

ELEMENTE

ÜBERSEEBOULEVARD 13, 2457 HAMBURG

CHEF'S CHOICE for two persons	
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 FLATRATE 0,5L	4,5pp

FOR THE TABLE

BREAD BASKET pão de queijo, Gaues sourdough, aji amarillo & chimichurri butter v a,g	6,5
GUACAMOLE plantain chips, blue corn totopos ve	9,5
CORN RIBS chili spice, queso añejo, mayonnaise v i,g,l,j	8,5

RAW BAR

CEVICHE PERUANO corvina, leche de tigre, sweet potato, cancha corn b,d,i	19,0
SALMON TIRADITO mango, aji amarillo, avocado, beetroot chalaquita d	17,5
LYCHEE & HIBISCUS AGUACHILE hibiscus aguachile, cucumber, black sesame, hibiscus chips f,k	14,0
CEVICHE CARRETILLERO zander fillet, rocoto & aji panca leche de tigre, crispy calamari a,b,d,i,n	21,0
TUNA TOSTADA chipotle mayonnaise, crispy leek, avocado, gambas oil b,d	18,0

EMPANADAS

selection of three	15,0
CHORIZO & BRAISED OXTAIL a,i,j,l	6,5
SWEETCORN & PROVOLONE v a,g,l	5,5
SPINACH, SWEETCORN & SWEET PEPPER ve a,l	5,0
all served with house chimichurri	

STARTERS

CARNITAS TACOS confit pork, pickled shallot, tomatillo salsa, coriander, chicharrón	14,0
CRISPY POTATO FLAUTAS house signature mole poblano, potato filling, crema, toasted sesame v e,g,h,k	14,0
CHICKEN ANTICUCHO chimichurri aioli, pickled red chili l,j	12,5

LARGE PLATES

T-BONE & BEEF-HABANERO TARTARE tortilla crisps j,l	79,0
FLANK STEAK MILANESA flank steak, fresh herb salad, salsa criolla a,c,l,i,4	44,5
WHOLE BLACKENED SEA BASS salsa zarandeada, parsley-garlic-salsa, tortillas, guacamole j,l,d	39,5
SHORT RIB BIRRIA tortillas, guacamole, salsa roja, salsa verde a,f,i,g,l,h	42,5
GRILLED HALF CHICKEN ASADO mole poblano a,f,k,e	29,0
DUCK LEG & GREEN PIPIÁN whole duck leg confit, green pipián, kumquat	32,0
GRILLED OCTOPUS salsa macha	27,5
RIGATONI tomato & chili ragu, malbec red onion ve a,l	18,5
AUBERGINE MILANESE habanero salsa, pineapple hot sauce, lime crema ve a,f,l,j	22,0

SAUCES	all 6,5
HOUSE CHIMICHURRI ve i,l	2,5
SALSA ROJA ve l	2,5
TOMATILLO SALSA ve l	2,5
SALSA CRIOLLA ve l	2,5

SIDES

CREAMED CORN spring onion, chilli	7,5
CHARGILLED HISPI asada butter	7,5
CHARRED BRUSSEL SPROUTS romana salad, chipotle dressing, parmesan g,h,k	8,5
WINTER MIXED LEAVES SALAD mixed herbs, blood orange, burnt orange dressing ve a,f,l,j,k,h	7,5
CASSAVA PARMENTIER kale chips g	8,5
GARLIC & PARSLEY FRIES lime crema, chipotle ketchup ve 4	7,5



- AJI AMARILLO** yellow Peruvian chili pepper (Peru)
- ASADO** Roasted (Latin america)
- AGUACHILE** cold chili 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 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 (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, 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)
- SALSA ROJA** Spicy, smoky salsa with chili, garlic and onions
- 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)

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. 12.10.26.