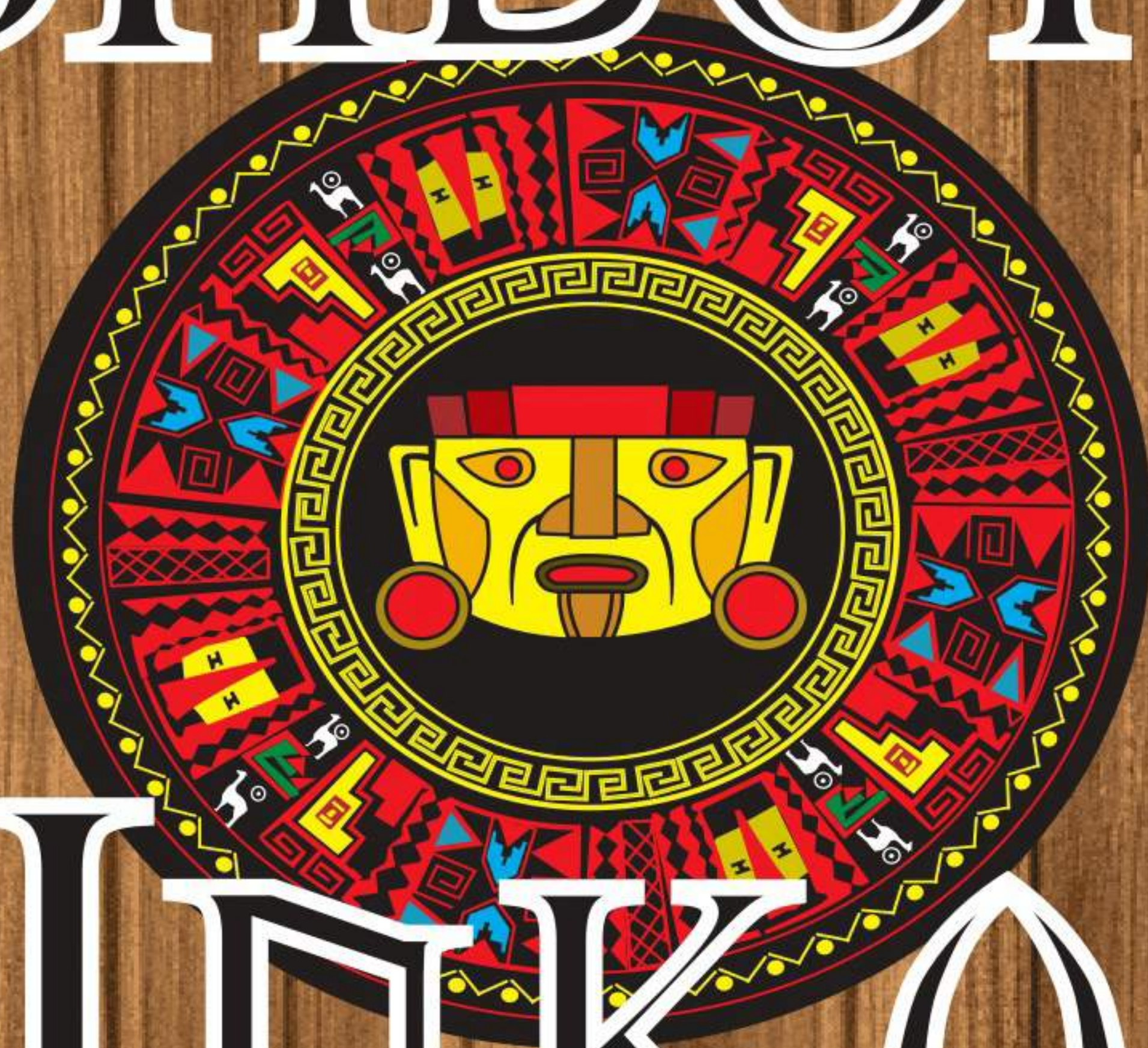


SABOR



INKA

HOMESTYLE PERUVIAN CUISINE

Chumi our Inspiration



Peruvian food has been one of the top three cuisines in the world for eight consecutive years, not only for its colorful and unique seasonings, but also for its fusion with other cultures. We are proud to say Sabor Inka was born back in 2010 thanks to the strong, extraordinary, passionate, and blessed hands of Dominga Lopez aka "Mama Chumi" a mother of 12 who in life dedicated herself to bringing together those around her, without using a word, but with her gift of making authentic Peruvian food. This blessing is now inherited by her daughter & granddaughter who work to keep Sabor Inka alive.

