

JAPANESE SUSHI ROLLS





CALIFORNIA ROLL

Shrimp, Crab meat, Avocado, Tobiko and Tamagoyaki with Mayonnaise.

540

SALMON CREAM CHEESE ROLL

Salmon, Cream Cheese, Avocado, Cucumber with Teriyaki Sauce.



550

CLUB SANDWICH ROLL

Salmon, Tuna, Avocado, Cream Cheese and Tobiko with Spicy Mayonnaise and Teriyaki Sauce.



540



Prices are subject to 10% service charge and 7% VAT

JAPANESE PLATTERS

AUSTRALIAN ANGUS STRIPLOIN BEEF ROLL 700

Australian Angus Striploin Beef, Special Kancy Sauce, Japanese Cucumber and Garlic.

ACEVICHADO TUNA ROLL 590

Tuna, Shrimp, Avocado with Acevichado Sauce.

SALMON KANCY CRAB ROLL 590

Soft Shell Crab, Salmon, Tobiko, Kanikama, Japanese Cucumber, Avocado with Special Kancy Sauce.

SALMON AND SHRIMP TEMPURA ROLL 550

Salmon, Shrimp Tempura, Cream Cheese, Avocado, Cucumber and Tobiko.

SALMON ANTICUCHO ROLL 550

Salmon, Aburi in Anticucho Sauce and Chimichurri.

SALMON KANCY ROLL 550

Salmon, Shrimp Tempura, Cucumber, Tobiko, Kanikama and Miso.

CRISPY SEA ROLL 400

Shrimp Tempura, Tobiko, Avocado and Spicy Miso with Mayonnaise.

SPIDER ROLL 400

Crunchy Soft-Shell Crab, Tobiko with Mayonnaise and Teriyaki Sauce.

SPICY FISH ROLL 400

Salmon, Tuna, Avocado, Cucumber with Spicy Mayonnaise.

NIGIRI & SASHIMI





LOCAL TUNA

2 pieces.

300

SHIME SABA

2 pieces.

160



NIGIRI

HOTATE

2 pieces

450

LOCAL TUNA

2 pieces

300

AMABI

2 pieces

250

SALMON

2 pieces

200

SHIME SABA

2 pieces

160

SASHIMI

HAMACHI

5 pieces

520

SALMON

5 pieces

400

SALMON BELLY

5 pieces

450

OCTOPUS

5 pieces

400

LOCAL TUNA

5 pieces

450

SHIME SABA

5 pieces

320

AMABI

5 pieces

450

SEABASS

5 pieces

280

HOTATE

5 pieces

450

SASHIMI SALAD

Salmon, Tuna, Suzuki, Green Oak, Iceberg Lettuce,
Cherry Tomato with Wasabi Dressing

350

JAPANESE PLATTERS



SUSHI PLATTER

26 pieces

Acevichado Roll 8pcs, Anticucho Roll 8pcs,
Shrimp Roll 6 Pcs, Sashimi Roll 4 Pcs.

1,400



Prices are subject to 10% service charge and 7% VAT

JAPANESE PLATTERS

SUSHI PLATTER

1,400

26 pieces

Acevichado Roll 8pcs, Anticucho Roll 8pcs,
Shrimp Roll 6 Pcs, Sashimi Roll 4 Pcs.

SASHIMI PLATTER

1,250

18 pieces

Salmon,Tuna,Seabass, Octopus, Shime Saba,
Amaebi, Kanikama

SUSHI PLATTER

800

14 pieces

Acevichado Roll 4pcs, Anticucho Roll 4pcs,
Shrimp Roll 6pcs.

SASHIMI PLATTER

800

10 pieces

Acevichado Roll 4pcs, Anticucho Roll 4pcs,
Shrimp Roll 6pcs.

*Gluten Free Soy Sauce Available

*Vegetarian Rolls Available

PLANT BASED



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GUACAMOLE

550

(Gluten Free Option Available)

Avocado Guacamole Mixed with Fresh Lime Juice, Jalapeño, Cilantro, Fresh Tomatoes. Served with Corn Chips.

