

PERUVIAN PLATTERS

A Culinary Exploration Into Nikkei Cuisine

CEBICHERO PLATTER Cebiche classic- tiradito seabass, octopus tiradito, causa crab, fish jalea	1,900
CRIOLLO PLATTER Anticucho beef heart, causa chicken, empanada beef, chicharron pollo, corn tamal	1,400

PERUVIAN STARTERS

Peruvian seasoned mash potato in yellow chili and lime juice

CAUSA MIRAFLORES Mash potatoes mix with yellow chili and lime cover with avocado, quail eggs and crab salad	380
★ CAUSA LIMEÑA Mash potatoes mix with yellow chili and lime cover with avocado, quail eggs and chicken salad	250

ANTICUCHOS

Charcoal grilled skewers

ANTICUCHOS CHICKEN Charcoal grill chicken thigh skewers in red chili teriyaki sauce	300
★ TRADITIONAL BEEF HEART ANTICUCHO Charcoal grill marinated beef heart in anticucho sauce served with Peruvian sauces	300
✓ PORTOBELLO MUSHROOM ANTICUCHO Grilled in anticucho sauce with chimichurri and red chili criollo	250
TRIO ANTICUCHO Anticucho chicken- anticucho Portobello, anticucho Beef heart	400

CEBICHES

Peruvian national dish marinated fish and seafood in leche de tigre

🌿 CLASICO Peruvian national dish marinated fish in leche de tigre Seabass with red chili leche de tigre	350
ABOVE ELEVEN Seabass, shrimp, fried calamari with red chili leche de tigre	470
★ TRIO CEBICHE Cebiche classic- cebiche aji Amarillo, cebiche Above Eleven	800

TIRADITOS

Peruvian sashimi

HAMACHI Peruvian Carpaccio's Hamachi in ponzu truffle oil sauce	600	🌿 TUNA TATAKI Tuna tataki in tamarind sauce with acebichado sauce and daikon relish	350
★ OCTOPUS AL OLIVO Kalamata olive mayo, avocado, grill corn chalaca	600		

NIBBLES

Peruvian and Japanese inspired nibbles

SALCHIPAPA Homemade fried potato with sausage and Peruvian sauces	300	CHICHARRON PORK BELLY STEAM BUNS Pork belly in sweet red chili sauce, daikon relish	380
TUNA TARTAR Fresh tuna tartar with avocado and wonton crisps	450	✓🌿 MISO SOUP Leek and enoki mushroom miso wakame soup	150
EMPANADAS Baked savory stuffed pastry filled with minced beef	200	✓🌿 EDAMAME Rock salt steam edamame	100
CHICHARRON DE POLLO Crispy fried chicken bites marinated in ginger, soya, and garlic served with lime and tartar sauce	250	TEMPURA SHRIMP 4 shrimp tempuras with tensuyu sauce	280

PERUVIAN TRADITIONS

🌿 SUDADO SEABASS Tempura seabass in sudado miso sauce, red onion, garlic, ginger, red chili broth	250
TALLARIN SALTADO Wok sautéed noodles in soya sauce, red onions, tomato, tausi, bb bok choy, green onions, and fish tempura	250
ARROZ CON POLLO Kamado grilled chicken leg, cilantro rice, huancaína sauce, and salsa criolla	350
🌿 ARROZ CON MARISCOS Rice in red chili aderezo, white wine, yellow chili topped with shrimp and fresh mussels and salsa criolla	400
🌿 GRILLED OCTOPUS ANTICUCHO Grilled octopus in anticucho sauce, yogurt sauce, fork mash potato, olive mayo	600
★ LOMO SALTADO Sautéed Aus. beef tenderloin with red onions, tomato, red pepper with steam rice and golden potato	550
★ 48 HOURS BEEF SECO Beef stew for 48 hours in cilantro beer sauce, served with white beans and steam rice, chalaca sauce	700
POLLADA GRILL 1/2 FARM CHICKEN Kamado Grill organic 1/2 farm chicken, sweet potato fries and coleslaw	450
STEAK A LO POBRE ANGUS RIBEYE Grill Angus Rib eye, Steak fries, Peruvian sauces, and green salad	800
LAMB SHANK SECO 48 hours NZ lamb shank stew in beer and cilantro sauce, white beans and steam rice	700