In memory of the invaluable legacy of Chumi and her cuisine, we gratefully and proudly present to you our menu, a tradition of 500 years of fusion.

Appetizers

Causa limeña

Mashed Potatoes in lime juice & yellow peruvian pepper layered with avocado and your choice of:

Chicken \$12 Crab \$12

Papa Rellenas \$7

Full potato stuffed with seasoned chopped beef then deep-fried. Served with fresh red onions and cilantro in lime juice.

Calamakes freitos \$16

Fried Calamari & yucca with our homemade Tartar Sauce.

Papa o Yuca a la Huancaína \$13

Your choice of Steamed sliced Potatoes or Fried Yucca covered in a creamy cheesy yellow peruvian pepper sauce.

Choros a la Chulaca \$16

6 mussels topped with chopped red onions, tomatoes, cilantro lime juice and rocoto

*Leche de Tigre

Ceviche Cocktail with red onions, cilantro, ginger, lime juice, rocoto and chopped fresh:

Fish \$14 Seafood \$18

ADD FRIED CALAMARI FOR + 4

*Anticucho de Corazón \$15

Two grilled tender heart skewers marinated in Peruvian aji Panca. Served with fried potato and white Peruvian corn.

ADD RACHI FOR +5

Rachi \$12

Grilled honeycomb tripe seasoned in Peruvian aji Panca served with a fried potato.

Salads

House Salad \$9

Fresh lettuce, tomatoes, cucumber, red onions, avocado, carrots and cilantro served with our house dressing.

ADD CHICKEN +\$6 STEAK +\$7 SHRIMP +\$8

*Inka Steak Salad \$13

Fresh lettuce, tomatoes, white onion and red peppers topped with grilled outside skirt flap served with balsamic vinagrette dressing

Chicken Caesar Salad \$12

Fresh lettuce topped with grilled chicken breast, croutons, parmesan cheese and Cesar Dressing

Fried fish Salad \$16

Fresh lettuce, red onions, tomatoes, carrots and cilantro topped with a fried sea bass fish fillet, served with balsamic vinagrette dressing

Dressings: House, Ranch, Caesar, Balsamic Vinagrette

* FOOD ITEMS OFFERED UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOFBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. 18% TIP WILL BE ADDED TO A PARTY OF FIVE OR MORE.



House Specialties

Can - Can \$17

Honeycomb tripe and potatoes slow cooked in Peruvian spices, served with white rice.

Aji de Gallina \$17

Shredded chicken breast in a yellow Peruvian pepper cream sauce. Served with steamed potato and white rice.

Seco de Carne \$20

Cilantro angus beef stew. Served with white rice, white beans, and red onions marinated with fresh cilantro and lime juice.

Sea Bass Imperial \$25

Grilled sea bass fillet topped with scallops and jumbo shrimp cooked in a spicy yellow Peruvian pepper cream sauce. Served with white rice and fried yucca.

***Mak y Tiekka \$27**

"Surf n Turf" Grilled outside skirt steak topped with chimichurri sauce and grilled jumbo shrimp marinated in garlic butter. Served with white rice, white beans and plantains.

Chaufa de la Casa \$24

Peruvian Style fried rice with chicken strips, steak strips and mixed seafood sautéed with white rice, green onions, scrambled eggs and soy sauce.