VEGETARIAN CEBICHE

450

The Best Ingredients Marinated in Chili and Lime Juice. Hearts of Palm, Avocado, Tomato, Japanese Cucumber, Cilantro, Sweet Potato and Red Onions. Served with Corn Chips.

I LOVE VEGGIE PAPA

350

(Gluten Free Option Available)

Delicious Crispy Golden Potato, Yuca Frita, Boliyuca, Patacones, Sweet Potato Fries with Red Chili Criollo, Served with homemade Chimichurri and Tia Laura Guacamole.

MY FAVOURITE AVOCADO SALAD

350

(Gluten Free Option Available)

Fresh Assortment of Crisp Lettuce, Cherry Tomato, Carrots, White Onions, Cucumber and Avocado in Delicious Toasted Sesame Seed Dressing.

SUPERFOOD QUINOA SALAD

350

(Gluten Free Option Available)

Organic Superfoods. Black and White Quinoa, Cucumber, Tomato, Carrots, Cilantro, Corn, Green Peppers, Iceberg Lettuce, Pepitas, Hot Chipotle in Adobo Dressing. Served with Corn Chips.

ON FIRE PORTOBELLO MUSHROOM ANTICUCHO 300

(Gluten Free Option Available)

Grilled Portobello Mushrooms in Anticucho Sauce served with our homemade Chimichurri and Fiery Red Chili Criollo.

AWESOME WHOLE ROASTED CAULIFLOWER

300

Kamado Grilled Whole Cauliflower Marinated in Spices and Anticucho Chipotle Sauce. Served with Organic Tahini Sauce, Tomato and Parsley Salsa.

PERUVIAN PLATTER



CEBICHERO PLATTER

Peruvian Seafood Platter, Specially Made for Your Party
Cebiche Classico, Tiradito Sea Bass, Octopus Tiradito,
Causa Crab, Seabass Jalea and Tartar Sauce.

1,900



Prices are subject to 10% service charge and 7% VAT

PERUVIAN STARTERS





HAMACHI TRUFFLE OIL TIRADITO

(Gluten Free Option Available)

