



SUSHI - CEVICHE - PISCO



CATERING MENU

Peruvian **WITH** AN ASIAN Kick



SV BRICKELL

49 SW 11th Street,
Miami, FL 33130
(305)960-7097

SV SOBE

1119 16th Street,
Miami Beach, FL 33139
(305)777-3555

SV WYNWOOD

2751 N. Miami Ave.
Miami, FL 33127
(305)501-5010

SV LAS OLAS

401 E. Las Olas Blvd. #150
(On SE 4th Ave)
Ft. Lauderdale, FL 33301
(954)656-3663

 = PISCO BAR



SUVICHE.COM



All prices listed are exclusive of tax and gratuity. A 5% fee will be included for all delivery catering orders. We will provide the usual: canchita, soy sauce, silverware, chopsticks, and plate ware for all of your guests.

To place your catering order, or for more information please contact your closest SuViche Restaurant or send your inquiries to catering@suviche.com.

HOW TO ORDER:

- 1 Choose from the following sections: One of a Kind, Mix and Match or SV Platters.
- 2 Select from the items listed on each section.



Please allow us at least 24 hours notice when placing your order.
Let us know of any allergies we should be aware of when placing your order.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



One of a Kind

(MIN 20 PEOPLE)

ONLY STARTERS \$10PP

(CHOOSE UP TO THREE DIFFERENT ITEMS)

HOUSE SALAD

Spring mix, cucumber sticks, carrots, and tomato with house ginger dressing.

QUINOA SALAD

Quinoa mixed with diced onions, tomatoes, carrots, cucumber, bok choy, and snow peas topped with avocado, parmesan cheese, and our teriyaki ginger dressing. (Add chicken \$1)

TUNA/SALMON TARTAR

Diced tuna or salmon mixed with avocado and our unique tartar sauce on a bed of mixed greens.

TUNA TATAKI

Slices of seared tuna served over sashimi avocado with toasted peanuts and a homemade orange honey tatak sauce.

LOMO SALTADO SPRING ROLLS

Our famous Lomo Saltado chopped and stuffed inside a crispy wonton skin with a side of homemade huancaina sauce.

CAUSA

Pillars of our lime and aji amarillo - infused mashed potato, topped with your choice of tuna or chicken, garnished with thinly sliced avocado. (Add \$2pp for crab/spicy tuna)

ONLY TIRADITOS \$8PP

(CHOOSE UP TO TWO DIFFERENT ITEMS)

Sashimi style cuts of white fish smothered in the sauce of your choice.

SUVICHE

A thicker, more concentrated version of our SuViche Sauce.

CREMA DE AJI AMARILLO

A rich and balanced blend of garlic, vinegar and aji amarillo.

NATURAL

Our signature SuViche Peruvian Sauce at its finest.

CHIFA

SuViche Peruvian Sauce with teriyaki, pickled ginger, avocado, and onion.

Substitute salmon/tuna add \$3PP



TUNA TATAKI



CAUSA



TIRADITO CHIFA

**YOU GOTTA
TRY IT
AT LEAST
Once**

IT MIGHT *Change* YOUR LIFE

ONLY CEVICHE \$13PP

[CHOOSE UP TO THREE DIFFERENT ITEMS]

Sweet and tender morsels of white fish marinated in lime juice and SuViche Peruvian Sauce. Most are garnished with cancha, choclo and camote, topped with thinly sliced red onions. Your choice of sauce.

SUVICHE

A twist on the Peruvian "cevichada", Ours is flavored with Japanese spices. This rich sauce is a staple - don't be afraid to ask for some in a glass.... it's that good!

AJI AMARILLO

Our SuViche Peruvian Sauce blends perfectly with our house made aji amarillo paste to create a spectacular display of color and explosion of flavors.

SUVAMA

A special blend of our SuViche and aji amarillo sauces, it's a common favorite: flavorful and rich. This one fires on all the right cylinders.

