

APPETIZER

TASTING MENU

DISCOVER PERU - 5 COURSES TASTING MENU (For 1-2)	490	PLATO VEGETARIANO VEGETARIAN (For 1-2)	220
Classic cebiche Tiradito trio Causa trio Beef Cheek Seco Stew OR Arroz con mariscos Tres leches		Veggie Rolls Eggplant anticucho Causa betabel yucas fritas	

CEBICHES

Peruvian national dish - marinated fish and seafood in leche de tigre

CEBICHE CLASSIC	125
Catch of the day in red chili, ginger, coriander and leche de tigre	

★ CEBICHE ABOVE ELEVEN	165
Catch of the day, shrimp, fried calamari, garlic, coriander with red chili leche de tigre	

V CEBICHE MANGO	110
Mango in red chili mango sauce and chalaca sauce	

CAUSAS

Peruvian seasoned mash potato in yellow chili and lime juice

CAUSA CRAB MEAT	115	CAUSA BETABEL	80
Crab meat, avocado, quail egg, cherry tomato, mayonnaise and huancaína sauce		Beetroot, carrots, avocado, mayo, red huancaína sauce	

★ CAUSA LIMENA	115
Chicken salad in mayonnaise, avocado, tomato cherry, huancaína sauce and quail egg	

MAIN

VEGETARIAN

V★ QUINOA CHAUFA	140
Stir fried quinoa with tomato, baby corn, asparagus, cauliflower, red pepper, carrots, broccoli and scrambled egg	

V AVOCADO SALAD	100
Mixed lettuce, tomato cherry, carrots, white onions, cucumber, quail egg and avocado tozasu dressing	

FROM THE FARM

ARROZ CON PATO	310
Duck leg, cilantro rice, salsa criolla	

★ 15-HOURS AUS. GRAIN FED BEEF CHEEK SECO STEW	320
15 hours beef cheek seco stew serve with white beans and steam rice with salsa criolla	

FROM THE SEA

ARROZ CON MARISCOS	200
Rice in red chili aderezo with shrimp, squid, mussel, octopus and salsa criolla	

GRILLED OCTOPUS	200
In anticucho sauce, creamy mashed potato, aioli olive and chimichurri	

TIRADITOS PERUVIAN CARPACCIO

Peruvian-style sashimi

TIRADITO NIKKEI	125	TIRADITO OCTOPUS	110
With acebichado sauce, pickle daikon and sesame		Octopus, white onions, olive oil black olive mayo	

NIBBLES

Peruvian & Japanese delights

V EDAMAME	55
MISO SOUP	65
Tofu, Wakame, miso and katsuo stock, spring onion	

V GOLDEN POTATO	60
Homemade fried potato with Peruvian sauces	

★ TUNA TARTAR	115
Fresh tuna tartar with avocado, coriander, garlic, ginger, sesame, red chili-wasabi dressing and wonton crisps.	

CHICKEN KARAGE	115
Fried chicken thigh with tartar sauce	

ANTICUCHOS CHARCOAL GRILL SKEWERS

★ ANTICUCHO BEEF HEART	125
Marinated beef heart in anticucho sauce	

ANTICUCHO CHICKEN	115
Chicken thigh in red chili teriyaki sauce	

SUSHI & SASHIMI

SIGNATURE ROLLS

★ ACEBICHADO ROLL (8 PIECES)	145
Snapper, shrimp, ika karaage, avocado, acebichado sauce, cucumber, salsa criolla	

SALMON ANTICUCHO ROLL (8 PIECES)	140
Salmon, anticucho sauce, chimichurri sauce, avocado, cucumber	

★ SALMON KANCY (8 PIECES)	155
Salmon, tempura ebi & flakes, miso, tobiko, teriyaki sauce, cucumber, avocado	

SPIDER ROLL (6 PIECES)	120
Soft shell crab, tobiko, mayo, teriyaki sauce, cucumber	

★ CHEF'S RECOMMENDATION

V VEGETARIAN DISH

SUSHI & SASHIMI

CLASSIC ROLLS

CALIFORNIA ROLL (6 PIECES)	135
Ebi, avocado, cucumber, mayo, tobiko, sweet egg, crab stick	

★ SALMON CREAM CHEESE ROLL (8 PIECES)	135
Salmon, cream cheese, avocado, cucumber, sesame, teriyaki sauce	

SALMON MAKI (6 PIECES)	90
Classic salmon roll	

TUNA MAKI (6 PIECES)	85
Classic tuna roll	

V AVOCADO MAKI (6 PIECES)	80
Classic avocado roll	

SASHIMIS

SALMON (5 PIECES)	135
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TUNA (5 PIECES)	90
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OCTOPUS (5 PIECES)	90
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RED SNAPPER (5 PIECES)	100
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ABOVE ELEVEN PLATTERS

SASHIMI (18 PIECES)	340
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SUSHI (14 PIECES)	230
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SUSHI (26 PIECES)	460
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DESSERT

CHURROS	70
Fried pastry dough with chocolate sauce and vanilla ice cream	

FRUIT PAVLOVA	75
Meringue pavlova with mascarpone cream, mango, orange, grapes, strawberry and passion coulis	

ICE CREAM	
One scoop	45
Two scoops	55
Three scoops	95