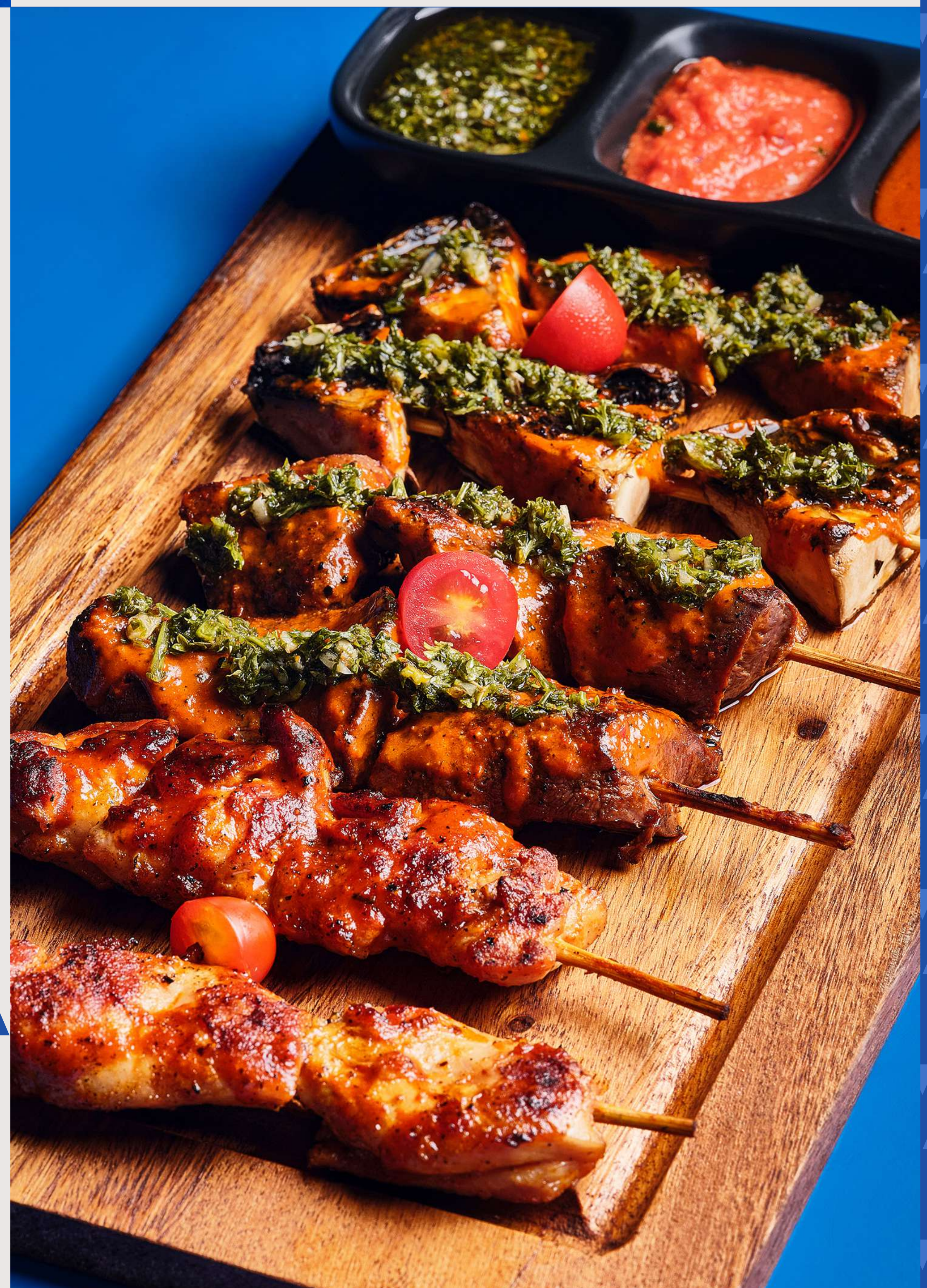
Japanese Hamachi Sashimi
topped with Red Chili Pepper
Ponzu Sauce, Sunflower Truffle
Oil and Oba Leaves.

800

ANTICUCHO TRIO

An Assortment of our Most
Delicious Charcoal-Grilled
Skewers. Anticucho Beef Heart,
Anticucho Chicken and
Anticucho Portobello
Mushroom. Served with
Flavourful Sauces.

520





OCTOPUS AL OLIVO

Thinly Sliced Octopus Sashimi
Served on Top of Greek
Kalamata Olive Mayo, Olive Oil,
Avocado Purée, Grilled Corn and
Tomato Chalaca Sauce.

700

CEBICHE TASTING

Indulge Yourself with this
Cebiche Tasting. Transport
yourself to the Peruvian Coast
with Cebiche Above Eleven,
Cebiche Verde and Cebiche
Máncora.



675



CEBICHE CLASSICO



Cebiche Is Our Passion! We Marinate Fresh Fish in Leche De Tigre, the Best Locally Sourced Aromatic Chilies, Fresh Red Onions and Cilantro. Served with Sweet Potato and Crisp Lettuce.

450

CEBICHE ABOVE ELEVEN

Ten Years Ago, We Started This Journey with An Iconic Peruvian National Dish. Cebiche Sea Bass Marinated in Our Own Leche de Tigre. Topped with Crispy Calamari.

