

**PERUVIAN PLATTERS**

A Culinary Exploration Into Nikkei Cuisine

**DISCOVERY PERU NIKKEI (FOR 1-2)** 1,800  
Cebiche Nikkei, Causa Kani, Tiradito Hamachi, Salmon Nigiri, Seabass Sudado & A Choice Of Torta Tres Leches Or Alfajor

**PIQUEO CRIOLLO ABOVE ELEVEN (FOR 3-4)** 1,700  
Anticuchos Beef Heart, Empanadas Aji De Gallina, Causa De Pollo, Pork Belly Chicharron & Corn Tamales

**PIQUEO CEBICHERO (FOR 3-4)** 1,900  
Cebiche Above Eleven, Causa Kani, Tiradito Octopus, Tiradito Salmon & Tuna Tartare Tacos

**V PIQUEO VEGETARIANO (FOR 3-4)** 1,500  
Empanadas Spinach, Yucas & Boliyucas, Quinoa Caprese Salad, Anticucho Portobello & Corn Tamales

**TABLA CEBICHERA (FOR 1-2)** 1,200  
Cebiche Classic, Causa Kani & Calamari Chicharron

**CEBICHES**

Raw Seafood Marinated In Leche De Tigre

**★ CEBICHE TRIO** 600  
A Trio Of Cebiche Above Eleven, Cebiche Classic & Cebiche Nikkei

**NIKKEI** 470  
Seabass & Avocado With Yellow Chili Leche De Tigre & Soya sauce

**ABOVE ELEVEN** 470  
Seabass, Shrimp & Fried Calamari With Red Chili Leche De Tigre

**CLASSIC** 450  
Seabass With Red Chili Leche De Tigre

**V MANGO** 250  
Mango With Red Chili Leche De Tigre

**TIRADITOS**

Peruvian Carpaccios

**TUNA TATAKI** 470  
Aji Amarillo & Avocado With Red Chili Ponzu Sauce

**★ HAMACHI** 650  
With Truffle Oil & Red Chili Ponzu Sauce

**NIGIRI NIKKEI**

Peruvian Inspired Nigiri (3 Pieces)

**BEEF RIB EYE** 350  
Australian Angus Rib Eye, Fried Quail Eggs With Anticucho & Chimichurri Sauce

**OCTOPUS** 480  
With Olive Oil & Black Olive Mayonnaise

**SALMON** 470  
Cilantro, Ginger & Garlic With Green Chili Lime Sauce

**SALMON** 300  
Black Quinoa With Yellow Chili Sauce

**★ FOIE GRAS** 500  
With Eel Sauce

**CAUSAS**

Peruvian Seasoned Mashed Potatoes

**★ CAUSA KING CRAB** 900  
Alaskan King Crab, Avocado, Shichimi Togarashi, Yellow Chili & Lime Juice With Huancaína Sauce

**CAUSA DE POLLO** 300  
Roasted Chicken Salad & Causa Karaage With Tarragon Mayonnaise

**CAUSA KANI** 400  
Crab Meat & Avocado With Huancaína Sauce

**EMPANADAS**

Savory Stuffed Pastry

**MINI EMPANADA PLATTER** 300  
Beef, Aji De Gallina & Spinach Empanadas With Peruvian Sauces

**AJI DE GALLINA** 200  
Stewed Chicken & Yellow Chili

**BEEF** 200  
Hand Cut Australian Rump Beef, Quail Eggs & Raisins

**V SPINACH** 200  
Creamy Spinach & Parmesan

**ANTICUCHOS**

Charcoal Grilled Skewers (2 / 5 Pieces)

**★ ANTICUCHO TRIO** 450  
Trio Of Beef Heart, Chicken Teriyaki & Pork Miso Anticuchos

**BEEF HEART** 150 / 300  
Marinated Beef Heart With 3 Peruvian Sauces

**CHICKEN TERIYAKI** 150 / 300  
Marinated Chicken Thigh With Red Chili Teriyaki Sauce

**PORK MISO** 150 / 300  
Pork Neck With Sweet Miso Sauce

**V PORTOBELLO** 195 / 390  
Portobello Mushroom With Anticucho & Chimichurri Sauce

**PERUVIAN NIKKEI BITES**

Peruvian & Japanese Delights

**TUNA TARTARE ABOVE ELEVEN** 590  
Yellow Tail Tuna, Avocado, Red Chili, Wonton Crisps, Red Onions, Lime, Cilantro, Wasabi, Soya & Sesame With Olive Oil

