STARTERS

TARTAR DE ATUN Ⓡ Ⓖ Ⓔ — 84
Tuna, avocado, black tapioca crackers, wasabi, soy

CHICHARRON CALAMAR Ⓓ Ⓔ Ⓖ — 78
Crispy black squid, ponzu mayo sauce

★ **CHICHARRON DE CAMARON** Ⓢ Ⓔ Ⓖ — 82
Prawns, crispy tempura, togarashi spice mix, spicy mayo

ANGUS BAO Ⓖ — 74
Bao bun, pulled short rib, criolla salad, cilantro

CEBICHES

★ **ABOVE ELEVEN** Ⓡ Ⓖ Ⓓ — 79
Seabass, A11 leche tigre, crispy calamari, cancha, choclo, sweet potato

★ **NIKKEI** Ⓡ Ⓢ Ⓖ — 86
Tuna, nikkei leche tigre, goma seeds, black tapioca, kiuri

FORESTIA ♥ Ⓖ — 56
Shimeji, portobello, avocado, choclo, sweet potato, zesty dressing

TIRADITOS

★ **HAMACHI TRUFFLE PONZU** Ⓡ Ⓖ — 92
Yellowtail, shiso leaves, chili ponzu, truffle oil, caviar

Consumption of raw, rare or medium cooked seafood or meat may increase the risk of foodborne illness.

★ Chef's Recommendation Ⓥ Vegetarian ♥ Vegan Ⓖ Gluten-Free Ⓕ Fish
Ⓐ Alcohol Ⓝ Nuts Ⓓ Dairy Ⓢ Shellfish Ⓔ Eggs Ⓖ Gluten Ⓡ Raw Ⓢ Soy

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ANTICUCHOS

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

CHICKEN (GF)(E)	52
★ BEEF (GF)(E)	75
PORTOBELLO (V)(E)(GF)	45
ANTICUCHOS PLATTER (GF)(E) Chicken, angus beef and portobello (6 pieces)	135

SALADS

KALE SALAD (D)(N)(V)(GF) Crispy white and red quinoa, kale, manchego cheese, physalis, blueberries, walnuts	64
DEL MAR SALAD (GF)(V) Seaweed, carrot, goma, filo, pomegranate, pomelo	55

SUSHI BAR

MAKI ROLLS

★ HONSHU (R)(A)(E)(GF) Salmon tartare, crab, avocado, cucumber, teriyaki, ikura	92
ACEVICHADO (R)(E)(GF) Seabass, prawn, avocado, acevichado sauce	74
MAGURO KARAI (R)(E)(GF) Tuna, crispy crab, cucumber, takuan, la-yu sauce	96
AVOCADO (V)(GF) Avocado, shitake mushrooms, cucumber, takuan	60

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★ Chef's Recommendation (V) Vegetarian Vegan (GF) Gluten-Free (F) Fish

(A) Alcohol (N) Nuts (D) Dairy (SF) Shellfish (E) Eggs (GF) Gluten (R) Raw (S) Soy

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NIGIRI NIKKEI

2 Pieces

HAMACHI TRUFFLE Ⓡ
Truffle oil, ponzu, red chili — 69

SALMON ANDINO Ⓡ
Salmon, yellow chili, quinoa, huacatay — 69

TRADITIONAL SASHIMI

3 Pieces

SALMON Ⓡ — 60

TUNA Ⓡ — 62

HAMACHI Ⓡ — 72

A11 MORIAWASE

A carefully curated selection of sushi rolls, nigiris & sashimi

CHEF'S SELECTION (18 pieces) Ⓡ — 245

PERUVIAN TRADITIONS

ARROZ CON MARISCOS Ⓢ Ⓕ Ⓓ
Peruvian seafood rice, prawns, squid, octopus, mussels — 168

LOMO SALTADO Ⓢ Ⓓ Ⓖ
Wagyu tenderloin, lomo sauce, red onion, tomato, choclo rice, potatoes — 210

★ **ARROZ CON PATO** Ⓝ Ⓓ
Boneless duck leg confit, cilantro rice, chalaquita, huancaina, salsa criolla — 168

QUINOTO Ⓥ Ⓓ
Quinoa, aji amarillo, parmesan, seasonal vegetables — 84

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ROBATAYAKI GRILL

POLLO A LA PARRILLA (A)(Gluten)
Corn fed baby chicken, roasted potatoes, pollería mayo — 145

TENDERLOIN 220 G (Shellfish)(D)(Gluten)
Wagyu MB5, broccolini, choclo anticucho — 295

★ **PATAGONIAN TOOTHFISH** (A)(D)(Gluten)
Glacier patagonian toothfish, hoisin honey, miso mashed potato — 265

COLIFLOR AL JOSPER ♥(Gluten)
Cauliflower al josper, potato cocnut sauce, anticucho, garlic, cancha crumble — 90

SIDES

ESPARRAGOS AL JOSPER (V)(N)(Gluten)(E)
Asparagus, huancaina, cancha crumble — 46

QUINOA CHAUFA (V)(Gluten)
Red and white quinoa, shimeji mushroom, snow peas — 40

PURE DE PAPA CON TRUFA (D)
Yellow mash potatoes, truffle — 60

ARROZ CHAUFA (Gluten)(E)
Grains, spring onion, eggs, soy sauce — 36

CORN ANTICUCHO (D)(Gluten)(E)
Baby corn, pecorino cheese, anticucho sauce, mayo — 37

POSTERS

LAVA CAKE (D)(E)
Dulce de leche, Lucuma Ice cream — 58

MOCHIS ♥(Gluten)
Assorted mochis ice creams — 70

FRUIT PLATTER
Assortment of fresh fruits — 50

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(A) Alcohol (N) Nuts (D) Dairy (Shellfish) Shellfish (E) Eggs (Gluten) Gluten (R) Raw (Soy) Soy

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