

PERUVIAN

AND

JAPANESE

INSPIRED SUSHI ROLLS



PERUVIAN LOMO SALTADO ROLL ★

Australian angus striploin, crabstick, avocado
and lomo saltado sauce

740





MAGURO KARAI

Tuna, crispy crab, cucumber, takuan and la-yu sauce

580

SALMON KANCY CRAB ROLL

Soft shell crab, salmon, tobiko, kanikama, Japanese cucumber, tanuki and avocado with spicy miso

580



SALMON AND SHRIMP TEMPURA ROLL

Salmon, shrimp tempura, cream cheese, avocado, cucumber and tobiko

580





SALMON CREAM CHEESE ROLL

Salmon, cream cheese, avocado and cucumber with teriyaki sauce

580

CALIFORNIA ROLL

Shrimp, crabmeat, avocado, tobiko, Japanese cucumber and tamagoyaki with mayonnaise

570



CLUB SANDWICH ROLL

Salmon, tuna, avocado, cream cheese and tobiko with spicy mayonnaise and teriyaki sauce

570





HAMACHI ABURRI ANTICUCHO ROLL

Hamachi aburi in anticucho sauce,
Japanese cucumber and
chimichurri

570

HONSHU ROLL

Salmon tartare, shrimp
tempura, avocado, cucumber
and tobiko

530



ACEVICHADO SEA BASS ROLL

Sea bass , shrimp, avocado,
Japanese cucumber and crispy
shirou with acevichado sauce

470





CRISPY SEA ROLL

Shrimp tempura, tobiko, avocado and spicy miso with mayonnaise

420

SPICY FISH ROLL

Salmon, tuna, avocado and cucumber with spicy mayonnaise

420



VEGGIE ROLL

Avocado, shiitake, cucumber and takuan

370

NIGIRI NIKKEI



AUSTRALIAN ANGUS BEEF NIKKEI ★

Comes with quail egg and chimichurri sauce

740



NEW NEW NEW NEW NEW

HAMACHI TRUFFLE ★

Comes with truffle oil and ponzu sauce

740





HOTATE BATAMISO

Comes with Japanese scallop aburi in miso butter and crispy garlic

630



TUNA ACEVICHADO

Comes with acevichado sauce, crispy shirou and salsa criolla

580



SALMON ANDINO

Comes with yellow chili and crispy quinoa

470



JAPANESE PLATTERS



SUSHI PLATTER

14 PIECES

Acevichado sea bass roll 4 pcs,
anticucho hamachi roll 4 pcs,
shrimp roll 6 pcs

840

26 PIECES

Acevichado sea bass roll 8 pcs,
anticucho hamachi roll 8 pcs,
shrimp roll 6 pcs, sashimi roll 4 pcs

1,470



SASHIMI PLATTER

10 PIECES

Salmon, tuna, sea bass, octopus, amaebi

840

18 PIECES

Salmon, tuna, sea bass, octopus, shime saba, amaebi, kanikama

1,310



10 PIECES



THE ULTIMATE PLATTER

2,000

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

SASHIMI



SASHIMI

5 pieces



HAMACHI

550



SALMON BELLY

470



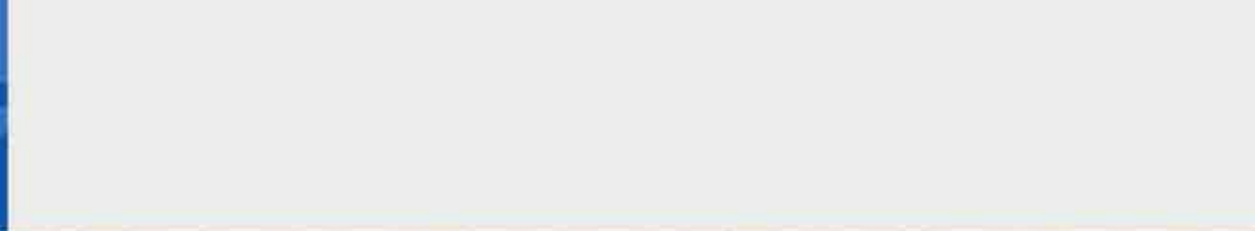
LOCAL TUNA

470



AMAEBI

470



SASHIMI

5 pieces



HOTATE

470



SALMON

420



OCTOPUS

420



SHIME SABA

340



SALADS

SALADS





QUINOA AND KALE SUPERFOOD SALAD

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

420

WAKAME SALAD

Japanese wakame, pomegranate, pomelo wedges, fresh carrots, red cabbage, orange slices, sesame seeds and crispy phyllo