**★ TUNA TARTARE TACOS** 590  
Yellow Tail Tuna, Avocado, Wasabi, Red Chili & Coriander With Olive & Sesame Oil Served In A Hard Taco Shell

**CHICHARRON STEAMED BUNS** 250  
Pork Belly With Red Huancaína & Chalaca Sauce

**JALEA STEAMED BUNS** 250  
Seabass Karaage With Tartar & Chalaca Sauce

**V GOLDEN POTATOES** 200  
With Peruvian Sauces

**V YUCAS & BOLYUCAS** 350  
With Red Chili Criollo, Huancaína & Tartar Sauce

**CHICHARRON CALAMARI** 400  
Fried Cassava Root With Tartar Sauce

**SHRIMP TEMPURA** 380  
With Tentsuya Sauce

**V EDAMAME** 100  
Steamed Soya Beans

**DE LA GRANJA - FROM THE FARM**

**PORK BELLY CHICHARRON** 450  
Fried Pork Belly, Corn Tamales, Aji Amarillo Sauce  
With Mint And Radish Salsa Criolla

★ **LOMO SALTADO** 800  
Wok Sautéed Australian Beef Tenderloin, Tomatoes, Red Onions,  
Yellow Chili, Homemade Fried Potatoes & Steamed Rice

**SECO DE CORDERO** 650  
Slow Cooked Lamb Shank, White Beans, Baby Carrots & Steamed Rice

**CHURRASCO A LO POBRE** 1,100  
250g Of Grilled Australian Angus Rib Eye, Pinto Beans Tacu Tacu,  
Fried Egg & Fried Banana With Peruvian Sauces

**ARROZ CON PATO** 450  
Duck Leg Confit & Cilantro Rice With Salsa Criolla & Huancaína Sauce

**SLOANE'S PORK CHOP** 550  
Grilled Sloane's Pork Chop, Grilled Corn Chalaca & Pinto Beans Tacu Tacu  
With Chimichurri & Barbecue Sauce

★ **ROASTED FARMER CHICKEN PACHAMANCA** 450  
Quarterd Farmer Chicken Leg Or Breast Marinated In Herbs &  
Anticucho Sauce, Corn Tamales & Edamame With Peruvian Sauces

**DE LA TIERRA - FROM THE EARTH**

V **AVOCADO SALAD** 350  
Lettuce, Cherry Tomatoes, Red Peppers, Carrots, White Onions,  
Quail Eggs & Red Cabbage With Tosazu Dressing

V **QUINOA CAPRESE SALAD** 400  
Tomatoes, Mozzarella, Black Quinoa & Roasted Beetroot  
With Basil Oil & Green Chili Mango Dressing

V **QUINOTO** 460  
Creamy Quinoa & Seasonal Vegetables

V **FETTUCCINE HUANCAINA** 470  
Fettuccine & Roasted Vegetables With Huancaína Sauce

**DEL MAR - FROM THE OCEAN**

★ **LOBSTER ANTICUCHO FIDEOA** 1,200  
Pan Fried Lobster & Capellini Fideoa With Acebichado Sauce

**SEABASS SUDADO** 450  
Steamed Seabass, Blue Mussels, Yellow Chili, Red Onions,  
Tomatoes, Miso & Japanese Rice

**ARROZ CON MARISCOS** 475  
Blue Mussels, Shrimp, Squid, Red Peppers, Green Peas,  
Cilantro & Steamed Rice With Red Chili Aderezo

**OCTOPUS ANTICUCHERO** 600  
Grilled Octopus, Grilled Avocado, Crushed Potatoes, Sweet Ivy & Cherry Tomatoes  
With Yoghurt, Green Chili & Chimichurri Sauce

**SALMON TACU TACU** 590  
Grilled Salmon, Shrimp, Squid, Mussels, Pinto Bean Tacu Tacu  
With Creamy Red Chili, Pisco & Peanut Sauce