470





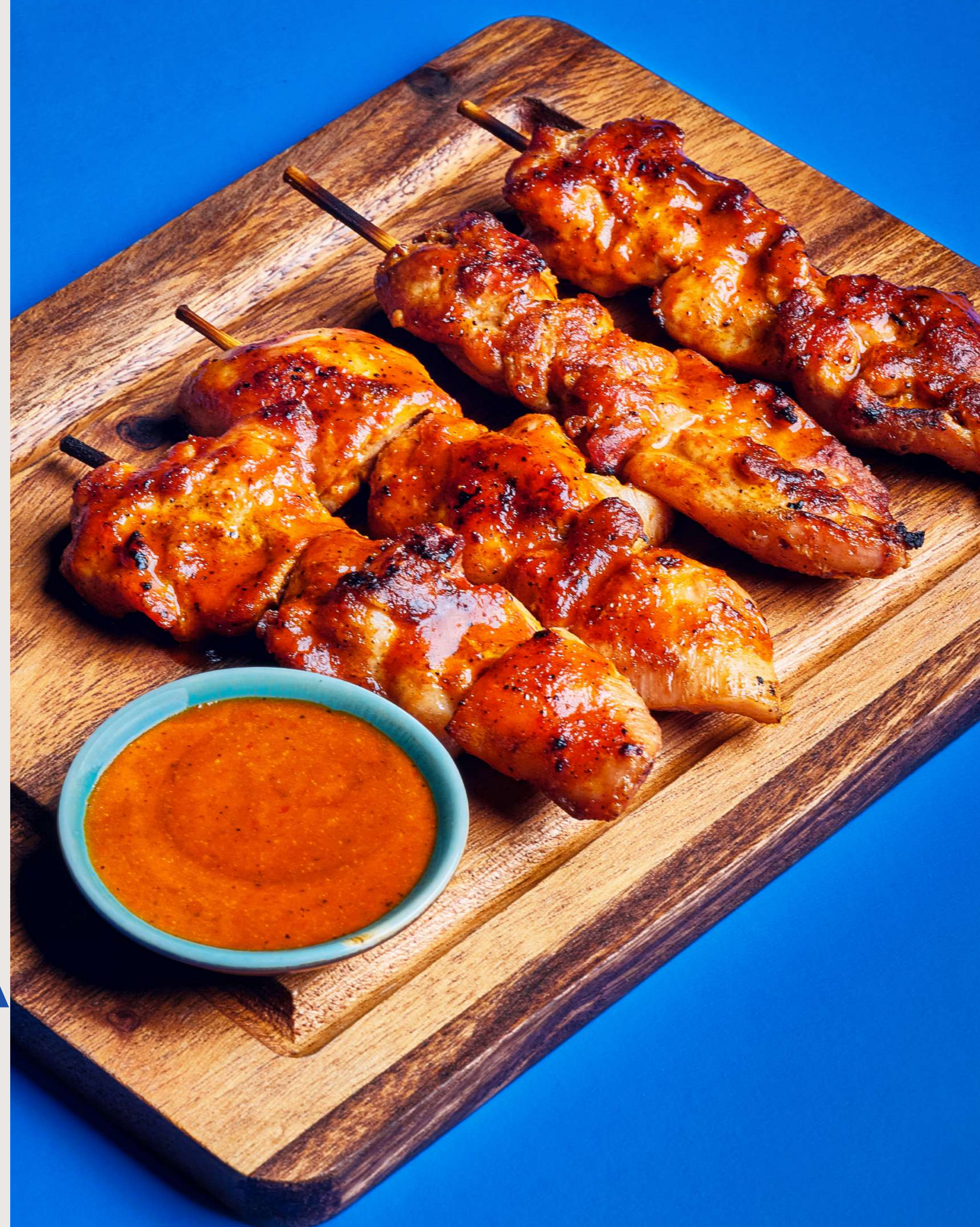
TRADITIONAL BEEF HEART ANTICUCHO

Street Vendors All Over Lima
Sell this Dish at Dawn. Charcoal
Grilled Beef Heart in Anticucho
Sauce Served with Peruvian
Sauces, Red Chili Criollo,
Chimichurri and Spicy Yellow
Chili.

300

ANTICUCHO CHICKEN

Our Nikkei Version of Anticucho.
Charcoal-Grilled Chicken Thigh
in Red Chili Teriyaki Anticucho
Sauce.



300

TARTARE (TUNA OR HAMACHI)

(Gluten Free Option Available)



Above Eleven's Most Popular Dish. Fresh Maldives Tuna OR Hamachi Marinated in Olive Oil, Red Chili Pepper, Ginger, Garlic, Cilantro, Lime Juice and Wasabi. Served with Wonton Crisps.