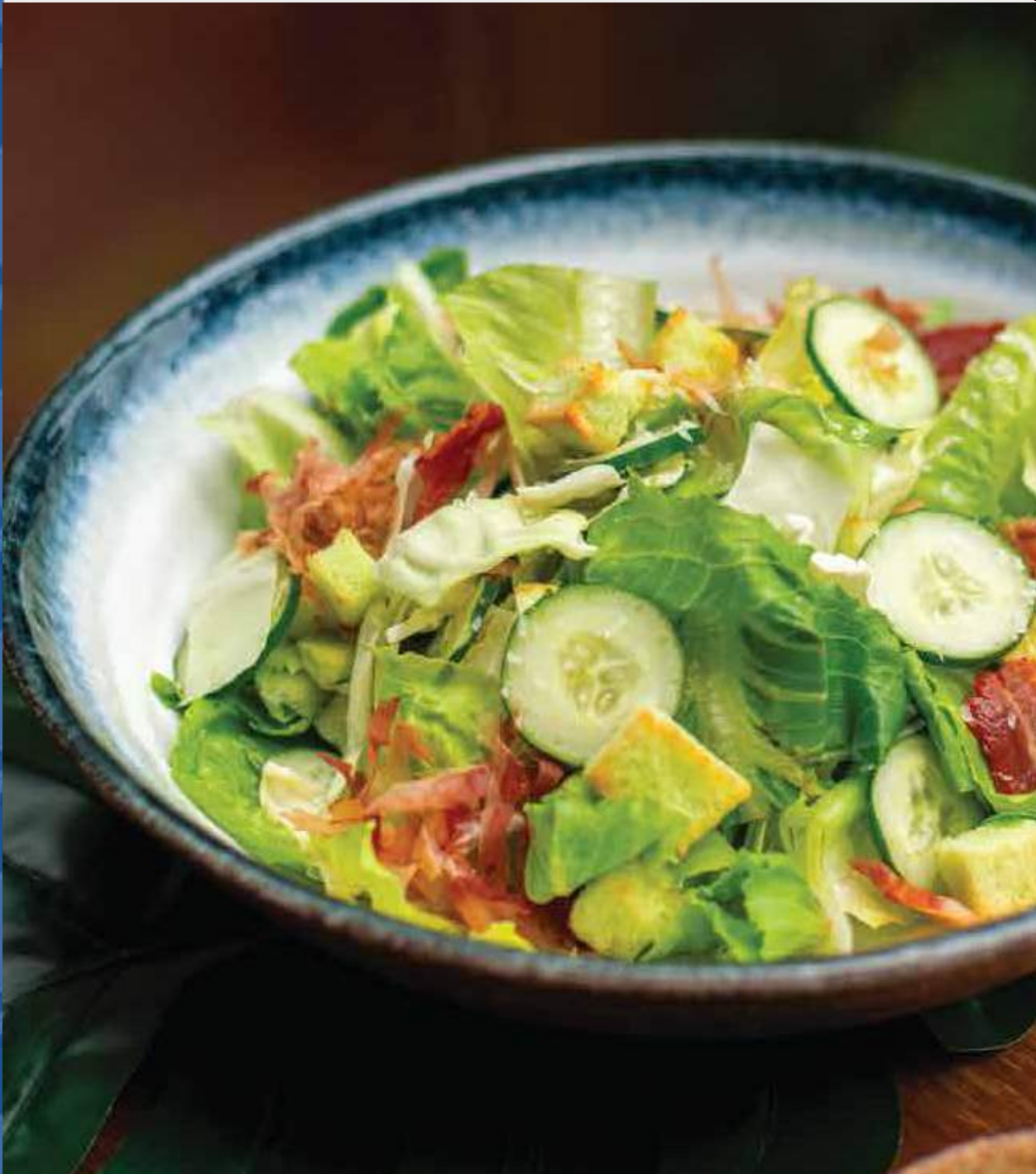
320



JAPANESE CAESAR CRUNCH

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

320



PERUVIAN PLATTER



FIESTA DEL MAR

Peruvian seafood platter specially made for your party.
Cebiche classico, oysters chalaca, causa shrimp cocktail and
sashimi moriawase

