



CEVICHE INKA MIAMI

PISCO, BAR & RESTAURANT

APPETIZERS

PAPA A LA HUANCAINA \$13

Boiled potatoes slices with creamy aji amarillo and queso fresco sauce.

CAUSITA A LA LIMEÑA

Potatoes blended in aji amarillo and lime stuffed with avocado and tomatoes.

CHICKEN \$15 / TUNA \$17 / SHRIMP \$19

CHORITOS A LA CHALACA* \$23

Mussels with onions, tomatoes, cilantro, choclo, lime and aji amarillo.

YUCAS A LA HUANCAINA \$15

Fried yucas accompanied with our creamy peruvian huancaína sauce.

ANTICUCHOS PERUANOS

Grilled skewers perfectly marinated in panca sauce and peruvian spices potatoes.

CHICKEN \$19 / VEAL HEART \$22 / MIGNON \$32

CONCHITAS A LA PARMESANA \$29

Gratin scallops in bechamel sauce, parmesan cheese and lime.

OUR SOUPS

AGUADITO CASERO

Peas, carrots, choclo, rice, red peppers, beer and cilantro sauce.

CHICKEN \$17 / FISH \$19 / SEAFOOD \$22

CHUPE AREQUIPEÑO

Creamy bisque with peas, carrots, choclo, poached egg, rice and huacatay.

FISH \$20 / SEAFOOD \$23 / SHRIMP \$24

PARIHUELA DE MARISCOS \$25

Mussels, calamari, shrimps, octopus chunks, crab and fish in Salsa Madre

TIRADITOS

TIRADITO AJÍ AMARILLO* \$22

Fish, amarillo leche de tigre, choclo and sweet potatoes.

TIRADITO TUNA NIKKEI* \$24

Tuna, nikkei leche de tigre, wonton flakes and avocado chalaquita.

TIRADITO PULPO AL OLIVO* \$26

Octopus, avocado, olive chimichurri and olive leche de tigre.

OUR CEVICHE

CEVICHE DE PESCADO* \$20

Fish, onions, cilantro, classic leche de tigre, choclo and sweet potatoes.

CEVICHE MIXTO* \$22

Fish, shrimps, calamari, octopus, mussels, onions, cilantro, leche de tigre, choclo

CEVICHE DE CAMARONES* \$25

Shrimps, onions, cilantro, leche de tigre, choclo and sweet potatoes.

CEVICHE AL OLIVO* \$26

Octopus, onions, cilantro, olive leche de tigre, choclo and sweet potatoes.

CEVICHE NORTEÑO* \$24

Fish, onions, cilantro, norteño leche de tigre, fried calamari, choclo and sweet.

"CEVICHE INKA A LA BRASA" \$35

Corvina, flambe rocoto leche de tigre, fried shrimps, fried scallops, choclo and sweet.

SUSHI ROLLS

ACEVICHADO ROLL* \$23

Shrimp tempura, avocado, green onions topped with tuna, acevichada mayo, togarashi and green onions.

DIABLO ROLL* \$23

Salmon, cream cheese, green onions topped with spicy mayo, aji limo sauce and jalapeño slices.

CARIBEÑO ROLL \$23

Krab, cucumber, avocado topped with fried maduros, eel sauce and sesame seeds.

HUANCAINA ROLL* \$23

Salmon, green onions, cream cheese topped with salmon, aji amarillo mayo and sesame seeds.

DRAGON ROLL \$23

Shrimp tempura, avocado, green onions topped with avocado, spicy mayo, eel sauce and masago.

ANTICUCHERO ROLL \$24

Krab, cream cheese, green onions topped with torched salmon, anticuchera mayo, chimichurri and wonton flakes.

CRUNCHY ROLL \$24

Deep fried roll with salmon, cream cheese, green onions topped with spicy mayo and wontons flakes.

PARRILLERO ROLL* \$23

Shrimp tempura, green onions, avocado topped with tuna, eel sauce and torched chimichurri.

JALEA ROLL \$24

Deep fried roll with shrimp tempura, green onions, avocado topped with acevichada mayo and chalaquita sauce.

VOLCANO ROLL \$23

Krab, avocado, cucumber topped with our torched volcano sauce made with krab, masago, spicy mayo and macho sauce.

   /CEVICHEINKAMIAMI

3155 NE 163RD STREET, NORTH MIAMI BEACH, FL 33160



CEVICHE INKA MIAMI
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THE CLASSICS

AJÍ DE GALLINA \$19

Pulled chicken, creamy aji amarillo queso fresco sauce, potatoes and rice.

LOMO SALTADO

Flambe meat, onions, tomatoes, cilantro, soy sauce, french fries and rice.

BEEF \$24 / CHICKEN \$20 / FISH \$22 / INKA \$34

PESCADO A LO MACHO

Fish, mussels, calamari, shrimps, octopus, macho sauce, potatoes and rice

FISH \$23 / CORVINA \$29 / SNAPPER \$45

SECO A LA NORTEÑA \$35

Lamb shank in norteña sauce, canary beans, white rice and salsa criolla.

