

SIDE ORDERS

Plátano (Fried Plantains)	6	Choclo (Imported Peruvian Corn)	5
Yuca (Fried Cassava)	6	Pan (Bread To-Go)	.40
Frijoles (Imported Peruvian Canario Beans)	5	Aji Rocoto	3
Papas Fritas (French Fries)	3	Aji Verde (Hot Sauce To-Go)	.50
Cilantro Rice	5	(16 oz.)	5
Fried Rice	6	(32 oz.)	10
Arroz (Steamed Garlic White Rice)	5	Aji de Ceviche (Hot Spicy Sauce)	3
Green Salad	5	Salsa Criolla (Lime Marinated Onion)	5
Cancha (Imported Peruvian Corn Nuts)	5	Spice Up Your Dish! Add jalapeños	2



BEVERAGES

Inka Kola Traditional Golden Kola of Peru!	Soft Drinks Coca-Cola, Diet Coke, Sprite, Pink Lemonade	Chicha Morada Inka Purple Corn (Maiz Morado) has been used for centuries by the Inkas. It is believed to have powers.
Kola Inglesa	Fruit Smoothies Available without alcohol for the young at heart!	Iced Tea, Raspberry Iced Tea
Maracuya Juice (Passion Fruit)		Hot Coffee or Tea
Horchata, Jamaica, Orange Bang		

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. Show up to a party with a tray of Lomo Saltado!

If you're planning an event, we would love to Spice It Up For You! Our freshly prepared dishes will be a crowd pleaser at any event, be it a business meeting, birthday party, family reunion, school function or social gathering. Whatever it is that you need, we can cook it up for you!

Just pick out your favorite dishes and let us know how many people you are expecting. We'll take care of the rest. Your order comes with our signature Aji Verde hot sauce. All you need to do is pick it up. It's that easy!



OUR STORY

Our story began in 1987 when Rosa and Salomon Jaime made the decision to share their love of food, family, and community with the world. In 1971, they immigrated to the United States of America with the hopes of creating a better life for our family.

What began as a passion to introduce great tasting food from our homeland to friends and neighbors coupled with the vision of sharing Peruvian food with the world led Rosa and Salomon to the creation and birth of El Pollo Inka in Lawndale, California in 1987.

Peruvian food is one part Inkan and one part Spanish with a sprinkle of African, Chinese, and Italian influences. The Inkas gave us the potato, chili peppers and corn. The Spanish brought cattle, citrus fruit, wheat and rice. The Africans introduced vinegar-marinated beef on skewers (Anticuchos). The Chinese contributed soy sauce and stir-fry cooking (the Saltados) and the Italians gifted us with pasta. Peruvian cuisine is the exquisite combination of influences from different times and cultures. Infused with distinct flavors from four continents. Peruvian food is, in essence, the best of four worlds!

From our mouthwatering signature Pollo a la Brasa, Peruvian Rotisserie Chicken to our best-selling Lomo Saltado, El Pollo Inka delivers authentic Peruvian food right to your table. Using only the freshest ingredients and spices carefully chosen and imported from Peru, we strive to duplicate the Peruvian experience from you. We are best known for our famous green Aji Verde hot sauce, a sauce that will awaken your tongue and ignite your taste buds; there is nothing like it anywhere else!

We are confident that you will grow to embrace the rich flavors and culture of Peru through your dining experience here at El Pollo Inka. We created our restaurants so that you can celebrate the joy of being with your family and loved ones while savoring an authentic and satisfying meal in a fun and upbeat environment. We believe our restaurant is a place where happy memories are created.

We would like to thank you, our valued customer, for allowing us to serve you since 1987. We look forward to Spicing Up Your Life for many more years to come!



EL POLLO INKA
PERUVIAN RESTAURANT

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Corner of Artesia & Normandie

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15% Gratuity is added to a group of 8 or more.
18% Gratuity is added to a group of 20 or more.
Prices and items subject to change without notice.
Not responsible for lost or stolen articles.
We reserve the right to refuse service to anyone.



EL POLLO INKA
PERUVIAN RESTAURANT



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APPETIZERS

Aguadito Soup Medium 6 Large 9
Chicken, Rice and Cilantro Soup.

Platano (Fried Plantains) 6

Yuca (Fried Cassava) 6

Yuquitas en Salsas 9
Fried Cassava with our signature Haucaina and Aji Rocoto Sauces.

Papa a la Huancaína 11
Sliced Potatoes, served cold on a bed of Lettuce with our delicious Peruvian Cotija Cheese Sauce.

Chicharrón de Calamares 19
Fried Calamari Squid Served with Potatoes and Lime Marinated Onions.