450 / 700



Prices are subject to 10% service charge and 7% VAT

CAUSA MIRAFLORES



Inspired By the Iconic Miraflores District in Lima Peru,
Mashed Potatoes Mixed with Yellow Chili Pepper and Lime.
Covered with Avocado Mayo, Topped with Fisherman Crab
Meat Salad, Tobiko, Ikura and Our Delicious Huancaína
Sauce.

500



Prices are subject to 10% service charge and 7% VAT

CAUSA LIMEÑA



A Peruvian Favourite, The Perfect Blend of Mashed Potato, Yellow Chili Pepper and Lime Juice. Covered with Avocado Cream, Quail Eggs, Cherry Tomato, Organic Farm Raised Chicken Salad and Organic Flowers.

300



Prices are subject to 10% service charge and 7% VAT

TACOS MEXICANOS





TOSTADA (TUNA OR HAMACHI)

Fresh Corn Tostadas with Fresh Maldives Tuna OR Hamachi Marinated in Smoky Jalapeño Leche De Tigre and Chipotle Mayo. Finished with Avocado and Crispy Leek.

450 / 700

TACOS DE LENGUA

El Charro Corn Tortillas with Slow Cooked Beef Tongue in Mexican Chilies with Aunt Gloria's Refried Pinto Beans, Housemade Pickles, Red Onions, Fresh Cilantro and Salsa Verde.



390



DUCK CARNITAS TACOS

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

BAJA CALIFORNIA FISH TACOS

Baja California Battered Fish, El Charro Corn Tortilla, Homemade Crema, Cabbage and Chipotle in Adobo Hot Sauce with Pico De Gallo.



250

CRUNCHY BITES





NIKKEI PORK SHOULDER STEAMED BUNS

Two Homemade Chinese Steamed Buns with Hand-Pulled Pork Shoulder in Sweet Brown Sugar, Oyster and Red Chili Sauce, Daikon Relish and Fresh Cilantro.

350

CRISPY CALAMARI

Crispy Baby Squid Rings Marinated in Ginger and Garlic with Crispy Zucchini. Served with Spicy Tantar Sauce.



320



SPRING ROLLS

Our Crispy Spring Rolls. Filled with Cream Cheese and Crab Meat. Served with Avocado Mayo.

330

MINI BEEF EMPANADAS

Found In Every Bakery in Latin America. Two Baked Pastries Filled with Slow-Cooked Beef in Spices, Raisins and Delicious Red Chili Huancaína Sauce.



250

PERUVIAN TRADITIONS





LAMB SHANK SECO

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

TIGER SHRIMP AND TACU TACU A LO MACHO

Delicious Pinto Beans Tacu Tacu, Wok Sautéed with Local Tiger Shrimp and A Lo Macho Sauce.

990





GRILLED OCTOPUS

(Gluten Free Option Available)

Kamado-Grilled Octopus in Anticucho Sauce accompanied by Wood Roasted Red Pepper Causa, Chimichurri and Red Chili Huancaína.

900

ARROZ CON PATO

Organic Farm-Raised Muscovy Confit Duck Leg with Mom's Classic Cilantro Rice, Creamy Huancaína Sauce, Red Onions and Chili Salsa Criolla.



500

LOMO SALTADO

(Gluten Free Option Available)



One of our Most Beloved Dishes. Sautéed Australian Beef Tenderloin with Red Onions and Tomato. Served with Steamed Rice and Crispy Golden Potatoes.

990



Prices are subject to 10% service charge and 7% VAT

ARROZ CON MARISCOS



Khun Rohit's Favourite 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.

650



Prices are subject to 10% service charge and 7% VAT

DESSERTS





TRES LECHES

Vanilla Genoise Soaked in Three Milk Topped with Whipping Cream.

200

CRÈME CARAMEL

Caramel Custard Served with A Layer of Caramel Sauce.



150



PERUVIAN ALFAJORES

Biscuit Sablé filled with
Dulce de Leche.

200

VOLCÁN DE CHOCOLATE

Chocolate Fondant Served with
Chocolate Sauce and Vanilla Ice
Cream.



200

BASQUE BURNT CHEESECAKE

Cream Cheese, Cream and Vanilla.

200



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