

ELEMENTE

ÜBERSEEBOULEVARD 7, 2457 HAMBURG

CHEF'S CHOICE

Leave the thinking to us. We will send our favourite dishes from the menu, so you can sit back and enjoy the best of what we have to offer. 55pp

WATER FLAT RATE 0.5L 4.5pp

FOR THE TABLE

- BREAD BASKET** pão de queijo, Gaues sourdough, aji amarillo & chimichurri butter **v** a,g 5,5
- GUACAMOLE** plantain chips, topos **ve** 9,5
- CORN RIBS** chilli spice, queso añejo, mayonnaise **v** i,g,l,j 7,5

RAW BAR

- CEVICHE PERUANO** corvina, leche de tigre, sweet potato, cancha corn b,d, i 15,5
- SALMON TIRADITO** 🌶️ mango, aji amarillo, avocado, chalaquita d 15,5
- LYCHEES AGUACHILE** 🌶️ tomatillo & jalapeño aguachile, cucumber, guajillo chilli oil **ve** 12,5
- TUNA TOSTADA** chipotle mayonnaise, crispy leek, avocado, gambas oil b,d 16,0

EMPANADAS

- selection of three 14,5
- CHORIZO & BRAISED OX TAIL** a,i,j,l 6,5
- SWEETCORN & PROVOLONE** **v** a,g,l 5,5
- SPINACH & SWEET PEPPER** **ve** a,l 5,0
- all served with house chimichurri

STARTERS

- CARNITAS TACOS** confit pork, spring onion, cilantro, tomatillo salsa, coriander 13,5
- SWEET POTATO & MAITAKE ANTICUCHO** chimichurri aioli, pickled red chilli **ve** l,j 11,5
- CHICKEN ANTICUCHO** chimichurri aioli, pickled red chilli l,j 12,5
- BURRATA** heirloom tomatoes, spring onion, pickled shallot, sesame & cashew chilli crisp **v** a,f,g,l,j,k,h,4 11,0

LARGE PLATES

- to share

T-BONE & BEEF-HABANERO TARTARE tortilla crisps j,l 79,0

MILANESA flank steak, fresh herb salad, salsa criolla a,c,l,i,4 44,5

WHOLE BLACKENED SEA BASS salsa zarandeada, tomatillo salsa, tortillas, guacamole, cilantro j,l,d 39,5

48-HOUR BRAISED SHORT RIB tortillas, guacamole, pickled chilli, tomatillo salsa a,f,i,g,l,h 42,5

GRILLED HALF CHICKEN ASADO mole poblano a,f,k,e 29,0

DRY-AGED OCTOPUS salsa macha 27,5

RIGATONI tomato & chilli ragu, malbec red onion **ve** a,l 18,5

AUBERGINE MILANESE habanero salsa, pineapple hot sauce, lime crema **ve** a,f,l,j 18,5
- ## SAUCES
- All the sauces 6,5

HOUSE CHIMICHURRI **ve** i,l 2,5

SALSA ZARANDEADA **v** g,c,l,j 2,5

TOMATILLO SALSA **ve** l 2,5

SALSA CRIOLLA **ve** l 2,5
- ## SIDES
- all 7,5

CREAMED CORN spring onion, chilli **v** g,l

CHARGRILLED HISPI asada butter **v** f,g

MIXED GREEN LEAF SALAD mixed herbs, burnt orange dressing **ve** l,j

TOMATO SALAD red onion, sesame & cashew chilli crisp **ve** a,f,l,j,k,h

GARLIC & PARSLEY FRIES lime crema, chipotle ketchup **ve** 4
- ©ELEMENTEHAMBURG
- 🌶️ = Spicy
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AJI AMARILLO	yellow Peruvian chili pepper (Peru)
ASADO	Roasted (Latin america)
AGUACHILE	cold chilli sauce (Mexico)
AÑEJO	aged (Latin America)
ANTICUCHO	grilled beef skewer (Peru)
CANCHA-MAIS	Dried, toasted corn kernels
CORVINA	sea bass (Latin america)
CARNITAS	braised pork (Mexico)
CEVICHE	raw d marinaded in citrus (Peru)
CHIMICHURRI	sauce made from parsley, garlic & chilli & herbs (Argentina)
CHALAQUITA	Peruvian raw vegetables & chilli salsa (Peru)
EMPANADA	baked stuffed pastry (Argenita)
GUAJILLO	type of dried chili pepper (Mexico)
GAUES SOURDOUGH	sourdough from local artisan bakery by the Gaues brothers (Hamburg)
LECHE DE TIGRE	dressing made from citrus, chilli, coriander, onion (Peru)
MOLE POBLANO	a thick and spicy chilli cacao sauce (Mexico)
NIXTAMAL	a dough made from dried ground corn maize (Mexico)
PERUANO	peruvian
PÃO DE QUEIJO	cheese bread (Brazil)
QUESO	cheese (Latin America)
SALSA CRIOLLA	Salsa made with peppers & onion in oil (Argentina)
TIRADITO	sliced raw d in spicy citrus sauce (Peru)
TORTILLA	a thin, flatbread made from fresh nixtamal (Mexico)
TOTOPOS	fried corn tortillas
TOSTADA	toasted or deep fried tortillas with toppings (Mexico)
ZARANDEADA	Smoky marinade with mild spice (Mexico)

RHUBARB HOSPITALITY COLLECTION

WIFI - Br@z!L2026*

V = Vegetarian; VE = Vegan. Declarable additives: 1 - with food coloring; 2 - with preservative; 3 - with anti-oxidant; 4 - with flavor enhancer; 5 - sulphurised; 6 - blackened; 7 - with phosphate; 8 - with milk protein (in meat product); 9 - contains caffeine; 10 - contains quinine; 11 - with sweetener; 13 - waxed. Declarable allergens: a - cereals containing gluten; b - crustaceans and products thereof; c - eggs and products thereof; d - fish and products thereof; e - peanuts and products and products thereof; f - soy (beans) and products derived therefrom; g - milk and products thereof; h - nuts; i - celery and products thereof; j - mustard and products thereof; k - sesame seeds and products thereof; l - sulphur dioxide and sulphites; m - lupine and products thereof; n - molluscs and products thereof.

If you require information about ingredients which may cause allergy or intolerance, please speak to your server before you order. Allergens are present in our kitchen, so we cannot guarantee dishes are 100% allergen free. All prices include VAT. 27.05.25