PLANT BASE

The future is vegan

V AVOCADO SALAD	350
Mixed lettuce, tomato cherry, carrots, white onions, cucumber, avocado with sesame seeds dressing	
V WHOLE ROASTED CAULIFLOWER	350
Whole cauliflower grill on kamado grill marinated in spices with anticucho sauce served with coconut milk sauce	
V BEAN BURRITO	350
Refried Pinto beans wrapped in a flour tortilla, rice, avocado, vegan sour cream, and tomato salsa with red chili sauce	
V TAMAL	350
Corn tamal, red radish salsa criolla, avocado, and corn sauce	
V VEGAN POKE BOWL	350
Sushi rice, mango, avocado, cucumber, crispy shallots, tofu anticucho, sprouts, tomato cherry, edamame, acebichado sauce	
V QUINOA BEETROOT AND SALAD	300
Black quinoa, beetroot, tomato, avocado, lime vinaigrette	
Add Extra Feta cheese	50

JAPANESE PLATTERS

SUSHI PLATTER	700	SASHIMI PLATTER	400
14 pieces		10 pieces	
SUSHI PLATTER	1,400	SASHIMI PLATTER	600
26 pieces		18 pieces	
HIGHLIGHT SALMON	899		
Salmon sashimi, salmon uzusukuri, salmon shrimp tempura roll, salmon tartar and ikura			

SUSHI ROLLS

Peruvian and Japanese inspired

SALMON AND SHRIMP TEMPURA ROLL	350
Salmon, shrimp tempura, cream cheese, avocado, cucumber and tobiko	
SALMON CREAM CHEESE ROLL	350
Salmon, cream cheese, avocado, cucumber with teriyaki sauce	
CALIFORNIA ROLL	350
Shrimp, crab meat, tobiko, cucumber and tamagoyaki with mayonnaise	
ABOVE SALMON ROLL	350
Salmon, cucumber, avocado and tobiko with spicy mayonnaise	
★ CLUB SANDWICH ROLL	350
Salmon, tuna, avocado, cream cheese, cucumber and tobiko with spicy mayonnaise and teriyaki sauce	
SALMON ANTICUCHO ROLL	350
Salmon, cucumber aburi in anticucho sauce and chimichurri	
★ ACEBICHADO TUNA ROLL	350
Tuna, shrimp, avocado, cucumber with acebichado sauce	
CRISPY SEA ROLL	350
Shrimp tempura, tobiko, avocado, cucumber and spicy miso with mayonnaise	
ABOVE BEEF ROLL	450
Australian beef striploin, tobiko, avocado and cucumber with spicy mayonnaise	
SPIDER ROLL	350
Crunchy soft-shell crab, cucumber and tobiko with mayonnaise and teriyaki sauce	
SALMON KANCY ROLL	350
Salmon, shrimp tempura, cucumber, tobiko, kanikama, avocado and miso	
SPICY FISH ROLL	350
Salmon, tuna, avocado, cucumber with spicy mayonnaise	
ACEBICHADO SEABASS	350
Seabass, shrimp tempura, avocado, acebichado sauce, spring onions and togarashi	
FURAI SALMON CREAM CHEESE	400
Panko fried roll, salmon, cream cheese, avocado with teriyaki sauce	

SASHIMI

SALMON	280
5 pieces	
SALMON BELLY	300
5 pieces	
TUNA	350
5 pieces	
HAMACHI	450
5 pieces	
OCTOPUS	360
5 pieces	
SEABASS	250
5 pieces	

USUZUKURI

Thinly slice fish with ponzu sauce

SALMON ABURRI	280
TUNA	350
HAMACHI	350
SEABASS	250

★ CHEF RECOMMENDED

V VEGETARIAN DISH

🌿 GLUTEN FREE

🌿 SOYA SAUCE AVAILABLE

V VEGETARIAN ROLL AVAILABLE

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% VAT.

DESSERTS

VOLCAN DE CHOCOLATE Chocolate fondant with vanilla icecream and chocolate crumble	200
TORTA TRES LECHES Vanilla sponge cake soaked in 3 types of milk	200
ALFAJOR Peruvian shortbread cookie filled with homemade Dulce de Leche	250
MERENGADO DE FRESA Mango and Strawberry Pavlova with yoghurt ice cream and mango sauce	250

COFFEE & TEA

HOT TEA	100
ESPRESSO	110
AMERICANO	120
LATTE & CAPPUCINO	130
IRISH COFFEE	350

DIGESTIFS

LIMONCELLO	150
SAMBUCA	170
FERNET BRANCA	280
REMY MARTIN VSOP	410
HENNESSY COGNAC V.S.O.P	470
REMY MARTIN X.O.	1,350
H BY HINE VSOP	390
TAYLOR'S FINE RUBY PORT	310
TAYLOR'S TAWNY PORT 10Y	310
TIO PEPE SHERRY	250

A B O V E
E L E V E N



ROOFTOP BAR & RESTAURANT

B A N G K O K