Ceviche de Pescado 16
Fish marinated in Lime Juice, served with Lettuce, Yams and Peruvian Corn.



Papa a la Huancaína



Ceviche Mixto 17

Ceviche Mixto 17
Fish, Shrimp, Scallops, and Squid marinated in Lime Juice, served with Lettuce, Yams and Peruvian Corn.

Papa Rellena 12

Stuffed Potato with seasoned Beef, Onions, Tomatoes and a touch of raisins and Olives, served with Lime Marinated Onions and a Special Hot Sauce.

Anticuchos

Three Skewers of an Incan Delicacy, seasoned, served with a Special Hot Sauce, Potato and Peruvian corn
Corazón (Beef Heart) 12
Pollo (Chicken) 11
Mariscos 13
(Seafood - Shrimp, Calamari, Fish and Scallops)
Anticucho Combo (One Skewer of each - Beef Heart, Chicken, Seafood) 15

Picante! (spicy)

SPECIALTY OF THE HOUSE

Pollo a la Brasa

Rotisserie Chicken marinated in 9 Herbs, Spices and Citric Juices. Served with Salad and choice of Garlic Steamed Rice or French Fries

¼ Pollo (Quarter Chicken) 11 • ½ Pollo (Half Chicken) 14

1 Pollo (Whole Chicken) 20



Pollo a la Brasa

BEEF

5. Lomo Saltado 20
Lean Beef Sautéed with Onions, Cilantro, Tomatoes and Green Onions served with Rice and French Fries. #1 for Beef Lovers, so good you MUST try it!

6. Vainitas Saltadas 20
Lean Beef Sautéed with French Cut Green Beans, Cilantro, Onions, Tomatoes and Green Onions served with Rice.

7. Col Saltada 20
Lean Beef sautéed with Onions, Cilantro, Tomatoes, Green Onions and Cabbage, served with Rice.

8. Bistec Montado 21.50
Steak topped with fried Egg and Plantains, served with Rice.

9. Bistec Apanado 21.50
Breaded Steak served with Rice.

10. Bistec Encebollado 21.50
Steak topped with sautéed Onions and Tomatoes, served with Rice.

12. Seco de Cordero 20
Lamb Stew served with Rice and Beans.

13. Lomo Combinado 20.50
Lean Beef sautéed with Onions, Cilantro, Tomatoes and Green Onions served on top of Rice and Beans.



#5 Lomo Saltado

14. Tallarin Saltado 20
Lean Beef sautéed with Onions, Cilantro, Tomatoes, Green Onions and Spaghetti.

15. Tallarin Verde con Bistec Apanado 21.50
Breaded Steak served on top of Spaghetti with Spinach-Basil Sauce and Parmesan Cheese.

16. Papa a la Huancaína con Bistec 21.50
Steak served with Boiled Potatoes and Special Cheese Sauce.

16 A. Combinado Criollo - Frijoles, Seco de Cordero, Aji de Gallina 21
Canario Peruvian Beans, Lamb Stew and Chicken in Walnut Gravy Sauce, Served with Rice.

16 B. Picante de Carne 20
Beef in a Spicy Cream Sauce served over Potatoes with Rice.

16 C. Chaufa de Carne 20
Beef Fried Rice with Eggs and Green Onions.

CHICKEN

17. Aji de Gallina 19
Shredded Chicken in a Walnut Gravy, Bread and Milk, served with Potatoes and Rice.

18. Arroz con Pollo 19
Rice Cooked in Cilantro Sauce with Marinated Chicken, served with Salad.

19. Chaufa de Pollo 19
Chicken Fried Rice with Eggs and Green Onions.

20. Saltado de Pollo 19
Lean Chicken, Onions, Cilantro, Tomatoes and Green Onions served with Rice and Fries.

21 Tallarin Saltado de Pollo 19
Lean Chicken sautéed with Onions, Cilantro, Tomatoes, Green Onions and Spaghetti.



#21 Tallarin Saltado de Vegetales

22. Vainita de Pollo 19
Lean Chicken sautéed with French Cut Green Beans, Onions, Cilantro, Tomatoes, Green Onions served with Rice.