JALEA MIXTA

Fried seafood served with yucas and salsa criolla.

FISH \$21 / MIXTA \$23 / CALAMARI \$24 / MIXTA WITH SNAPPER \$45

FROM THE GRILL

SALMÓN ANTICUCHERO \$28

Anticuchero salmon, spring mix, mashed potatoes, cherry tomatoes.

ENTRAÑA PARRILLERA

Skirt steak, golden potatoes, grilled seasonal veggies and asparagus.

ENTRAÑA 8OZ \$32 / ENTRANA 12OZ \$38

MARISCOS AL GRILL \$32

Shrimps, calamari and octopus chunks marinated in aji amarillo chimichurri, golden potatoes and grilled veggies.

PULPO A LA PARRILLA \$35

Octopus tentacles marinated in anticuchera sauce, golden potatoes, grilled veggies and asparagus.

LOMO A LA HUANCAINA

Filet mignon medallions, grilled shrimps, mashed potatoes and huancaína sauce.

MIGNON 8 OZ \$30 / MIGNON 12 OZ \$36

SURF AND TURF INKA

Lobster tail, filet mignon medallions, shrimps, mashed potatoes, grilled veggies.

MIGNON 8 OZ \$52 / MIGNON 12 OZ \$58

TO SHARE

PIQUEO CRIOLLO* \$54

Our most traditional appetizers: chicharrón de calamar, papa a la huancaína, ceviche clásico, pulpo al olivo and shrimp causa.

CAUSA SAMPLER \$32

Our four causas to share and enjoy: chicken, tuna, shrimp and octopus with avocado chunks and sesame seeds.

TRILOGÍA DE CEVICHE\$*

Our three ceviches marinated in different leches de tigre: rocoto, aji amarillo and classic, served with choclo & sweet potatoes.

FISH \$42 / MIXTA \$49 / CORVINA \$48 / MIXTA W/CORVINA \$55

FESTIVAL CHICLAYANO \$95

Creamy risotto in cilantro sauce, topped with scallops and shrimps in aji amarillo chimichurri and two lamb shanks marinated & cooked in our norteña sauce.

LANGOSTA ON FIRE \$118

Two delicious lobster tails, shrimps and scallops in our chardonnay rocoto bechamel over a smooth basil mashed potatoes, zucchinis, squashes, red peppers and shrimp skewers.

INVASIÓN CEVICHERA \$124

Acevichado roll, huancaína roll, ceviche clásico, ceviche de aji amarillo, ceviche de rocoto and chicharron de calamari.

PARRILLADA MARINA \$145

Grilled calamari, shrimps, octopus, lobster and red snapper covered in anticuchera sauce over potatoes and grilled veggies topped with our chalaquita chimichurri

"FIESTA PARRILLERA INKA" \$169

Grilled skirt steak, chicken fillet, lobster tails, anticuchos de corazón, octopus tentacles and anticuchos de camarones, over potatoes and grilled veggies marinated with.

"CEVICHE INKA A LA BRASA" \$35

Corvina, flambe rocoto leche de tigre, fried shrimps, fried scallops, choclo and sweet

OUR RICES

ARROZ CON MARISCOS \$29

Peruvian style paella with shrimps, calamari, octopus, mussels, peas, carrots, cilantro, salsa madre and salsa criolla.

ARROZ A LA NORTEÑA \$32

Flambe rice with shrimps, calamari, mussels, octopus, peas, carrots, scallops, choclo, cilantro, norteño sauce and salsa criolla.

OUR PASTAS

TALLARINES VERDES

Fetuccini in peruvian style pesto

CHICKEN \$25 / SALMON \$28 / LOMO SALTADO \$28 / ENTRANA 8 OZ \$32 / ENTRANA 12 OZ \$38

TALLARINES A LA HUANCAINA

Fetuccini in huancaína bechamel

CHICKEN \$25 / SALMON \$28 / LOMO SALTADO \$28 / ENTRANA 8 OZ \$32 / ENTRANA 12 OZ \$38

FROM THE WOK

ARROZ CHAUFA

Fried rice, oriental sauce, beans sprouts, green onions and eggs.

CHICKEN \$22 / BEEF \$25 / SEAFOOD \$27 / 3 SABORES \$28

PASTA AL WOK

Lo Mein pasta, oriental sauce, red onions, red peppers and green onions.

CHICKEN \$22 / BEEF \$25 / SEAFOOD \$27 / 3 SABORES \$28

DESSERTS

PASSION FRUIT CHEESECAKE \$11

LUCUMA CHEESECAKE \$11

CHIRIMOYA CHEESECAKE \$11

TORTA DE ALMENDRAS \$11

SUSPIRO A LA LIMEÑA \$11

TORTA TRES LECHES \$11

CREMA VOLTEADA \$11

TORTA DE CHOCOLATE \$11

KIDS MENU

PASTA KIDS \$12

CHICKEN FINGERS \$14

BISTEC KIDS \$16