Tallarines a la Huancaína

Linguini in our homemade Huancaína cream served with your choice of:

*Lomo Saltado \$23 Grilled Chicken \$21 *Churrasco \$23

Pakikillada Inka \$31

Grilled Skirt steak, two heart skewers and honeycomb tripe marinated in Peruvian aji panca. Served with fried potatoe, white Peruvian corn, huancaína, rocoto and chimichurri sauce.

Soups



Sopa del Dia \$6

Soup of the day, ask your server

Pakihuela \$22

Large Seafood soup topped with cilantro. Served with white rice

Aguadito de Mariscos o Pescado

Cilantro base soup with your choice of mixed seafood or fish with rice and vegetables

Chupe de Pescado o Camarones

Creamy chowder fish or shrimp soup with rice and vegetables

Cup \$10 / Bowl \$20

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Fish & Seafood

filete de Pescado \$21

Grilled or Fried butter sea bass fillet. Served with white rice, fresh house salad, and sweet plantains

Pescado a la Chorrillana \$21

Deep fried sea bass fillet topped with sautéed red onions and tomatoes with a dash of soy sauce.
Served with white rice and sweet plantains



Sudado de Pescado \$21

Sea bass fillet cooked in a light tomato sauce along with red onions, green onions, and fresh tomatoes.
Served with white rice and sweet plantains

ADD MIXED SEAFOOD FOR +\$6

Chaufa de Mariscos \$21

Peruvian style fried rice- Shrimp, calamari, octopus and mussel sautéed with white rice, green onions, scrambled eggs, and soy sauce

Mariscada Inka \$26

Grilled sea bass fillet, shrimp, calamari and mussel topped with a garlic-butter sauce. Served with white rice and fried yucca.



Pescado a la Macho \$24

Fried sea bass fillet topped with mixed seafood cooked in a seafood cream sauce.
Served with white rice

Saltado de Mariscos \$23

Sautéed mixed seafood with soy sauce, red onion, tomato in a Wok, oriental style. Served with white rice and french fries

Jalea Mixta \$25

Breaded deep fried fish fillet chunks, shrimp, calamari, mussel and yucca.
Served with Salsa Criolla- fresh red onions, tomatoes, and cilantro in lime juice.



Picante de Mariscos \$22

Mixed seafood cooked in a spicy yellow Peruvian pepper cream sauce. Served with white rice and fried yucca

Aperoz con Mariscos \$22

Peruvian Pallea- mixed seafood sautéed with Spanish creole sauce, white wine, garlic, and white rice

Tallarin verde con Pescado frito \$22

Linguini in our homemade pesto cheese sauce topped with fried sea bass fillet. Served with a fried potato

Our Famous Ceviches

Tikadito \$19

Sashimi style fish marinated in lime juice mixed with Aji Amarillo pepper sauce or creamy Rocoto pepper sauce

House Ceviche

Your choice of:

FISH \$21 FISH and SEAFOOD \$23 SHRIMP \$23

marinated in fresh lime juice, red onions, cilantro, and your choice of rocoto spice level. Served with sweet potato and fried peruvian corn.

MAKE IT "INKA" WITH FRIED CALAMARI AND CHOCLO FOR +\$5



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Steak

*Bistec a lo Pobre \$21

Grilled seasoned top sirloin steak. Served with white rice, french fries, plantains and fried egg.

UPGRADE TO SKIRT STEAK FOR +\$3

*Chaufa de Carne \$17

Peruvian Style fried rice-skirt steak strips sautéed with white rice, green onions, scrambled eggs, and soy sauce.

*Tallakin Saltado de Carne \$20

Peruvian Style Lo Mein-skirt steak strips, tomato, red and green onions, soy sauce and linguini sautéed in a fiery wok.

*Tallakin Verde con Bistec \$21

Linguini in our homemade pesto cheese sauce topped with a grilled seasoned top sirloin steak. Served with a fried potato.

*Chukrasco \$23

8oz skirt steak grilled and topped with Chimichurri sauce. Served with white rice, fresh house salad and sweet plantains

*Lomo Saltado \$21

Sautéed skirt steak strips with soy sauce, red onion, tomato in a fiery Wok, oriental style. Served with white rice and french fries.