2,000



PARRILLA SOUTH AMERICAN GRILL

Australian angus striploin beef, chorizo sausage, anticucho beef heart, anticucho chicken, chicken wings, sweet potato fries, chimichurri and red chili criollo

2,000



PLANT
BASED





AWESOME WHOLE ROASTED CAULIFLOWER IN MOLE SAUCE AND BLACK TRUFFLES

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

1,260

SWEET POTATO CHIPS

Homemade sweet potato fries served with a creamy jalapeño sauce

210



GRILLED EDAMAME

Grilled edamame served with a garlic and soya sauce

210



GUACAMOLE (PREPARED TABLE-SIDE)

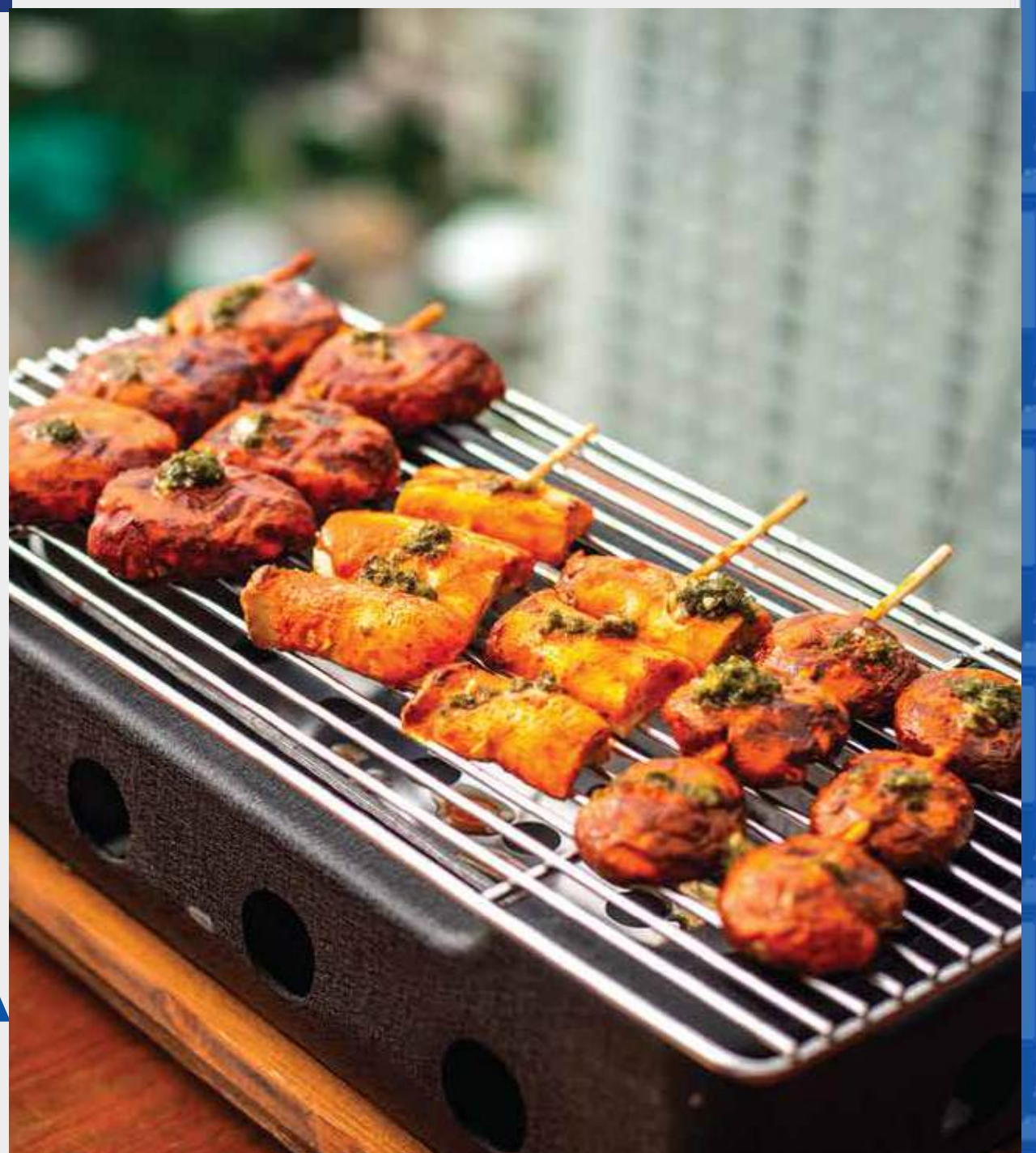
Wow, it's time to party! Mashed avocados, fresh lime juice, double jalapeños, cilantro, fresh tomatoes and corn tortilla chips

