit Juice	
Peru's most popular soda		<b>Bottled Water</b>	<b>\$ 1.50</b>
<b>Imported Sodas</b>	<b>\$ 2.00</b>	<b>Sodas</b>	<b>\$ 1.50</b>
Postobon (Colombia), Colombiana (Colombia)		Pepsi, Diet Pepsi, Sweetened Iced Tea, Sierra Mist	

### FROM OUR BAR

<b>Pisco Sour</b> - "Peru's most famous cocktail"	<b>\$ 8</b>	<b>Beer - Imported</b>	<b>\$ 3.50</b>
Pisco (White Brandy), lime juice, sugar, egg white		Cristal (Peru)	Corona (Mexico)
<b>Margarita</b>	<b>\$ 8</b>	Aguila (Colombia)	Dos Equis (Mexico)
Tequila, Triple Sec, lime juice		Cintra (Brasil)	Heineken (Holland)
<b>Piña Colada</b>	<b>\$ 8</b>	Pilsner (Salvador)	
Bacardi Rum, Creme de Coconut, Pineapple Juice		<b>Beer - Domestic</b>	<b>\$ 3.00</b>
<b>Sangria</b>	- Glass \$ 4	Budweiser	Coors Light
Red Wine Mix	- Pitcher \$ 14	Bud Light	Miller Lite

### DESSERTS

<b>Leche Asada</b>	<b>\$ 4</b>	<b>Churros</b>	<b>\$ 6</b>
Peruvian Caramelized Milk.		Pastry Sticks Filled with Bavarian Cream Served with caramel and chocolate sauce.	
<b>Mazamorra Morada</b>	<b>\$ 4</b>	<b>Churros á la Mode</b>	<b>\$ 8</b>
Peruvian purple corn dessert topped with cinnamon.		Pastry Sticks Filled with Bavarian Cream served with a scoop of lucuma ice cream.	
<b>Arroz con Leche</b>	<b>\$ 4</b>	<b>Helado de Lucuma</b>	<b>\$ 6</b>
Rice Pudding.		Lucuma Ice cream.	
<b>Pastel de Tres Leches</b>	<b>\$ 5</b>		
Tres Leches (Three Milks) Sponge Cake			



# IMPERIO INCA

## PERUVIAN RESTAURANT

(757) 486-4622

723 W 21<sup>ST</sup> STREET  
NORFOLK, VA 23517

### BUSINESS HOURS

TUESDAY - FRIDAY

Lunch: 11:30AM - 2:30PM

Dinner: 5PM - 10PM

SATURDAY 11AM - 10PM

SUNDAY 11AM - 8PM

CLOSED ON MONDAYS

ASK ABOUT OUR  
VEGETARIAN  
DISHER



## CEVICHE

### Leche de Tigre

Peruvian Fish Ceviche Cocktail. \$ 6

### Trio Leche de Tigre

Three Flavors (Red Pepper, Yellow Pepper, and Cilantro) of our Peruvian Fish Ceviche Cocktail Garnished with Shrimp Tails. \$ 9

### Inca Ceviche

Two Ceviches: One Lime Marinated Fish with Cilantro and One Fish Ceviche with Red Pepper (Rocoto) Sauce. Served with Sweet Potato, Boiled Potato and Boiled Corn. \$ 14

### Ceviche de Pescado

Lime Marinated Fish with Cilantro and Onions Served with Sweet Potato, Boiled Potato and Boiled Corn. \$ 12

### Ceviche de Camarones

Lime Marinated Shrimp with Cilantro and Onions Served with Sweet Potato, Boiled Potato and Boiled Corn. \$ 13

### Tiradito (Spicy)

Peruvian Style Fish Sachimi covered with a Peruvian yellow pepper sauce. \$14

### Ceviche Mixto (Serves Two)

Fish, Shrimp, Calamari, Mussels and Clams Marinated in Lime Juice with Cilantro and Onions. Served with Slices of Boiled Potatoes, Sweet Potatoes, Boiled Peruvian Corn and Cancha. \$ 24

