

APPETIZER

TASTING MENU

DISCOVER PERU - 5 COURSES

TASTING MENU (For 1-2)

Classic cebiche | Tiradito trio | Causa trio | Beef Cheek Seco Stew OR Arroz con mariscos | Tres leches

CEBICHES

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

CEBICHE CLASSIC

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

★ CEBICHE ABOVE ELEVEN

Catch of the day, shrimp, fried calamari, garlic, coriander with red chili leche de tigre

V CEBICHE MANGO

Mango in red chili mango sauce and chalaca sauce

CAUSAS

Peruvian seasoned mash potato in yellow chili and lime juice

CAUSA NEGRA

Squid ink causa, charcoal oil, shrimp, squid, mussels, octopus and salsa criolla.

CAUSA CRAB MEAT

Crab meat, avocado, quail egg, cherry tomato, mayonnaise and huancaína sauce

TIRADITOS PERUVIAN CARPACCIO

Peruvian-style sashimi

TIRADITO NIKKEI

With acebichado sauce, pickle daikon and sesame

★ TIRADITO TRUFFLE OIL

Catch of the day with red chili ponzu and truffle oil

V PLATO VEGETARIANO VEGETARIAN (For 1-2)

Veggie Rolls | Eggplant anticucho | Causa betabel | yucas fritas

CEBICHE MIXTO

Smoked Seafood in red chili leche de tigre, sweet potato, corn chalaca

★ CEBICHE TASTING

A trio of cebiche classic, cebiche above eleven and cebiche mixto

V CAUSA BETABEL

Beetroot, carrots, avocado, mayo, red huancaína sauce

★ CAUSA LIMENA

Chicken salad in mayonnaise, avocado, tomato cherry, huancaína sauce and quail egg

TIRADITO OCTOPUS

Octopus, white onions, olive oil black olive mayo

NIBBLES

Peruvian & Japanese delights

V EDAMAME

MISO SOUP

Tofu, Wakame, miso and katsuo stock, spring onion

V GOLDEN POTATO

Homemade fried potato with Peruvian sauces

★ SALCHIPAPAS

Homemade fried potato, topped with Pork sausage and Peruvian sauces

★ TUNA TARTAR

Fresh tuna tartar with avocado, coriander, garlic, ginger, sesame, red chili-wasabi dressing and wonton crisps

TARTAR MIXTO

Snapper and tuna tartar, olive oil, avocado, leche de tigre

★ PORK BELLY NIKKEI CHICHARRON STEAM BUN

Sweet red chili five spice sauce, daikon relish and cilantro chalaca

CHICKEN KARAGE

Fried chicken thigh with tartar sauce

PORK GYOSA

Homemade pork gyosa, garlic, ginger, sesame, leek cabbage with spring onion

ANTICUCHOS CHARCOAL GRILL SKEWERS

★ ANTICUCHO BEEF HEART

Marinated beef heart in anticucho sauce

ANTICUCHO CHICKEN

Chicken thigh in red chili teriyaki sauce

ANTICUCHO PORK MISO

Pork neck in miso sauce

ANTICUCHO TRIO

A tasting of all our anticuchos

MAIN

VEGETARIAN

- ▼★ **QUINOA CHAUFA**
Stir fried quinoa with tomato, baby corn, asparagus, cauliflower, red pepper, carrots, broccoli and scrambled egg
- ▼ **QUINOA CAPRESSE**
Mozzarella, house tomato, quinoa, green chili and mango dressing
- ▼ **AVOCADO SALAD**
Mixed lettuce, tomato cherry, carrots, white onions, cucumber, quail egg and avocado tozasu dressing

FROM THE FARM

- ARROZ CON PATO**
Duck leg confit, cilantro rice, salsa criolla
- ★ **LOMO SALTADO**
Sauté Aus beef tenderloin with red onions, tomato with steam rice and golden potato
- STEAK A LO POBRE STRIPLON**
Striploin with homemade fried potato, fried egg, fried banana and chimichurri
- ★ **15-HOURS AUS. GRAIN FED BEEF CHEEK SECO STEW**
15 hours beef cheek seco stew serve with white beans and steam rice with salsa criolla

FROM THE SEA

- ARROZ CON MARISCOS**
Rice in red chili aderezo with shrimp, squid, mussel, octopus and salsa criolla
- ★ **SALMON ARROZ NEGRO**
Grilled salmon, squid, saute vegetables and salsa criolla
- SUDADO MISO**
Catch of the day steamed in miso mussels broth, red onions, tomato, mandioc and chopped cilantro serving with steamed rice
- GRILLED OCTOPUS**
In anticucho sauce, creamy mashed potato, aioli olive and chimichurri
- ★ **WHOLE FRIED SNAPPER**
Whole snapper fried covered in Nikkei garlic sauce, ginger, red chili sauce with garlic rice

SUSHI & SASHIMI

SIGNATURE ROLLS

- ABOVE ROLL (6 PIECES)**
Choice of beef or salmon, cucumber, tobiko, spicy miso, avocado, mayo
- ★ **ACEBICHADO ROLL (8 PIECES)**
Snapper, shrimp, ika karaage, avocado, acebichado sauce, cucumber, salsa criolla
- SALMON ANTICUCHO ROLL (8 PIECES)**
Salmon, anticucho sauce, chimichurri sauce, avocado, cucumber
- ★ **SALMON KANCY (8 PIECES)**
Salmon, tempura ebi & flakes, miso, tobiko, teriyaki sauce, cucumber, avocado
- SPIDER ROLL (6 PIECES)**
Soft shell crab, tobiko, mayo, teriyaki sauce, cucumber
- SKY EEL (6 PIECES)**
Unagi, avocado, tobiko, cream cheese, teriyaki sauce, cucumber
- SALMON TERIYAKI ROLL (4 PIECES)**
Salmon, teriyaki, cucumber, avocado, lettuce, mayo, tobiko

CLASSIC ROLLS

- ★ **SHRIMP ROLL (6 PIECES)**
ebi tempura, tobiko, mayo, teriyaki sauce
- CALIFORNIA ROLL (6 PIECES)**
Ebi, avocado, cucumber, mayo, tobiko, sweet egg, crab stick
- ★ **SALMON CREAM CHEESE ROLL (8 PIECES)**
Salmon, cream cheese, avocado, cucumber, sesame, teriyaki sauce
- SASHIMI ROLL (5 PIECES)**
Salmon, tuna, suzuki, daikon, wakame, wasabi, cucumber
- SPICY FISH (4 PIECES)**
Salmon, tuna, cucumber, avocado, spicy mayo, spring onion
- ▼ **VEGGIE ROLL (5 PIECES)**
Daikon, cucumber, avocado, sesame, wakame
- SALMON MAKI (6 PIECES)**
Classic salmon roll
- UNAGI MAKI (6 PIECES)**
Classic eel roll
- TUNA MAKI (6 PIECES)**
Classic tuna roll
- ▼ **AVOCADO MAKI (6 PIECES)**
Classic avocado roll

SASHIMIS

- SALMON (5 PIECES)**
- TUNA (5 PIECES)**
- OCTOPUS (5 PIECES)**
- RED SNAPPER (5 PIECES)**

ABOVE ELEVEN PLATTERS

- SASHIMI (18 PIECES)**
- SASHIMI (33 PIECES)**
- SUSHI (14 PIECES)**
- SUSHI (26 PIECES)**