580

ON FIRE MUSHROOM ANTICUCHO TRIO

Smoky grilled portobello, eringi and shiitake mushrooms covered in anticucho sauce, served with our classic chimichurri and fiery red chili criollo

420



YUCA CEBICHE

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

300

CAUSAS





MIRAFLORES

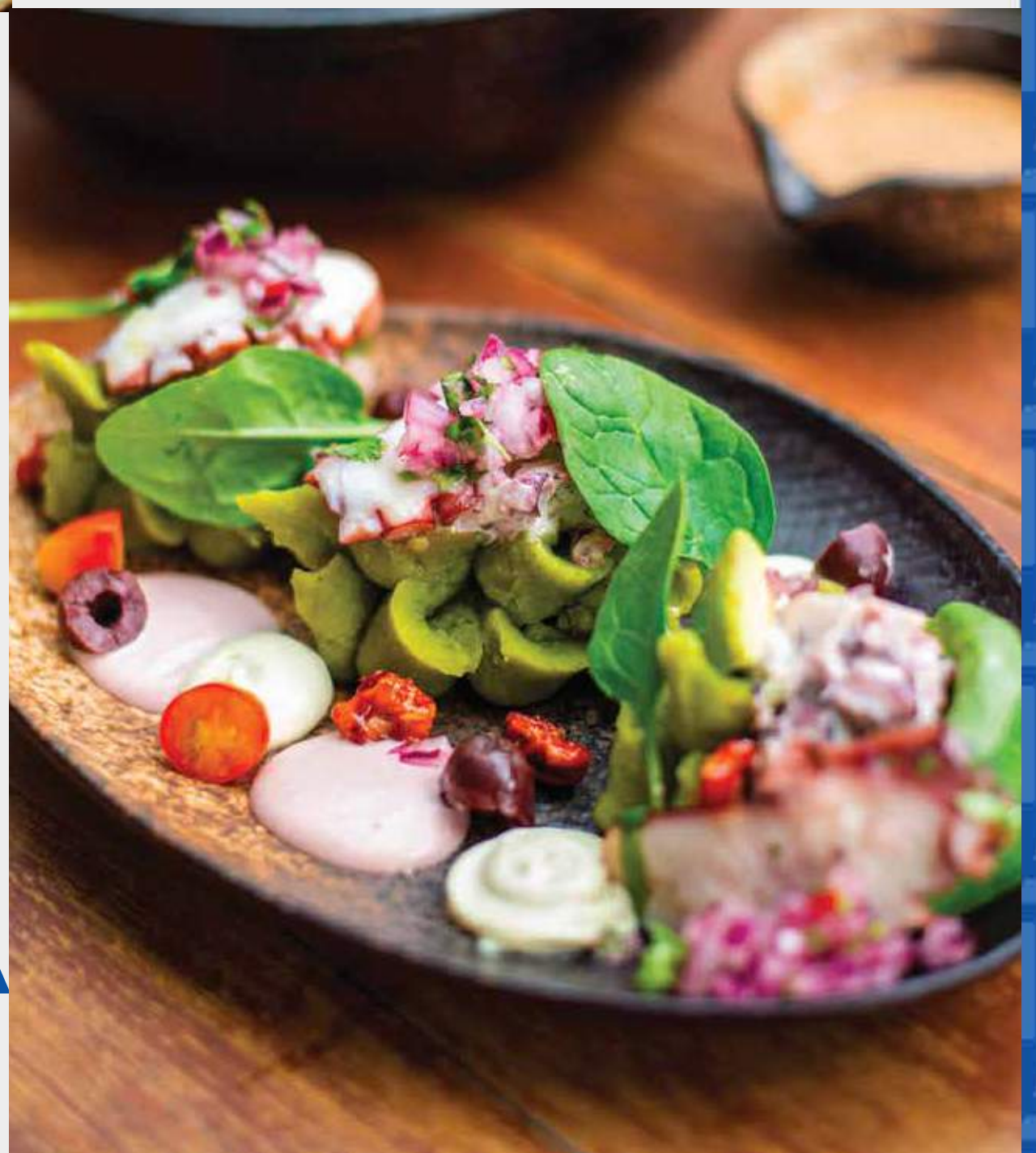
Inspired by the iconic Miraflores district in Lima, Peru: mashed potatoes mixed with yellow chili, pepper and lime, covered with an avocado mayonnaise and topped with a fisherman crab meat salad, tobiko, ikura and our delicious huancaína sauce