## SOUPS

### Aguadito

Chicken & Rice Soup in Cilantro Sauce. \$ 6

### Parihuela

Super seafood soup. A wonderful combination of fish, shrimp, squid, mussels and crab in a delicious seafood broth. A Peruvian Bouillabaisse. \$ 16

### Chupe de Pescado y Camarones

Peruvian Shrimp and Fish Chowder with rice, egg and potato. \$15

## APPETIZERS

### Inca Sampler

One Tamal, One Papa Rellena and Papa a la Huancaína. \$12

### Papa a La Huancaína

Halved Boiled Potatoes Served on Lettuce and Covered in Delicious Yellow Spicy Peruvian Cheese Sauce Garnished with olive and boiled eggs. \$ 6

### Tamal

Peruvian Style Tamale Stuffed with Pork, Slices of Egg and Olive and Salsa Criolla. \$ 6

### Papa Rellena

Mashed Potatoes Stuffed with Seasoned Beef, Onions, Tomatoes and a Touch of Raisins, Served with Salsa Criolla and a Special Hot Sauce. \$ 6

### Causa de Atun

Traditional preparation of potato mixed with fresh key lime pressed into a cake, with savory fillings, served cold. \$ 6

### Anticuchos de Corazon

Marinated Beef Hearts Served with Peruvian Corn and Slices of Boiled Potatoes. \$ 10

### Salchipapa

Sliced Hot Dogs and French Fries. \$ 6

### Fried Calamari and Shrimp

Deep Fried Calamari and Shrimp Served with Salsa Criolla and Marinara Sauce. \$ 10

## SALADS

### Avocado Salad

Sliced Avocado, Lettuce, Tomato, Cucumbers with our House Vinagrette Sauce. \$ 6

### Tossed Salad

Lettuce, Tomato, Red Onions, Cucumbers with our House Vinagrette Sauce. \$ 5



## ENTREES

### SEAFOOD

#### Arroz con Mariscos

Rice mixed with seafood (shrimp, calamari, mussels, clams) and served with salsa criolla. \$15

#### Lenguado a lo Macho

Flounder topped with a sauce made with Peruvian peppers mixed with shrimp, calamari, mussels, clams and served with white rice. \$16

#### Pescado Frito

Fried Fish Filet, Served with White Rice and a Salad. \$12

#### Jalea de Pescado

Deep Fried Fish, Served with Lime Marinated Onions and Tomatoes, and Yucca. \$12

#### Jalea Mixta (Serves Two)

Deep Fried Fish, Calamari, Shrimp, Mussels and Clams Served with Yucca and topped with Salsa Criolla. \$24

### MEATS

#### Lomo Saltado

Lean Beef, Sautéed with Onions and Tomatoes, Served with Rice and French Fries. \$12

#### Tallarines Verdes con Bistec

Linguini with Spinach-Basil Sauce Served with a grilled steak. \$12

#### Chicharron de Puerco

Deep Fried Pork Served with Onion Salad and Fried Yucca. \$11

### POULTRY

#### Arroz con Pollo

Rice with Chicken in Cilantro Sauce Served with Salsa Criolla. \$12

#### Saltado de Pollo

Chicken Sautéed with Onions and Tomatoes, Served with Rice and French Fries. \$12

## POLLO A LA BRASA

Peruvian Style Rotisserie Chicken – Roasted Chicken Marinated in a Sauce made with Peruvian Peppers and Spices

- Quarter Chicken \$ 4
- Half Chicken \$ 5
- Whole Chicken \$ 10
- Peruvian Combo \$ 20
- Whole Chicken, Large French Fries and Avocado Salad
- Inca Combo \$ 26
- Whole Chicken, Rice, Avocado Salad, Salchipapas and Tostones

## SIDE DISHES

- Arroz - White Rice \$ 3
- Papas Fritas - French Fries \$ 3
- Tostones - Fried Green Plantains \$ 3
- Maduros – Sweet Fried Plantains \$ 3
- Yucca - Fried Yucca \$ 3
- Choclo –Peruvian Boiled Corn \$ 3
- Cancha - Corn Nuts \$ 3