MAKE IT "A LO POBRE"

FOR +\$4



Lomo Saltado



Tallakin Verde

con Chukrasco

*Tallakin Verde con Chukrasco \$22

Linguini in our homemade pesto cheese sauce topped with a 8oz tender grilled skirt steak. Served with a fried potato.

Tallakin Verde con Pollo \$20

Linguini in our homemade pesto cheese sauce topped with grilled chicken breast. with a fried potato.

Chaufa de Pollo \$16

Peruvian style fried rice-chicken breast strips sautéed with white rice, green onions, scrambled eggs and soy sauce.

Pollo Saltado \$19

Chicken strips sautéed with soy sauce, red onion and tomato in a fiery Wok, oriental style. Served with white rice and french fries.

Pollo Empanizado \$19 Pollo a la Plancha \$19

Breaded deep fried chicken breast.
Served with rice and french fries

Grilled chicken breast seasoned with mojo
sauce and garlic with white rice, salad and plantains

Tacu Tacu de Pollo \$20

Sautéed Chicken strips, red onions, tomatoes, cilantro and soy sauce in a fiery Wok, oriental style. Served with mixed refried white rice and white beans.

Milanesa de Pollo \$21

Breaded deep fried chicken breast topped with a slice of ham, marinara sauce and melted mozzarella cheese. Served with rice and french fries

Chicken

Tallakin Saltado de Pollo \$19

Peruvian Style Lo Mein-Chicken breast strips, tomatoes, red and green onions, soy sauce and linguini.



Tallakin Saltado de Pollo

Milanesa de Pollo



Vegetarian

Tallakin Verde Solo \$13

Linguini in our homemade pesto cheese sauce served with a fried potatoe

Chaufa de Vegetales \$12

Peruvian Style fried rice mixed vegetables sautéed with white rice, green onions, scrambled eggs and soy sauce

Tacu Tacu con Vegetales \$19

White rice and white beans mixed then refried topped with sautéed mixed vegetables and a dash of soy sauce



Tallakin Saltado de Vegetales \$17

Peruvian Style Lo Mein mixed vegetables, tomatoes, red and green onions, soy sauce and linguini sautéed in a fiery wok

Saltado de Vegetales \$17

Sautéed mixed vegetables, tomatoes, red and onions, soy sauce in a fiery wok, Served with white rice and french fries

Ceviche Vegetariano \$17

Boiled yucca mixed with white Peruvian corn, marinated in fresh lime juice, red onions, cilantro and your choice of rocoto spice level. Served with sweet potato and fried peruvian corn

Causa De Palta \$10

Mashed potato in lime juice & yellow Peruvian pepper-layered with avocado salad



Children's Menu

CHILDREN 10 & UNDER ONLY

INCLUDES YOUR SELECTION OF RICE OR FRENCH FRIES



Chicken fingers & french fries \$8

Bistec a la Plancha \$8

Grilled steak

Salchipapas \$6

Hot dog slices and french fries

Pescado frito \$10

Fried fish fillet

Pollo a la Plancha \$8

Grilled chicken breast

Side Dishes

Papas fritas \$4

French Fries

Ensalada Chica \$5

Small Fresh House Salad

Frejoles Blancos \$5

Homemade White beans

Platanos fritos \$5

Fried sweet plantains

Cancha \$3

Fried Peruvian Corn

Tostones \$5

Fried smashed green plantains

Tacu Tacu \$10

White rice and beans mixed then refried

Choclo \$6

Steamed White Peruvian corn

Aperos Blanco \$3.50

White Jasmine Rice

Salsa a la Huancaina \$5

Creamy yellow Peruvian pepper cheese sauce

Salsa Criolla \$5

Fresh red onions, tomatoes and cilantro on lime juice

Porcion de Chaufa \$8

Peruvian Style fried rice with green onions and scrambled eggs