

PERUVIAN PLATTERS

A Culinary Exploration Into Nikkei Cuisine

CEBICHERO PLATTER 1,900
Cebiche classic, tiradito sea bass, octopus tiradito, causa tuna tartar, seabass Jalea tartar sauce

PERUVIAN STARTERS

Peruvian seasoned mash potato in yellow chili and lime juice

- ★ **CAUSA LIMEÑA** 300
Mashed potatoes mixed with yellow chili and lime covered with avocado, quail eggs and chicken salad
- CEBICHE ABOVE ELEVEN** 470
Peruvian national dish. Marinated fish in leche de tigre Seabass, shrimp, fried calamari with red chili leche de tigre
- ★ **TRADITIONAL BEEF HEART ANTICUCHO** 300
Charcoal grilled marinated beef heart in anticucho sauce served with Peruvian sauces
- ANTICUCHOS CHICKEN** 300
Charcoal grilled chicken thigh skewers in red chili teriyaki sauce
- ★ **TIRADITO HAMACHI** 600
Peruvian Carpaccio's Hamachi in ponzu truffle oil sauce
- OCTOPUS AL OLIVO** 600
Kalamata olive mayo, avocado, grilled corn chalaca
- CHICHARRÓN DE POLLO** 250
Crispy fried chicken bites marinated in ginger, soya, and garlic served with lime and tartar sauce
- SALCHIPAPA** 350
Homemade fried potato with sausage and Peruvian sauces
- TUNA TARTAR** 350
fresh tuna , olive oil, red chili, ginger, garlic, cilantro, lime juice with wonton crisps
- HAMACHI TRUFFLE OIL TIRADITO** 600
Hamachi, red chili ponzu, truffle oil

DISCOVER PERU SET MENU - 990

OCTOPUS TIRADITO or CAUSA LIMEÑA
CEBICHE ABOVE ELEVEN or ANTICUCHO BEEF HEART
ARROZ MARISCOS or LAMB SECO

PERUVIAN TRADITIONS

- CHAUFA CON POLLO** 450
Wok fried rice with crab meat serve with crispy miso glazed chicken
- 🌱 **ARROZ CON MARISCOS** 475
Rice in red chili aderezo, white wine, yellow chili topped with shrimp and fresh mussels and salsa criolla
- ★ **LOMO SALTADO** 800
Sauteed Aus. beef tenderloin with red onions, tomato, red pepper with steam rice and golden potato
- WHOLE FISH NIKKEI** 450
Whole fried sea bass with tamarind red chili garlic nikkei sauce and quinoa chaufa
- LAMB SHANK SECO** 700
48 hours NZ lamb shank stew in beer and cilantro sauce, white beans and steam rice
- ARROZ CON PATO** 450
Cilantro rice, duck leg confit and huancaína sauce
- GRILLED OCTOPUS** 700
Grilled Octopus in anticucho sauce with roasted red pepper causa, chimichurri and red chili huancaína

PLANT BASED

The future is vegan

- ✓ **AVOCADO SALAD** 350
Mixed lettuce, tomato cherry, carrots, white onions, cucumber, and half avocado sesame seeds dressing
- ✓ **WHOLE ROASTED CAULIFLOWER** 350
Whole cauliflower grilled on kamado grill and marinated in spices with anticucho sauce served with cheese sauce
- ✓ **PORTOBELLO MUSHROOM ANTICUCHO *VEGAN** 300
Grilled in anticucho sauce with chimichurri and red chili criollo

JAPANESE PLATTERS

SUSHI PLATTER 14 pieces	800
SUSHI PLATTER 26 pieces	1,400
SASHIMI PLATTER 10 pieces	800
SASHIMI PLATTER 18 pieces	1,250

SASHIMI

SALMON 5 pieces	400
SALMON BELLY 5 pieces	450
TUNA 5 pieces	450
HAMACHI 5 pieces	520
OCTOPUS 5 pieces	360
SEABASS 5 pieces	280

SUSHI ROLLS

Peruvian and Japanese inspired

SALMON AND SHRIMP TEMPURA ROLL Salmon, shrimp tempura, cream cheese, avocado, cucumber and tobiko	450
SALMON CREAM CHEESE ROLL Salmon, cream cheese, avocado, cucumber with teriyaki sauce	450
CALIFORNIA ROLL Shrimp, crab meat, avocado, tobiko and tamagoyaki with mayonnaise	540
★ CLUB SANDWICH ROLL Salmon, tuna, avocado, cream cheese, cucumber and tobiko with spicy mayonnaise and teriyaki sauce	540
SALMON ANTICUCHO ROLL Salmon aburi in anticucho sauce and chimichurri	450
★ ACEBICHADO TUNA ROLL Tuna, shrimp, avocado with acebichado sauce	590
CRISPY SEA ROLL Shrimp tempura, tobiko, avocado, cucumber and spicy miso with mayonnaise	380
SPIDER ROLL Crunchy soft-shell crab and tobiko with mayonnaise and teriyaki sauce	380
SALMON KANCY ROLL Salmon, shrimp tempura, cucumber, tobiko, kanikama and miso	540
SPICY FISH ROLL Salmon, tuna, avocado, cucumber with spicy mayonnaise	300

🌱 SOYA SAUCE AVAILABLE

✓ VEGETARIAN ROLL AVAILABLE

DESSERTS

VOLCAN DE CHOCOLATE Chocolate fondant with vanilla icecream	200
TORTA TRES LECHES Vanilla sponge cake soaked in 3 types of milk	200
CREME CARAMEL Caramel based milk custard	200
OREO CHOCOLATE CHEESECAKE Oreo based Belgian chocolate cheesecake	250

COFFEE & TEA

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

LIQUEUR, APERITIF & DIGESTIF

Perfect for after a meal or in preparation to help the body settle & enjoy the full experience

KAHLUA	260
MALIBU	200
SOUTHERN COMFORT	200
BAILEYS	260
MARTINI DRY / ROSSO / BIANCO	220
SAMBUCA	200
CAMPARI	260
APEROL	200
JÄGERMEISTER	240
FERNET-BRANCA	370
ABSINTHE BOHEMIAN / PARISIENNE	590
TIO PEPE SHERRY	290
RICARD	240
LIMONCELLO	200
GRAND MARNIER	290
AMARETTO DISARONNO	250
AMARO MONTENEGRO	290
BEERMOUTH	350

A B O V E
E L E V E N



ROOFTOP BAR & RESTAURANT

B A N G K O K

