



Filete de Pescado Frito con Arroz y Ensalada 15.95
Lightly flour dusted and deep fried cat fish. Served with rice and our garden salad.

Cau Cau de Camarones 15.95
Sautéed shrimp in a mild aji amarillo sauce with boiled potatoes. Served with rice.

Cau Cau de Mariscos 15.95
Sautéed shrimp, fish, squid, and scallops in a mild aji amarillo sauce with boiled potatoes. Served with rice.

SOUPS

Chupe de Camarones 16.50
Peruvian shrimp chowder with rice, corn, egg, and touch of milk.

Aquadito de Mariscos 13.95
Cilantro, rice and mixed seafood soup.

Parihuela 17.95
Peruvian seafood bouillabaisse with fish, shrimp, squid, scallops, clams, and mussels in a tomato, beer broth. Please allow for extra time.

SIDE ORDERS

1 Pierna (Leg & Thigh) 3.50 **Huevo (Egg)** 1.50

1 Pechuga (Breast & Wing) 4.00 **Mixed Vegetables** 5.50

1 Pollo (Whole Chicken) 13.00 **Salsa Criolla** 4.00

Platano 5.25 **Choclo (Andean Corn)** 3.50

Yuca 5.25 **Cancha (Corn Nuts)** 3.00

Ensalada Sm 3.75 Lg 4.95 **Papas Fritas (French Fries)** 3.50

Arroz (White Rice) 3.50 **Aji Verde (Green Hot Sauce To-Go)** 4oz - .50 8oz - 3.00 16oz - 5.00 32oz - 10.00

Arroz Frito (Fried Rice) 5.00 **Aji Ceviche (Red Hot Sauce)** 1.00

Arroz Cafe (Brown Rice) 4.00 **Aji Rocoto (Hottest Red Sauce)** 1.00

Arroz Verde (Cilantro Rice) 5.99 **Pan (Bread Roll To-Go)** .50

Frijoles (Imported Peruvian Canario Beans) 3.50

DESSERTS



Alfajor 5 cocktail size 4.75 1 large 3.75
Shortbread sandwich cookies with a manjar blanco (dulce de leche) filling and dusted with powdered sugar.

Arroz con Leche 4.00
Rice pudding dusted with cinnamon.

Lucuma Ice Cream 5.95
3 scoops of ice cream made from an exotic fruit native to the Andes.

Flan (when available) 4.95
Velvety vanilla flavored custard with a caramel like syrup.

BEVERAGES



Inka Kola 3.00
Golden Kola of Peru!

Maracuya 3.50
Passion Fruit juice

Chicha 3.50
Peruvian purple corn juice

Soft Drinks 3.00
Coke, Diet Coke, Sprite, Lemonade, Root Beer

Teas 3.00
Brewed Ice Tea, Raspberry Iced Tea, Hot Tea

Milk 2.50

Coffee 3.00
Regular or Decaf

CATERING

Let us spice up your life!

Love El Pollo Inka? Want to share it with your friends and family? Be the first to introduce your associates to Peruvian food. Just pick out your favorite dishes and let us know how many people you're expecting. We'll take care of the rest. Your order comes with our famous Aji Verde hot sauce. All you need to do is pick it up. It's that easy!

EL POLLO INKA

PERUVIAN RESTAURANT
Hermosa Beach

310-373-1433



\$10 cover charge per person not dining. Prices subject to change without notice. 18% gratuity will be added to parties of 6 or more. Not responsible for lost or stolen articles. We reserve the right to refuse service to anyone.



EL POLLO INKA

PERUVIAN RESTAURANT

Hermosa Beach



Pollo a la Brasa



Lomo Saltado



Anticuchos

SPECIALTY OF THE HOUSE



Pollo A La Brasa - Best Chicken in Town!

Our Rotisserie chicken, served with salad and your choice of Rice or French Fries.

1/4 Pollo (Quarter Chicken)	8.99
1/2 Pollo (Half Chicken) (all white meat add \$1)	11.50
1 Pollo (Whole Chicken) (all white meat add \$2, add fried rice or green rice \$3)	20.99

APPETIZERS

Ceviche Trio 17.95
Sea Bass marinated with three specialty sauces; Rocoto, Aji Amarillo and Lime Juice.



Ceviche de Pescado 14.95
Sea Bass marinated in lime juice, served with lettuce, yam and choclo (Andean corn).



Ceviche Mixto 15.50
Sea Bass, shrimp, and squid marinated in lime juice. Served with lettuce, yam and choclo (Andean corn).

