



FOOD



PERUVIAN PLATTERS

Cebichero platter

Cebiche classic, tiradito sea bass, octopus tiradito, causa tuna tartar, seabass, Jalea tartar sauce

1,900



PERUVIAN STARTERS

Cebiche tasting

Cebiche Above Eleven, cebiche verde, cebiche Mancora

675

Octopus al olivo

Kalamata olive mayo, avocado puree, grilled corn chalaca

600

Hamachi truffle oil tiradito

Hamachi, red chili ponzu, truffle oil

600

Apaltado hamachi tiradito

Hamachi, olive oil, capers, avocado, yellow chili leche de tigre, garlic chips

600

Anticucho trio

Anticucho beef heart, anticucho chicken, anticucho portobello

490

Cebiche Above Eleven

Peruvian national dish: marinated fish in leche de tigre seabass, shrimp, fried calamari with red chili leche de tigre

470

★ Causa miraflores

Mashed potatoes mix with yellow chili and lime covered with avocado mayo, quail eggs crab meat salad, tobiko and ikura

450

Cebiche classic

Peruvian national dish: marinated fish in leche de tigre Seabass with red chili leche de tigre

450

Cebiche mancora

Seabass, mussels, squid, shrimp in smoked jalapeño leche de tigre

450

★ Tuna tartar

Fresh tuna, olive oil, red chili, ginger, garlic, cilantro, lime juice with wonton crisps

350

★ Causa limeña

Mashed potatoes mixed with yellow chili and lime covered with avocado, quail eggs and chicken salad

300

Traditional beef heart anticucho

Charcoal grilled marinated beef heart in anticucho sauce served with Peruvian sauces

300

Anticuchos chicken

Charcoal grilled chicken thigh skewers in red chili teriyaki sauce

300

OMAKASE MENU

1500

- ▶ Australian wagyu beef teppanyaki
- ▶ Spinach sesame salad

- ▶ Miso soup
- ▶ Lotus root salad
- ▶ Creme caramel



TACOS MEXICANOS

Tuna tostada

Tuna cebiche, chipotle mayonnaise, avocado, chalaca sauce and crispy leeks

350

Tostadas de camarón

Corn tostadas with shrimp, avocado, onions, cilantro served with cocktail sauce

350

Duck carnitas tacos

Corn tortillas with duck confit, salsa verde marmalade, cilantro, white onions and lime juice

350

Tacos de lengua

Corn tortillas, beef tongue estofada, refried pinto beans, pickle red onions, cilantro and salsa verde

350

Fish tacos

Battered fish, corn tortilla, crema, cabbage, chipotle hot sauce, pico de gallo

250



CRUNCHY BITES

Nikkei pork shoulder steam buns

Two steam buns with pork shoulder in sweet red chili sauce, daikon relish, cilantro

350

Crispy calamari

With zucchini and served with spicy tartar sauce

320

Wonton

Six shrimp and pork wontons with tamarind sauce

300

Spring rolls

Triple cream cheese and crab meat spring rolls with avocado mayonnaise

300

Melcocha lettuce wrap

Two crispy shrimps in sweet chili sauce and peanuts served in Boston lettuce tacos

300

Mini beef empanadas

Two baked pastries filled with beef, spices, raisin and red chili huancaína sauce

200

DISCOVER PERU SET MENU

990

- Octopus tiradito OR Causa limeña
- Cebiche Above Eleven OR Anticucho beef heart
- Arroz mariscos OR Lamb seco
- Tres leches OR Volcan chocolate

PERUVIAN TRADITIONS

- ★ Tiger shrimp and scallop tacu tacu a lo macho 990
- Pinto beans tacu tacu, tiger shrimp and scallop in a lo macho sauce salsa criolla

Wagyu lomo saltado

Sauté AU. Wagyu beef tenderloin with red onions, tomato, red pepper served with steamed rice and golden potato

800

Grilled octopus

Grilled octopus in anticucho sauce with roasted red pepper causa, chimichurri and red chili huancaína sauce

700

Lamb shank seco

48 hours NZ lamb shanked stew in beer and cilantro sauce, white beans served with steamed rice

700

King salmon negro

Squid ink rice, jalapeño peppers, NZ king salmon, garlic aioli and huancaína sauce

590

Arroz con mariscos

Rice in red chili aderezo, white wine, yellow chili topped with shrimps and fresh mussels served with salsa criolla

