

## PERUVIAN AND JAPANESE INSPIRED SUSHI ROLLS

★ <b>PERUVIAN LOMO SALTADO ROLL</b> Australian angus striploin, crabstick, avocado and lomo saltado sauce	700
<b>MAGURO KARAI</b> Tuna, crispy crab, cucumber, takuan and la-yu sauce	550
<b>SALMON KANCY CRAB ROLL</b> Soft shell crab, salmon, tobiko, kanikama, Japanese cucumber, tanuki and avocado with spicy miso	550
<b>SALMON AND SHRIMP TEMPURA ROLL</b> Salmon, shrimp tempura, cream cheese, avocado, cucumber and tobiko	550
<b>SALMON CREAM CHEESE ROLL</b> Salmon, cream cheese, avocado and cucumber with teriyaki sauce	550
<b>CALIFORNIA ROLL</b> Shrimp, crabmeat, avocado, tobiko, Japanese cucumber and tamagoyaki with mayonnaise	540
★ <b>CLUB SANDWICH ROLL</b> Salmon, tuna, avocado, cream cheese and tobiko with spicy mayonnaise and teriyaki sauce	540
<b>HAMACHI ABURRI ANTICUCHO ROLL</b> Hamachi aburi in anticucho sauce, Japanese cucumber and chimichurri	540
<b>HONSHU ROLL</b> Salmon tartare, shrimp tempura, avocado, cucumber and tobiko	500
★ <b>ACEVICHADO SEA BASS ROLL</b> Sea bass, shrimp, avocado, Japanese cucumber and crispy shirou with acevichado sauce	450
<b>CRISPY SEA ROLL</b> Shrimp tempura, tobiko, avocado and spicy miso with mayonnaise	400
<b>SPICY FISH ROLL</b> Salmon, tuna, avocado and cucumber with spicy mayonnaise	400
♥ <b>VEGGIE ROLL</b> Avocado, shiitake, cucumber and takuan	350



## NIGIRI NIKKEI

5 pieces

<b>HAMACHI TRUFFLE</b>	◀	700	<b>HOTATE BATAMISO</b>	◀	600
Comes with truffle oil and ponzu sauce	◀		Comes with Japanese scallop aburi in miso butter and crispy garlic	◀	
★ <b>AUSTRALIAN ANGUS BEEF NIKKEI</b>	◀	700	<b>TUNA ACEVICHADO</b>	◀	550
Comes with quail egg and chimichurri sauce	◀		Comes with acevichado sauce, crispy shirou and salsa criolla	◀	
	◀		<b>SALMON ANDINO</b>	◀	450
	◀		Comes with yellow chili and crispy quinoa	◀	

## SASHIMI

5 pieces

<b>HAMACHI</b>	◀	520	<b>HOTATE</b>	◀	450
<b>SALMON BELLY</b>	◀	450	<b>SALMON</b>	◀	400
<b>LOCAL TUNA</b>	◀	450	<b>OCTOPUS</b>	◀	400
<b>AMAEBI</b>	◀	450	<b>SHIME SABA</b>	◀	320

## JAPANESE PLATTERS

<b>SUSHI PLATTER</b>	◀	800	<b>SASHIMI PLATTER</b>	◀	800
14 pieces	◀		10 pieces	◀	
Acevichado sea bass roll	◀		Salmon, tuna, sea bass, octopus, amaebi	◀	
4 pcs, anticucho hamachi roll 4 pcs, shrimp roll 6 pcs	◀			◀	
<b>26 pieces</b>	◀	1,400	<b>18 pieces</b>	◀	1,250
Acevichado sea bass roll	◀		Salmon, tuna, sea bass, octopus, shime saba, amaebi, kanikama	◀	
8 pcs, anticucho hamachi roll 8 pcs, shrimp roll 6 pcs, sashimi roll 4 pcs	◀			◀	

\*Gluten Free Soy Sauce Available    \*Vegetarian Rolls Available

<b>THE ULTIMATE PLATTER</b>	◀	1,900
Tuna nigiri, hotate nigiri, sea bass nigiri, salmon sashimi, tuna sashimi, sea bass sashimi, hotate sashimi, ebi sashimi, acevichado roll 4 pcs and maguro karai roll 4 pcs	◀	