Chicharrón de Calamares 14.95
Lightly breaded and carefully fried squid. Served with potatoes and salsa criolla (lime marinated onions). Please allow for extra time.



Papa Rellena 11.25
Stuffed potato with deliciously seasoned beef, onions, tomatoes, egg and a touch of raisins. Served with salsa criolla and our special hot sauce.

Papa a la Huancaína 9.95
Boiled Potato served with a spicy cream sauce and topped with a black olive and egg. Served cold.



Anticuchos 7.25
Three skewers of an Incan delicacy and deliciously marinated. Served with hot sauce, potato and choclo.

Mariscos (shrimp, scallops, and fish) 13.95

Pollo (chicken) 12.95

Yuca a la Huancaína 10.95
Fried cassava served with huancaína sauce.



Salchipapas 7.25
French fries and hot dog topped with Ketchup, Mustard, and Mayonnaise.



Aguadito Soup
Chicken, rice and cilantro soup.
Small 3.75 Large 7.95

Picante! (spicy)

BEEF

Lomo Saltado 14.95
Tenderloin beef sautéed with onions, tomatoes, green onions, cilantro and french fries. Served with rice.

Lomo Combinado 14.95
Tenderloin beef sautéed with onions, tomatoes, green onions, and cilantro. Served over rice and beans.

Tallarín Saltado 14.95
Tenderloin beef sautéed with onions, tomatoes, green onions, and cilantro. Tossed with freshly cooked spaghetti.

Tallarín Verde con Bistec Apanado 16.95
Lightly breaded pan-fried steak served with spaghetti tossed in a spinach basil pesto sauce.

Tallarín Verde con Lomo 16.95
Spaghetti tossed in a spinach basil pesto sauce served with sautéed lomo.

Vainitas Saltada 14.95
Tenderloin beef sautéed with french cut green beans, onions, tomatoes, green onions, and cilantro. Served with rice.

Col Saltado 14.95
Tenderloin beef sautéed with crisp cabbage, onions, tomatoes, green onions, and cilantro. Served with rice.

Chaufa de Carne 14.95
Fried rice with beef, eggs, and green onions.



Bistec Montado 15.95
Marinated tenderloin steak, topped with a fried egg and plantains. Served with rice.

Bistec Apanado 15.95
Lightly breaded pan-fried steak, served with rice.

Bistec con Papa a la Huancaína 15.95
Marinated tenderloin steak served beside boiled potato covered with a spicy cream sauce.

Bistec Encebollado 15.95
Marinated tenderloin steak topped with sautéed onions, tomatoes, green onions, and cilantro. Served with rice.

Tacu Tacu Lomo 16.95
Tenderloin beef sautéed with onions, tomatoes, green onions, and cilantro. Served with a mix of rice, beans, and aji amarillo.

Seco de Cordero 16.95
Tender lamb shank, slowly cooked with wine, onions, tomatoes, jalapeño, and cilantro. Served with rice and beans. A little spicy.

Squash con Carne 14.95
Tenderloin beef sautéed with squash, onions, tomatoes, green onions, and cilantro. Served with rice.

Picante de Carne 14.95
Beef in a spicy cream sauce served over a potato and with rice.

CHICKEN

Saltado de Pollo 13.95
Chicken sautéed with onions, tomatoes, green onions, cilantro and french fries. Served with rice.

Chaufa de Pollo 13.95
Fried rice with chicken, eggs, and green onions.

Arroz con Pollo 12.25
Rice cooked in cilantro and vegetables. Served with 1/4 of rotisserie chicken and salad.

Pollo Combinado 14.25
Chicken sautéed with onions, tomatoes, green onions and cilantro. Served with rice and beans.

Pollo Vegetal 14.25
Chicken sautéed with mixed vegetables, onions, tomatoes, green onions, and cilantro. Served with rice.

Col de Pollo 13.95
Chicken sautéed with crisp cabbage, onions, tomatoes, and cilantro. Served with rice.

Vainitas de Pollo 13.95
Chicken sautéed with french cut green beans, onions, tomatoes, and cilantro. Served with rice.

Combo Inka 12.50
1/4 of rotisserie chicken served with rice, beans, salad and an Inca Kola.

Arroz con Pollo y Papa a la Huancaína 15.25
Rice cooked in cilantro and vegetables. Served with 1/4 rotisserie chicken and Papa a la Huancaína

Squash con Pollo 13.95
Chicken sautéed with squash, onions, tomatoes, green onions, and cilantro. Served with rice.