**MISO COD** 750  
Grilled Cod, Mushroom Batayaki & Cauliflower Purée With Ponzu Yuzu Butter

**PLATTERS**

**SALMON** 1,200  
Salmon Sashimi, Salmon Tartare &  
Salmon Cream Cheese

V **VEGETARIAN SUSHI** 800  
Vegetarian Rolls, Quinoa Rolls &  
Wakame Salad

**NIKKEI** 1,270  
Salmon Anticucho,  
Tuna Acebichado & Spider Roll

**SASHIMI** 700 / 1,250  
10 Pieces / 18 Pieces

**SUSHI** 800 / 1,400  
14 Pieces / 26 Pieces

**SASHIMI**

**TUNA** 450  
5 Pieces

**SALMON** 400  
5 Pieces

**OCTOPUS** 360  
5 Pieces

**HAMACHI** 520  
5 Pieces

**SEABASS** 280  
5 Pieces

**NIKKEI ROLLS**

★ **ACEBICHADO TUNA ROLL** 490  
Tuna, Shrimp, Squid Karaage & Avocado With Acebichado Sauce

**SALMON ANTICUCHO ROLL** 450  
Salmon & Wasabi With Anticucho & Chimichurri Sauce

**SPIDER ROLL** 380  
Crunchy Soft Shell Crab & Tobiko With Mayonnaise & Teriyaki Sauce

**ABOVE SALMON ROLL** 540  
Salmon, Cucumber & Tobiko With Spicy Mayonnaise

**SCALLOP TIRADITO ROLL** 450  
Hokkaido Scallops, Yellow Chili Sauce & Lemon Slices

★ **CLUB SANDWICH ROLL** 540  
Salmon, Tuna, Avocado, Cream Cheese & Tobiko  
With Spicy Mayonnaise & Teriyaki Sauce

**SPICY FISH ROLL** 300  
Salmon, Tuna, Avocado, Cucumber With Spicy Mayonnaise

**HOUSE ROLLS**

**SALMON CREAM CHEESE ROLL** 450  
Salmon Cream Cheese, Avocado & Cucumber With Teriyaki Sauce

**CALIFORNIA ROLL** 540  
Shrimp, Crab Meat, Avocado, Tobiko & Tamagoyaki With Mayonnaise

**ABOVE BEEF ROLL** 540  
Australian Beef Striploin, Tobiko & Cucumber With Spicy Mayonnaise

**CRISPY SEA ROLL** 380  
Shrimp Tempura, Tobiko, Avocado & Spicy Miso With Mayonnaise

**SALMON KANCY ROLL** 540  
Salmon, Shrimp Tempura, Cucumber, Tobiko, Kanikama & Miso

**SALMON & SHRIMP TEMPURA ROLL** 450  
Salmon, Shrimp Tempura, Cream Cheese, Avocado,  
Cucumber & Tobiko

**SHRIMP ROLL** 260  
Shrimp Tempura & Tobiko With Mayonnaise & Teriyaki Sauce

**DESSERTS**

<b>CRÉME CARAMEL</b> Traditional Creme Caramel	200
<b>CHURROS WITH CHOCOLATE SAUCE</b> Crispy Cinnamon Sugar Coated Churros Served With Chocolate Sauce	200
<b>CHOCOLATE FONDANT</b> With Vanilla Ice Cream & Chocolate Crumble	200
<b>ARROZ CON LECHE</b> Peruvian Rice Pudding With Cinnamon, Fresh Mango & A Scoop Of Coconut Ice Cream	200
<b>TORTAS TRES LECHE</b> Vanilla Sponge Cake Soaked In 3 Different Types Of Milk	230
<b>CHOCOLATE CHEESE CAKE</b> Chocolate Flavoured Cheese Cake	250
<b>PERUVIAN ALFAJOR</b> With Majarblanco, Milk Ice Cream & Cinnamon Crumble	250
<b>ICE CREAM AND SORBETS</b> Ask The Server For This Week Flavours	60 Per Scoop

**COFFEE & TEA**

<b>HOT TEA</b>	100
<b>ESPRESSO</b>	110
<b>AMERICANO</b>	120
<b>LATTE &amp; CAPPUCINO</b>	130
<b>IRISH COFFEE</b>	350

\* All Coffees Are Also Available As Decaffeinated.

**DIGESTIFS**

<b>REMY MARTIN VSOP</b>	370
<b>REMY MARTIN X.O.</b>	900
<b>H BY HINE VSOP</b>	350
<b>TAYLOR'S FINE RUBY PORT</b>	230
<b>TAYLOR'S TAWNY PORT 10Y</b>	230
<b>TIO PEPE SHERRY</b>	290
<b>HARVEY'S BRISTOL CREAM SHERRY</b>	290
<b>JAPANESE SAMPLE SELECTION</b>	550