## SALADS

<p><b>♥ QUINOA AND KALE SUPERFOOD SALAD</b> Kale, black and white quinoa, edamame, crispy gochujang, sesame walnuts, cherry tomatoes, red radish, baby spinach, gooseberries, cranberries, strawberries and blueberries served with a miso sesame vinaigrette</p>	<p>400</p>
<p><b>Ⓥ WAKAME SALAD</b> Japanese wakame, pomegranate, pomelo wedges, fresh carrots, red cabbage, orange slices, sesame seeds and crispy phyllo</p>	<p>300</p>
<p><b>JAPANESE CAESAR CRUNCH</b> A unique twist on the classic Caesar salad. Crisp white cabbage, romaine lettuce, bacon bits, pandan bread croutons, avocado topped with a zesty wasabi caesar dressing, parmesan cheese shavings and katsuobushi flakes</p>	<p>300</p>



## PERUVIAN PLATTERS

<p><b>FIESTA DEL MAR</b> Peruvian seafood platter specially made for your party. Cebiche classico, oysters chalaca, causa shrimp cocktail and sashimi moriawase</p>	<p>1,900</p>
<p><b>PARRILLA SOUTH AMERICAN GRILL</b> Australian angus striploin beef, chorizo sausage, anticucho beef heart, anticucho chicken, chicken wings, sweet potato fries, chimichurri and red chili criollo</p>	<p>1,900</p>



## PLANT BASED

<p><b>★♥ AWESOME WHOLE ROASTED CAULIFLOWER IN MOLE SAUCE AND BLACK TRUFFLES</b> Kamado grilled whole cauliflower marinated in spices with an anticucho chipotle sauce and covered in a 25-ingredient mole sauce, served with steamed rice and beans</p>	<p>1,200</p>
<p><b>♥ GUACAMOLE (PREPARED TABLE-SIDE)</b> Wow, it's time to party! Mashed avocados, fresh lime juice, double jalapeños, cilantro, fresh tomatoes and corn tortilla chips.</p>	<p>550</p>
<p><b>♥ ON FIRE MUSHROOM ANTICUCHO TRIO</b> Smoky grilled portobello, eringi and shiitake mushrooms covered in anticucho sauce, served with our classic chimichurri and fiery red chili criollo</p>	<p>400</p>
<p><b>♥ YUCA CEBICHE</b> Yuca marinated in leche de tigre, served with white onions, corn, cilantro, sweet potatoes and red onions in a yellow chili leche de tigre sauce</p>	<p>280</p>
<p><b>♥ SWEET POTATO CHIPS</b> Homemade sweet potato fries served with a creamy jalapeño sauce</p>	<p>200</p>
<p><b>♥ GRILLED EDAMAME</b> Grilled edamame served with a garlic and soya sauce</p>	<p>200</p>





## CAUSAS

### WHIPPED POTATO MIXED WITH YELLOW CHILI, LIME JUICE AND TOPPED WITH FRESH INGREDIENTS

#### ★ MIRAFLORES

Inspired by the iconic Miraflores district in Lima, Peru: mashed potatoes mixed with yellow chili, pepper and lime, covered with an avocado mayonnaise and topped with a fisherman crab meat salad, tobiko, ikuna and our delicious huancaína sauce

550

#### OCTOPUS AL OLIVO

Spinach and mashed potatoes mixed with yellow chili and lime juice, topped with tender sashimi slices of octopus and covered in a creamy kalamata olive mayonnaise and chalaca sauce

390

#### ★ LIMEÑA

A Peruvian favourite! The perfect blend of mashed potatoes, yellow chili pepper and lime juice, covered with an avocado cream, quail eggs, cherry tomatoes, organic farm-raised chicken salad and organic flowers

300



## CEBICHES

### PERU'S NATIONAL DISH: FISH MARINATED IN LECHE DE TIGRE

#### ★ CEBICHE TASTING (3 pcs / 5 pcs)

Transport yourself to the Peruvian Coast with Cebiche Above Eleven, Cebiche Tuna Nikkei, Cebiche Amazon, Cebiche Salmon Ponzu and Cebiche Yuca (vegan)

