



ABOVE ELEVEN

DUBAI

STARTERS

CAUSA FURAI	70
Fried yellow potato, lobster meat, acevichado, avocado, tobiko	
TUNA TARTARE (N)	79
Tuna, avocado, sesame oil, black tapioca crackers, wasabi	
CHICHARRON CALAMAR	65
Crispy squid, rocoto chili tartare	
★ PRAWN TEMPURA	74
Prawns, crispy tempura, togarashi spice mix, spicy mayo	
ANGUS BAO	70
Bao bun, pulled short rib, criolla salad, cilantro	

CEBICHES

★ ABOVE ELEVEN	65
Seabass, A11 leche tigre, crispy calamari, cancha, choclo, sweet potato	
★ NIKKEI	78
Tuna, nikkei leche tigre, goma seeds, black tapioca, kiuri	
SALMON AVOCADO	68
Salmon, avocado, choclo, ponzu, sweet potato, coriander	
AMAZONIA (V)	70
Seabream, aji amarillo leche tigre, casava patacon	
FORESTIA (V) (G)	55
Shimeji, portobello, avocado, choclo, sweet potato, zesty dressing	
★ CEBICHERO PLATTER	265
Selection of Chef's signature Cebiches	

TIRADITOS

USUZUKURI TIRADITO (V)	72
Seabass, rocoto leche tigre, tobiko, choclo	
SALMON TIRADITO (V)	73
Salmon avocado, chalaquita, aji amarillo leche tigre, cilantro	
★ HAMACHI TRUFFLE PONZU	92
Yellowtail, shiso leaves, chili ponzu, truffle oil, caviar	
OCTOPUS AL OLIVO (V)	86
Kalamata black olive mayo, avocado al jospier, tomato chalaca	

★ Chef's Recommendation (V) Vegetarian Dish (N) Nuts (V) Vegan (G) Gluten-Free





ANTICUCHOS

2 skewers served with chimichurri, rocoto, criollo, aji amarillo

CHICKEN	52
★ BLACK ANGUS	75
★ OCTOPUS	82
PORTOBELLO (V)	45
ANTICUCHOS PLATTER Chef's signature selection, 6 pieces	135



SALADS

QUINOA SALAD (V) (GF) (N) Quinoa, kale, Manchego, blueberries, walnuts	55
DEL MAR SALAD (V) Seaweed, carrot, goma, filo, pomegranate, fresh pomelo	50
MAICES (V) (GF) (N) Sweet corn, baby corn, cancha, choclo, huacatay	45

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MAKI ROLLS

★ HONSHU	79
Salmon tartare, crab, avocado, cucumber, teriyaki, ikura	
ACEVICHADO	69
Seabass, prawn tempura, avocado, acevichado	
MAGURO KARAI	86
Tuna, crispy crab, cucumber, takuan, la-yu sauce	
AVOCADO ⑤	58
Avocado, shitake mushrooms, cucumber, takuan	
WAGYU SALTADO	95
Wagyu, crabstick, avocado, lomo saltado	
SALMON	89
Salmon, shrimp tempura, cream cheese, avocado, cucumber, teriyaki, tobiko	
HAMACHI ANTICUCHO	85
Hamachi, avocado, cucumber, anticucho, chimichurri	



NIGIRI NIKKEI

2 Pieces

SALMON ANDINO	49
Salmon, yellow chili, quinoa, huacatay	
TUNA OTORO	69
Tuna belly, gold flakes, yuzukosho	
HOTATE	69
Hokkaido scallops, lime, caviar	
HAMACHI TRUFFLE	60
Truffle oil, ponzu, red chili	

★ Chef's Recommendation ⑤ Vegetarian Dish ② Nuts ♥ Vegan ⑧ Gluten-Free





TRADITIONAL SASHIMI

3 pieces

SALMON	◀	55
TUNA	◀	62
HAMACHI	◀	65
OCTOPUS	◀	60
HOTATE	◀	58



A11 MORIAWASE

A carefully curated selection of sushi rolls, nigiris & sashimi

CHEF'S SELECTION (18 pieces)	◀	210
CHEF'S SELECTION (34 pieces)	◀	395

★ Chef's Recommendation ① Vegetarian Dish ② Nuts ♥ Vegan ③ Gluten-Free

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PERUVIAN TRADITIONS

★ ARROZ CON PATO (N)	142
Boneless duck leg confit, cilantro rice, chalaquita, huancaína, salsa criolla	
ARROZ CON MARISCOS	168
Peruvian seafood rice, river prawn, squid, octopus, mussels, salsa criolla	
LOMO SALTADO	190
Tenderloin, red onion, tomato, choclo rice, potato	
★ RED SNAPPER A LO MACHO	165
Red snapper, chalaquita, macho	
QUINOTO (V)	84
Quinoa, aji amarillo, parmesan, seasonal vegetables	



ROBATAYAKI GRILL

CAULIFLOWER AL JOSPER (V)	90
Cauliflower, potato, anticucho, chimichurri, garlic, cancha crumble	
★ PATAGONIAN TOOTHFISH	220
Patagonian toothfish, hoisin honey, miso, mashed potato	
CHICKEN PARRILLA	140
Corn fed baby chicken, aji panca, pollenía mayo	
STRIPLOIN 300 G	265
Wagyu MB5 striploin, broccolini, choclo	
TENDERLOIN 220 G	295
Wagyu MB5, broccolini, choclo	
LAMB CHOPS	165
Australian lamb chops, aji panca, huacatay quinoa chaufa, shimeji mushroom	
LOBSTER	345
Ponzu butter, asparagus, huancaína sauce	

★ Chef's Recommendation (V) Vegetarian Dish (N) Nuts (V) Vegan (GF) Gluten-Free





SIDES

ARROZ CHAUFA (V)	◀	30
Grains, spring onion, eggs, soy sauce	◀	
ASPARAGUS AL JOSPER (V) (N)	◀	35
Asparagus, huancaína, cancha crumble	◀	
QUINOA CHAUFA (V)	◀	35
Red & white quinoa, shimeji mushroom, snow peas	◀	
PAPAS (V)	◀	30
Purple, red, gold roasted potato, rocoto, feta	◀	

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