23. Col de Pollo 19
Lean Chicken sautéed with Onions, Cilantro, Tomatoes, Green Onions and Cabbage, served with Rice.

24. Combo Inka 19
¼ Rotisserie Chicken served with Salad, Rice, Beans and Inka Soda.

24 A. Picante de Pollo 19
Chicken in a Spicy Cream Sauce served over Potatoes with Rice.

24 B. Pollo Combinado 19
Lean Chicken sautéed with Onions and Tomatoes, served on top of Rice and Beans.

24 C. Pollo Montado 20.50
Breast Chicken topped with fried Egg and Plantains, served with Rice.

24 D. Ensalada de Pollo 15
Grill Sliced Breast Chicken with Green Salad.

24 E. Chicken Nuggets 12
Served with French Fries.

VEGETARIAN

25. Saltado de Vegetales 16
Sautéed mix of Vegetables, Onions, Cilantro, Tomatoes and Green Onions served with Rice.

26. Arroz con Frijoles 16
Canario Peruvian Beans and Rice served with Lime Marinated Red Onions.

27. Tallarin Saltado con Vegetales 16
Spaghetti mixed with Vegetables, Onions, Cilantro, Tomatoes and Green Onions.

28. Tallarin Verde 16
Spaghetti with Spinach-Basil Sauce.

29. Vainita Vegetal 16
French Cut Green Beans sautéed with Onions, Cilantro, Tomatoes and Green Onions served with Rice.

29 A. Tortilla de Vegetal 16
Vegetarian Omelette with Rice.

SEAFOOD

30. Jalea 28
Great for Sharing! Breaded Fried Fish, Mussels, Clams, Shrimp and Squid topped with Lime Marinated Onions.

31. Jalea de Pescado 21
Breaded Fried Fish and Yuca topped with Lime Marinated Onions.

32. Saltado de Mariscos 20
#1 For Seafood Lovers! Sautéed Fish, Shrimp, Squid and Scallops, Onions, Cilantro, Tomatoes and Green Onions and French Fries, served with Rice.



#33 Parihuela

36. Filete Sudado 20
Fish in a Tomato Broth Stew, served with Rice.

37. Filete de Pescado Encebollado 20
Fried Fish served with Sautéed Onions and Tomatoes on Rice.

38. Filete de Pescado Frito 20
Fried Fish served with Rice and Salad.

38 A. Saltado de Pescado 20
Fried Fish, Onions, Cilantro, Tomatoes and Green Onions served with Rice.

39. Chaufa de Mariscos 20
Seafood Fried Rice with Egg, Green Onion, Fish, Shrimp, Squid and Scallops.

40. Arroz con Mariscos 20
Fish, Shrimp, Squid, Scallops, Onions, Cilantro, Tomatoes, Green Onions with Rice cooked in a Cilantro Sauce.

41. Saltado de Camarones 21
Sautéed Shrimp, Onions, Cilantro, Tomatoes, Green Onions and French Fries, served with Rice.

42. Sudado Chalaco 28
Fish Stew with Shrimp, Clam, Mussel, Squid and Scallops, served with Rice.

43. Cau Cau de Camarones 21
Shrimp, Potatoes, Onions, Cilantro, Tomatoes, and Green Onions in a Mild Turmeric Sauce served with Rice.

44. Cau Cau de Mariscos 20
Shrimp, Scallops, Squid, Fish, Onions, Cilantro, Tomatoes, and Green Onions in a Mild Turmeric Sauce served with Rice.

45. Chicharrón de Calamares 19
Fried Calamari Squid served with Potatoes and Lime Marinated Onions.

46. Chaufa de Camarones 21
Shrimp Fried Rice with Eggs and Green Onions.

47. Picante de Mariscos 20
Fish, Shrimp, Squid and Scallops in a Spicy Cream Sauce, Served with Rice.

47 A. Tortilla de Camarones 21
Shrimp and Vegetarian Omelette with Rice.

33. Parihuela 21
Peruvian Bouillabaisse - Seafood Soup - Fish, Clams, Shrimp, Mussels, and Squid in a Tomato Broth.

33 A. Chupe de Camarones 21
Shrimp Soup with mixed Vegetables.

34. Tallarin Saltado de Mariscos 20
Sautéed Shrimp, Fish, Squid, Scallops, Onions, Cilantro, Tomatoes, Green Onions with Spaghetti.

34 A. Tallarin Saltado de Camarón 21
Sautéed Shrimp, Onions, Cilantro, Tomatoes, and Green Onions and Spaghetti.

35. Camarón al Ajo 21
Shrimp in a Garlic Sauce, served with Rice and Salad.



Cocktail Mini Alfajores

Cocktail Mini Alfajores 6
Five Mini Peruvian Shortbread Cookies filled with Manjar Blanco (Dulce de Leche) covered with Powdered Sugar.

Flan 6
Custard with Caramel Sauce.

Mango Ice Cream 6
Custard with Caramel Sauce.

DESSERTS

Lucuma Ice Cream 6
An Exotic Andean Tropical Fruit high in Vitamin B3 and Carotene.



Flan