475

Chaufa con pollo

Wok fried rice with crab meat served with crispy miso glazed chicken

450

Sudado al miso

Steamed sea bass in clams yellow chili and miso broth, tomato, red onions, yuca and served with corn butter rice

450

Whole fish Nikkei

Whole fried sea bass with tamarind red chili garlic nikkei sauce and quinoa chaufa

450



Arroz con pato

Cilantro rice, duck leg confit and huancaína sauce

450

FOOD

PLANT BASED

v Vegetarian cebiche Hearts of palm, avocado, tomatoes, japanese cucumbers, cilantro, sweet potatoes, red onions, corn chips in red chili leche de tigre	450
v Avocado salad Mixed lettuce, cherry tomatoes, carrots, white onions, cucumbers, and half avocado sesame seeds dressing	350
v Quinoa salad Black and white quinoa, cucumbers, tomatoes, carrots, cilantro, corns, green peppers, iceberg lettuce, pepitas, chipotle dressing served with corn chips	350
v Veggiepapa Golden potatoes, yuca frita, boliyuca, patacones, sweet potato fries with red salsa with criollo pepper served with chimichurri and guacamole	350
v Whole roasted cauliflower Whole cauliflower grilled on kamado grill and marinated in spices served with anticucho sauce and cheese sauce	300
v Portobello mushroom anticucho Grilled in anticucho sauce served with chimichurri and red salsa with criollo pepper	300

JAPANESE PLATTERS

Sushi platter 14 pieces	800	Sashimi platter 10 pieces	800
Sushi platter 26 pieces	1,400	Sashimi platter 18pieces	1,250
Matsuei Sashimi platter Tuna otoro, tuna akami, hamachi, salmon, bota ebi, Ikura, tuna otoro maki, silverfish			2,200
Edo sashimi platter Tuna chutoro, salmon, hamachi, amaebi, tuna akami, hotate, Ebi tempura			1,500
Kaikan sashimi platter Tuna akami, hamachi, shime saba, salmon maki, salmon crispy skin			800

SUSHI ROLLS

Wagyu beef roll Wagyu beef, special kancy sauce, japanese cucumber and garlic	900
★ Acebichado tuna roll Tuna, shrimp, avocado with acebichado sauce	590
Salmon foie gras roll Salmon, foie gras, Philadelphia cream cheese, japanese cucumber, avocado and tobiko	550
California roll Shrimp, crab meat, avocado, tobiko and tamagoyaki with mayonnaise	540
★ Club sandwich roll Salmon, tuna, avocado, Philadelphia cream cheese, japanese cucumber and tobiko with spicy mayonnaise and teriyaki sauce	540
Salmon kancy roll Salmon, shrimp tempura, japanese cucumber, tobiko, kanikama and miso	540
Salmon kancy crab roll Soft shell crab, salmon, tobiko, kanikama, japanese cucumber and avocado	450
Salmon & shrimp tempura roll Salmon, shrimp tempura, Philadelphia cream cheese, avocado, japanese cucumber and tobiko	450
Salmon cream cheese roll Salmon, Philadelphia cream cheese, avocado, japanese cucumber with teriyaki sauce	450
Salmon anticucho roll Salmon aburi in anticucho sauce and chimichurri	450
Salmon mozzarella roll Salmon, mozzarella, basil, tomato and olive oil	450
Crispy sea roll Shrimp tempura, tobiko, avocado, japanese cucumber and spicy miso with mayonnaise	380
Spider roll Crunchy soft-shell crab, tobiko with mayonnaise and teriyaki sauce	380
Salmon teri aburi roll Salmon, tobiko with mayonnaise and teriyaki sauce	380
Ebi furai roll Ebi furai tempura, Philadelphia cream cheese, kanikama poko, avocado, hiyashiwakame	350
Volcano roll Shrimp, kanikama poko, japanese cucumber, tamagoyaki, tempura shrimp and tobiko	350
Baja California roll Chipotle mayonnaise, fried fish, pico de gallo, avocado, cabbage Spicy fish roll	350
Spicy fish roll Salmon, tuna, avocado, japanese cucumber with spicy mayonnaise	350

NIGIRI

Tuna toro 2 pieces	700	Foie gras 2 pieces	500
Wagyu beef 2 pieces	600	Tuna akami 2 pieces	400
Tuna chutoro 2 pieces	550	Botan ebi 2 pieces	400
Hotate 2 pieces	500	Amaebi 2 pieces	250
Hamachi 2 pieces	500	Shime saba 2 pieces	200