580

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

410



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

320



CEBICHES



CEBICHE TASTING (3 PCS / 5 PCS)

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

700 / 1,580





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

530

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

490



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

470



CEBICHE SALMON PONZU

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

470



TIRADITOS

PERUVIAN SASHIMIS





HAMACHI TRUFFLE OIL TIRADITO

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

840

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

740



TUNA TATAKI PONZU

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

630



ANTICUCHOS



TASTING PLATTER

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

630



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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

320

CHICKEN

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

320



PORK NECK GOCHUJANG

Charcoal-grilled pork neck in gochujang sauce

320



TACOS MEXICANOS



LOMO SALTADO TACOS

Marinated beef tenderloin, aji verde, golden potatoes, red onions, tomato and cilantro

740





HAMACHI TOSTADA

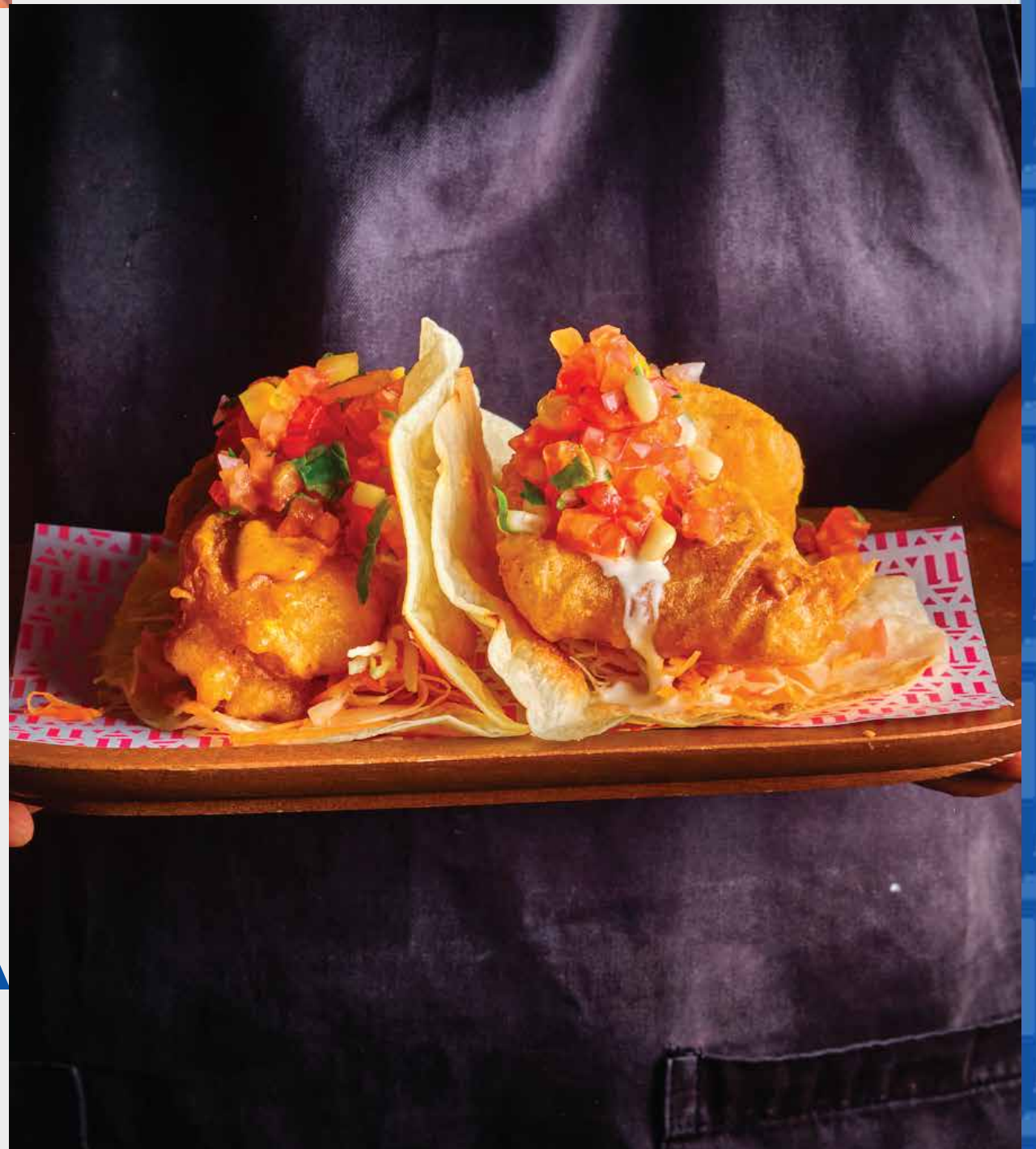
Corn tortillas with avocado, Japanese hamachi, jalapeños, chipotle mayo and salsa macha