665 / 1,500

#### CEBICHE NIKKEI SMOKED TUNA

Fresh tuna smoked and marinated in sesame oil, togarashi and soya leche de tigre, served with avocado, fresh daikon radish, sesame seeds and aji amarillo crisps

500

#### CEBICHE ABOVE ELEVEN

Ten years ago, we started this journey with the iconic Peruvian national dish. Cebiche sea bass marinated in our own leche de tigre and topped with crispy calamari

470

#### CEBICHE AMAZON

Sea bass marinated in yellow chili leche de tigre under a patacon of manioc and topped with fresh red onions and plantain chips

450

#### CEBICHE SALMON PONZU

Fresh salmon marinated in ponzu red chili sauce and served with avocado and sweet potatoes

450



#### ★ Chef's Recommendation



## TIRADITOS PERUVIAN SASHIMIS

### ★ HAMACHI TRUFFLE OIL TIRADITO

Japanese hamachi sashimi topped with house-made red chili ponzu sauce, sunflower truffle oil and oba leaves

800

### OCTOPUS AL OLIVO

Thinly sliced octopus sashimi served on top of Greek kalamata olive mayonnaise, olive oil, avocado purée, grilled corn and tomato chalaca sauce

700

### TUNA TATAKI PONZU

Tuna tataki topped with soya and sesame ponzu sauce, spring onions, radish, avocado and sesame crunch

600



## ANTICUCHOS PERUVIAN NIKKEI YAKITORI GRILL

### TASTING PLATTER

An assortment of our most delicious charcoal-grilled skewers, all served with flavorful sauces: chicken, pork neck, and beef heart

600

### ★ BEEF HEART

Street vendors all over Lima sell this dish at dawn. Charcoal-grilled beef hearts in anticucho sauce served with Peruvian sauces, rocoto chili criollo, chimichurri and spicy yellow chili aji amarillo

300

### CHICKEN

Our Nikkei version of anticucho: charcoal-grilled chicken thigh in red chili teriyaki anticucho sauce

300

### PORK NECK GOCHUJANG

Charcoal-grilled pork neck in gochujang sauce

300





## TACOS MEXICANOS

★ <b>LOMO SALTADO TACOS</b> Marinated beef tenderloin, aji verde, golden potatoes, red onions, tomato and cilantro	700
<b>HAMACHI TOSTADA</b> Corn tortillas with avocado, Japanese hamachi, jalapeños, chipotle mayo and salsa macha	600
<b>BAJA CALIFORNIA TIGER SHRIMP TACOS</b> Baja California tiger shrimp, el charro corn tortilla, homemade crema, cabbage, chipotle in adobo hot sauce and pico de gallo	600
<b>AHORA SÍ TACOS DE LENGUA</b> El Charro corn tortillas with slow-cooked organic beef tongue served with Mexican chilies, refried pinto beans, homemade pickles, red onions, fresh cilantro and salsa verde	390
<b>LET'S PARTY CABRONES DUCK CARNITAS TACOS</b> El Charro corn tortillas with confit duck leg marinated in orange and spices. Served with salsa verde marmalade, fresh cilantro, white onions and lime juice	350
<b>CHICKEN MOLE OAXACA</b> Corn tortillas with grilled chicken thigh covered in 30-ingredient mole sauce, Mexican cream and sesame seeds	300
<b>SOFT SHELL CRAB TACOS CAPEADOS</b> Baja California battered soft shell crab in a flour tortilla with homemade anchovy crema, cabbage, chipotle in adobo hot sauce and papaya pico de gallo	300



## CRUNCHY BITES

★ <b>TUNA TARTARE</b> Above Eleven's most popular dish. Fresh Maldives tuna marinated in olive oil, red chili pepper, ginger, garlic, cilantro, lime juice and wasabi, served with wonton crisps	500
★ <b>NIKKEI PORK SHOULDER STEAMED BUNS</b> Two homemade fresh Chinese steamed buns with slowly cooked, hand-pulled pork shoulder served in sweet brown sugar, oyster and five-spice infused red chili sauce, served with daikon relish and fresh cilantro	350
<b>CRISPY CALAMARI</b> Crispy baby squid rings marinated in ginger and garlic, served with a spicy tartare sauce and zucchini	350
<b>CRISPY NORI AND SPICY SALMON</b> Crispy nori topped with fresh salmon tartare and spicy mayonnaise	350
<b>TIGER SHRIMP SRIRACHA TEMPURA</b> Crispy tiger shrimp in a tempura batter served with spicy kimchi and sriracha mayonnaise	300
<b>MINI BEEF EMPANADAS</b> Found in every bakery in Latin America: two baked pastries filled with slow-cooked beef in spices and raisins, served with a delicious red chili huancaína sauce	250