SASHIMI

Hotate 5 pieces	800	Salmon 5 pieces	400
Tuna otoro 3 pieces	800	Salmon Belly 5 pieces	400
Tuna chutoro 3 pieces	750	Octopus 5 pieces	360
Botan ebi 2 pieces	600	Sashimi salad	350
Hamachi 5 pieces	520	Seabass 5 pieces	280
Tuna akami 5 pieces	450	Shime Saba 5 pieces	200
Amaebi 5 pieces	450		





FOOD



DESSERTS

Peruvian alfajor Biscuit sable filled with dulce de leche	200
Tres leches Vanilla genoise soaked in three milks topped with whipping cream	200
Basque burnt cheesecake Cream cheese, cream and vanilla	200
Oreo chocolate cheesecake Belgian dark chocolate, cream cheese and oreo cookie	200
Volcán de chocolate Chocolate fondant served with chocolate sauce and vanilla ice cream	200
Creme caramel Caramel custard served with a layer of caramel sauce	150



COFFEE & TEA

Irish Coffee	350
Latte	130
Cappuccino	130
Americano	120
Espresso	110
Hot tea	100

LIQUEUR, APERITIF & DIGESTIF

Absinthe Bohemian / Parisienne	590
Fernet-Branca	370
Beermouth	350
Tio Pepe Sherry	290
Grand Marnier	290
Amaro Montenegro	290
Kahlua	260
Baileys	260
Campari	260
Amaretto Disaronno	250
Jägermeister	240
Ricard	240
Martini Dry / Rosso / Bianco	220
Malibu	200
Southern Comfort	200
Sambuca	200
Aperol	200
Limoncello	200

VEGETARIAN

MAIN COURSE

VEGETARIAN CEBICHE	450THB	QUINOA SALAD	350THB
Hearts of palm, avocado, tomatoes, japanese cucumbers, cilantro, sweet potatoes, red onions, corn chips in red chili leche de tigre		Black and white quinoa, cucumbers, tomatoes, carrots, cilantro, corns, green peppers, iceberg lettuce, pepitas, chipotle dressing served with corn chips	
QUINOTO	450THB	CAUSA VERDE	300THB
Creamy quinoa with sautéed seasonal vegetables in soya sauce		Mashed potatoes mix with yellow chili and lime covered with avocado, carrots and asparagus salad	
QUINOA CHAUFA	450THB	WHOLE ROASTED CAULIFLOWER	300THB
Wok sautéed quinoa and rice with asparagus, broccoli and cauliflower served with red chili sauce		Whole cauliflower grilled on kamado grill marinated in spices served with anticucho sauce and creamy cauliflower sauce	
VEGETABLES SALTADO	450THB	PORTOBELLO MUSHROOM ANTICUCHO	300THB
Red onions, baby corns, red peppers, sweet potatoes and potatoes in soya sauce served with corn rice		Grilled in anticucho sauce with chimichurri and red chili criollo	
VEGGIE PAPA	350THB	GREEN CEBICHE TOSTADA	300THB
Golden potatoes, yuca frita, boliyucas, patacones, sweet potato fries with red chili criollo served with chimichurri and guacamole		Corns, avocado, tomatoes, cilantro, red onions, jalapeños cebiche served in corn tostadas	
CALIFORNIA TACO	350THB	GRILLED EGGPLANT TACO	300THB
Sautéed vegetables in soya sauce and garlic in flour tortillas with chimichurri, avocado and pico de gallo		Flour tortillas, grilled eggplant, Tahini sauce, parsley and tomato salsa	
AVOCADO SALAD	350THB	POTATO AND COCONUT SOUP	250THB
Mixed lettuce, cherry tomato, carrots, white onions, cucumbers, avocado, sesame seeds dressing		Ginger, potatoes and coconut cream	

VEGETARIAN

SUSHI ROLLS

AVOCADO ROLLS

Sushi rice, nori and avocado

300THB WAKAME ROLL

Wakame salad, sushi rice and nori

300THB

KAPPA MAKI

Sushi rice, nori and cucumber

300THB KAMPYO MAKI

Pickle gourd, sushi rice and nori

300THB

AVOCADO SALAD HAND ROLL

Avocado, nori, red pepper,
cucumber tosazu dressing

300THB UME ROLL

Umeboshi, sushi rice and nori

300THB

DESSERT

JAPANESE MELON

200THB