630

BAJA CALIFORNIA TIGER SHRIMP TACOS

Baja California tiger shrimp, el charro corn tortilla, homemade crema, cabbage, chipotle in adobo hot sauce and pico de gallosauce

630



AHORA SÍ TACOS DE LENGUA

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

410





LET'S PARTY CABRONES 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

370

CHICKEN MOLE OAXACA

Corn tortillas with grilled chicken thigh covered in 30-ingredient mole sauce, Mexican cream and sesame seeds

320



SOFT SHELL CRAB TACOS CAPEADOS

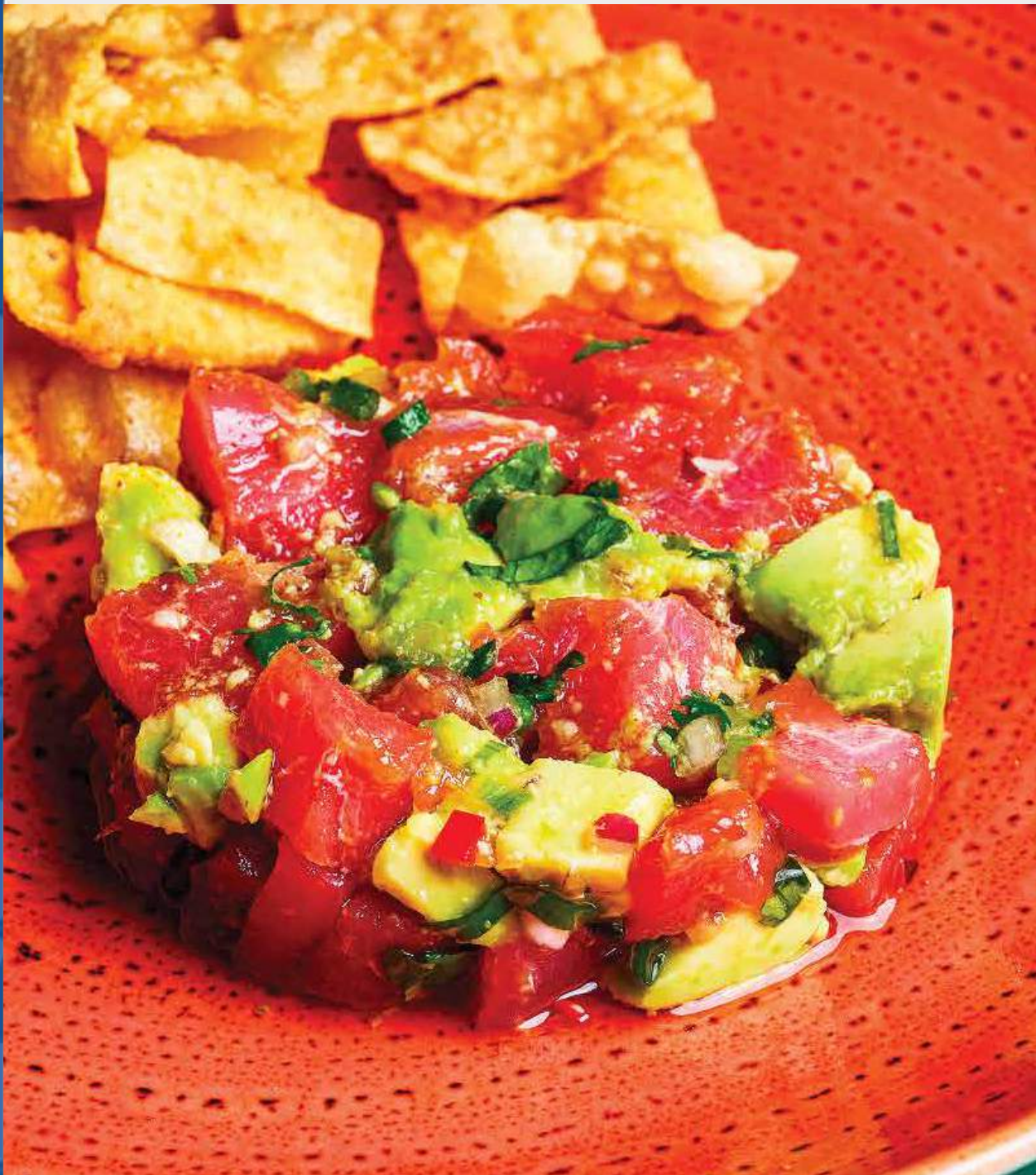
Baja California battered soft shell crab in a flour tortilla with homemade anchovy crema, cabbage, chipotle in adobo hot sauce and papaya pico de gallo