Tallarín Verde with a 1/4 Chicken 14.25
Spaghetti tossed in a spinach basil pesto sauce served with 1/4 of rotisserie chicken.

Tallarín Saltado de Pollo 14.95
Chicken sautéed with onions, tomatoes, green onions, cilantro and tossed with spaghetti.

Aji de Gallina 13.25
Shredded chicken breast cooked with a milk, bread, cheese, and yellow gravy sauce. Served over a boiled potato and with rice.

Picante de Pollo 13.95
Chicken in a spicy cream sauce served over a potato and with rice.

VEGETARIAN

Saltado de Vegetales 12.25
Sautéed carrots, broccoli, cauliflower, squash, zucchini, onions, tomatoes, green onions, and diced boiled potatoes. Served with rice.

Saltado de Tofu 12.25
Sautéed tofu with onions, tomatoes, cilantro and french fries. Served with rice.

Col de Vegetal 12.25
Crisp cabbage sautéed with onions, tomatoes, green onions, and cilantro. Served with rice.

Chaufa de Vegetal 12.25
Fried rice with mixed veggies, eggs, and green onions.

Chaufa de Tofu 12.25
Fried rice with tofu, eggs, and green onions.

Arroz con Frijoles 9.99
Rice and beans served with salsa criolla.



Vainita Vegetal 12.25
French cut green beans sautéed with onions, tomatoes, green onions, and cilantro. Served with rice.

Tallarín con Vegetales 12.25
Spaghetti tossed with sautéed mixed veggies.

Tallarín Verde 12.25
Spaghetti tossed in a spinach basil pesto sauce.

Squash de Vegetal 12.25
Squash sautéed with onions, tomatoes, green onions, and cilantro. Served with rice.

Tortilla de Vegetal 12.25
Vegetarian omelette with rice and salsa criolla.

Cau Cau de Tofu 12.25
Sautéed tofu in a mild aji amarillo sauce with boiled potatoes. Served with rice.



SEAFOOD

Jalea - For 2 People 24.95
Deep fried fish fillet, topped with lightly breaded shrimp, fish, squid, and scallops. Served with yuca and salsa criolla.

Jalea de Pescado 14.95
Deep fried cat fish. Served with yuca and salsa criolla.

Saltado de Mariscos 15.95
Sautéed fish, shrimp, squid and scallops with onions, tomatoes, cilantro and french fries. Served with rice.

Saltado de Camarones 15.95
Sautéed shrimp, onions, tomatoes, cilantro, red bell pepper and french fries. Served with rice.

Saltado de Pescado 15.25
Sautéed fish, onions, tomatoes, cilantro and french fries. Served with rice.

Tallarín Saltado de Camaron 16.95
Sautéed shrimp, onions, tomatoes, green onions, red bell pepper, and cilantro. Tossed with spaghetti.

Tallarín Saltado de Mariscos 15.95
Sautéed fish, shrimp, squid, scallops, onions, tomatoes, green onions, and cilantro. Tossed with spaghetti.

Tallarín Verde con Mariscos 16.95
Sautéed fish, shrimp, squid, scallops mixed with spinach basil pesto sauce. Served over spaghetti.

Filete de Pescado Encebollado 15.95
Deep fried fish sautéed with onions, tomatoes, cilantro, and green onions. Served with rice.

Picante de Camaron 15.95
Sautéed shrimp in a spicy curry cream sauce with boiled potato, and garnished with egg and cilantro. Served with rice.

Picante de Mariscos 15.95
Sautéed mixed seafood in a spicy curry cream sauce with boiled potato, and garnished with egg and cilantro. Served with rice.

Chaufa de Mariscos 15.95
Fried rice with mixed seafood, eggs, and green onions.

Chaufa de Camarones 16.95
Fried rice with shrimp, eggs, and green onions.

Sudado Chalaco 24.95
A stew made of steamed fish, shrimp, squid, scallops, clams, and mussels in a flavorful tomato broth. Served with rice. Please allow for extra time.

Camaron al Ajo 16.25
Sautéed shrimp tossed in a garlic sauce. Served with rice and our garden salad.

Tortilla de Camarones 15.95
Sautéed shrimp and veggie omelette served with rice and salsa criolla.

Pescado a lo Macho 15.95
Sautéed mixed seafood in a spicy, creamy aji amarillo sauce on top of a fried fish fillet. Served with rice.

Arroz con Mariscos 15.95
Sautéed mixed seafood and veggies tossed with cilantro rice. Served with salsa criolla.