## TRADITIONALLY PERUVIAN

<b>PARRILLA AMAZONICA</b>	Grilled tiger shrimp, salmon steak, splendid squid, chorizo, mussels, razor clams, patacones, padron pepper, roasted corn and salsa amazonica	1,800
<b>AUSTRALIAN ANGUS STRIPLOIN STEAK</b>	300g of flamed striploin steak served with broccolini and Peruvian sauces	1,500
★ <b>LOMO SALTADO (Gluten Free Option Available)</b>	One of our most beloved dishes. Sautéed Australian beef tenderloin with red onions, tomatoes and red pepper infused in soya sauce, served with steamed rice and crispy golden potatoes	990
<b>TIGER SHRIMP A LO MACHO</b>	Delicious pinto beans tacu tacu, wok-sautéed with grilled local tiger shrimp and covered in a lo macho sauce	990
<b>OCTOPUS ANTICUCHO</b>	Grilled Australian octopus leg in anticucho sauce served with potatoes, red pepper foam, chimichurri and basil oil	990
<b>LAMB SHANK SECO</b>	48-hours New Zealand lamb shank stewed in beer and cilantro sauce with braised white beans and steamed jasmine rice, served with fresh red onion salsa criolla	990
★ <b>BEEF CHEEK 50 HOURS</b>	50-hours slow-cooked beef cheek in herb and chilis, served with a corn and quinoa quinotto and topped with red chili crema	990
🌿 <b>ARROZ CON MARISCOS</b>	Our CEO, Rohit's favorite dish. Criollo paella rice in red chili aderezo, white wine and yellow chili, topped with fresh river prawn, squid and mussels, served with fresh salsa criolla	700
<b>ARROZ CON PATO (Gluten Free Option Available)</b>	Organic farm-raised muscovy confit duck leg with Mom's classic cilantro rice, creamy huancaína sauce, red onions and chili salsa criolla	700
★ <b>ARROZ CHAUFA MARISCOS</b>	Wok-sautéed shrimp with squid ink rice, topped with fried calamari and red chili huancaína sauce	700

## DISCOVER PERU SET MENU

1,500

### SMALL BITE:

Octopus Tiradito OR Causa Limeña Cebiche OR Mini Beef Empanadas

### STARTER:

Cebiche Above Eleven OR Anticucho Beef Heart OR Yuca Cebiche

### MAIN:

Arroz Mariscos OR Lamb Shank Seco OR Arroz Con Pato

### DESSERT:

Tres Leches OR Volcán de Chocolate OR Picanones





## DESSERTS

<b>DESSERT PLATTER</b>	◀	900
Sorbets, tres leches, volcán de chocolate, assorted fruits, Peruvian alfajores		
★ <b>PERUVIAN ALFAJORES</b>	◀	200
Biscuit sablé filled with dulce de leche		
<b>TRES LECHES</b>	◀	200
Vanilla genoise soaked in three milks and topped with whipped cream		
<b>VOLCÁN DE CHOCOLATE</b>	◀	200
Chocolate fondant served with chocolate sauce and vanilla ice cream		
★ <b>PICARONES</b>	◀	200
Peruvian sweet potatoes and pumpkin beignets accompanied with orange and star anise syrup		
<b>SUSPIRO LIMEÑO</b>	◀	200
Port meringue, dulce de leche espuma, cinnamon crumble and milk ice cream		



## COFFEE & TEA

<b>AMERICANO</b>	◀	120	<b>IRISH COFFEE</b>	◀	350
<b>ESPRESSO</b>	◀	110	<b>LATTE</b>	◀	130
<b>HOT TEA</b>	◀	100	<b>CAPPUCCINO</b>	◀	130
Green Tea	◀			◀	
Black tea	◀			◀	
White tea	◀			◀	
Mint tea	◀			◀	