320



CRUNCHY BITES





TUNA TARTARE

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

530

NIKKEI PORK SHOULDER STEAMED BUNS

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

370



CRISPY CALAMARI

Crispy baby squid rings marinated in ginger and garlic, served with a spicy tartare sauce and zucchini

370



CRISPY NORI AND SPICY SALMON

Crispy nori topped with fresh salmon tartare and spicy mayonnaise

370

TIGER SHRIMP SRIRACHA TEMPURA

Crispy tiger shrimp in a tempura batter served with spicy kimchi and sriracha mayonnaise

320



MINI BEEF EMPANADAS

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

260



TRADITIONALLY PERUVIAN





PARRILLA AMAZONICA

Grilled tiger shrimp, salmon steak, splendid squid, chorizo, mussels, razor clams, patacones, padron pepper, roasted corn and salsa amazonica

1,890

AUSTRALIAN ANGUS STRIPLOIN STEAK

300g of flamed striploin steak served with broccolini and Peruvian sauces

1,580



LAMB SHANK SECO

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

1,040



LOMO SALTADO

(GLUTEN FREE OPTION AVAILABLE)

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

950





TIGER SHRIMP A LO MACHO

Delicious pinto beans tacu tacu, wok-sautéed with grilled local tiger shrimp and covered in a lo macho sauce

1,040



OCTOPUS ANTICUCHO

Grilled Australian octopus leg in anticucho sauce served with potatoes, red pepper foam, chimichurri and basil oil

1,040



BEEF CHEEK 50 HOURS

50-hours slow-cooked beef cheek in herb and chilis, served with a corn and quinoa quinotto and topped with red chili crema

1,040





ARROZ CON MARISCOS

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

740

ARROZ CON PATO

(GLUTEN FREE OPTION AVAILABLE)

Organic farm-raised muscovy confit duck leg with Mom's classic cilantro rice, creamy huancaína sauce, red onions and chili salsa criolla

740



ARROZ CHAUFA MARISCOS

Wok-sautéed shrimp with squid ink rice, topped with fried calamari and red chili huancaína sauce

740



DESSERT





DESSERT PLATTER

Sorbets, tres leches, volcán de chocolate, assorted fruits, Peruvian alfajores

950

PERUVIAN ALFAJORES

Biscuit sablé filled with dulce de leche

210



TRES LECHES

Vanilla genoise soaked in three milks and topped with whipped cream

210



VOLCÁN DE CHOCOLATE

Chocolate fondant served with chocolate sauce and vanilla ice cream

210



PICARONES

Peruvian sweet potatoes and pumpkin beignets accompanied with orange and star anise syrup

210



SUSPIRO LIMEÑO

Port meringue, dulce de leche espuma, cinnamon crumble and milk ice cream

210