

ELEMENTE

ÜBERSEEBOULEVARD 7, 20457 HAMBURG

TWO DISHES 14 THREE DISHES 18

BREAD BASKET pão de queijo, Gaues sourdough, aji amarillo & chimichurri butter **v** a,g

GUACAMOLE plantain chips, topos **ve**

CORN RIBS chili spice, queso añejo, mayonnaise **v** i,g,l,j

CHORIZO & BRAISED OXTAIL EMPANADA a,i,j,l

SWEETCORN & PROVOLONE EMPANADA **v** a,g,l

SPINACH & SWEET PEPPER EMPANADA **ve** a,l

CARNITAS TACOS confit pork, spring onion, cilantro, tomatillo salsa, coriander a

SWEET POTATO & MAITAKE ANTICUCHO chimichurri aioli, pickled red chili **ve** l,j

CHICKEN ANTICUCHO chimichurri aioli, pickled red chili

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

GARLIC & PARSLEY FRIES lime crema, chipotle ketchup **ve** 4

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

DESSERT 6,0 each

AFFOGATO freshly brewed coffee, milk ice cream **v** g

WARM MAIZE MAGDALENA dulce de leche, salted popcorn crumb **v** a,g,c

TOASTED MAIZE ICE CREAM corn caramel, roasted cornflakes, smoked sea salt a,g

WARM SPICED CINNAMON CHURROS bitter chocolate sauce **ve** a,f

ICE CREAM & SORBET (choice of 2 scoops) **v/ve**

Pure 72% Venezuelan bitter chocolate ice cream **v** f,g

Milk ice cream **v** c,g

Tropical fruit sorbet **ve**

Coconut and lime sorbet **ve**

Pink guava sorbet **ve**

DISH OF THE WEEK 18

Ask a member of staff for this week's special

WATER FLAT RATE 0.5L

4.5pp



- AJI AMARILLO** yellow Peruvian chili pepper (Peru)
- AGUACHILE** cold chili sauce (Mexico)
- AÑEJO** aged (Latin America)
- ANTICUCHO** grilled beef skewer (Peru)
- CARNITAS** braised pork (Mexico)
- CEVICHE** raw fish marinated in citrus (Peru)
- CHIMICHURRI** sauce made from parsley, garlic & chili & herbs (Argentina)
- CHALAQUITA** Peruvian raw vegetables & chili salsa (Peru)
- EMPANADA** baked stuffed pastry (Argentina)
- GUAJILLO** type of dried chili pepper (Mexico)
- GAUES SOURDOUGH** sourdough from local artisan bakery by the Ggues brothers (Hamburg)
- LECHE DE TIGRE** dressing made from citrus, chili, coriander, onion (Peru)
- MOLE POBLANO** a thick and spicy chili 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 fish 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 thereof; f - soy (beans) and products thereof; 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.