CHIFA

A fusion of sweet and sour, based from SuViche Peruvian Sauce, enhanced with teriyaki, pickled ginger, chopped avocado, and sliced onion; topped with fried wonton crisps. With all these extras, you won't find our usual garnishes here!

MEXICANO

Flavored with diced onions, tomatoes, avocado, and a bit of Mexican flare goes a long way paired with our SuViche Peruvian Sauce. Don't expect the traditional garnishes here either; this one is perfect as is!

ROCOTO

The rocoto pepper is a staple to Peruvian cuisine. We have finally perfected our take. Garnished with crispy onions, this twist on a traditional favorite will not disappoint.

Substitute seafood or shrimp add \$2PP



CEVICHE CHIFA



LOMO SALTADO

ONLY TASTEFUL SPECIALTIES

[CHOOSE UP TO TWO DIFFERENT ITEMS]

CHOOSE PROTEIN



\$11PP



\$13PP



\$15PP



\$15PP

ARROZ CHAUFA

A Peruvian take on the well known Cantonese-style fried rice, this dish is a no-brainer! We start with our homemade chaufa sauce that perfectly blends sweet and savory flavors, then add our famous Lomo Sauce. Available with chicken breast, lomo (steak), shrimp or seafood.

SALTADO

Your choice of juicy chicken breast, lomo (steak) or seafood sautéed with red and green onions, tomatoes and our mind-blowing signature Lomo Sauce served with a side of crispy french fries and white rice.

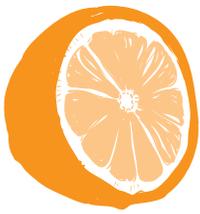
ARROZ HUMEDO

Our Peruvian style risotto; your choice of juicy chicken breast or seafood, sautéed in a perfectly blended of peruvian pepper cream sauce with rice and tomatoes, finished with Parmesan cheese. Topped with a citrus marinated red onion slaw... "*salsa criolla*".

AJI DE GALLINA \$12PP

Juicy shredded chicken breast in our aji amarillo cream sauce on top of sliced idaho potatoes, sprinkled with walnuts with a side of white rice.

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ONLY SUSHI \$12.50PP

(CHOOSE UP TO FOUR DIFFERENT ITEMS)

SUVICHE ROLL

Crispy shrimp, cream cheese, and avocado; topped with ruby red tuna covered in our signature SuViche Sauce.

MIAMI ROLL

Tuna, salmon, cucumber, and cream cheese; sprinkled with chives and tempura flakes, finished with spicy mayo and our signature Cilantro Sauce.

SPICY TUNA ROLL

Our secret spicy tuna recipe, cucumber, and avocado; topped with real crab salad and tempura flakes.

LA CRUDA VERDAD ROLL

Fresh salmon, mango, and avocado; topped with ceviche style marinated white fish.

COCONUT ROLL

Crispy shrimp, cream cheese, avocado, and toasted coconut; wrapped in soy paper, served with spicy mayo and more toasted coconut flakes.

CILANTRO ROLL

Crispy shrimp, tempura flakes, tomato, red onion, and our signature Cilantro Sauce.

LIME ROLL

Crispy shrimp, cream cheese, and salmon; topped with thinly sliced lime.

CITRUS FIRE ROLL

Mango, jalapeño, tuna, and cream cheese; topped with lime and a chili-pepper infused eel sauce.

NECTAR ROLL

Crispy shrimp, cream cheese, toasted coconut, and mango wrapped in soy paper; topped with avocado, and seasoned with our orange honey tataki sauce and finished with eel sauce.

PERFECTION ROLL

Crispy shrimp, cream cheese, and real crab salad; topped with avocado and tempura flakes, garnished with spicy mayo and eel sauce.



WHITE HOT HEAT ROLL

JALAPENO ROLL

White fish and avocado, sprinkled with cilantro, topped with a slices of jalapeño pepper (mild as can be), and torched spicy mayo.

WHITE HOT HEAT ROLL

Spicy tuna, tempura flakes, and cream cheese; topped with more tuna, served with SuViche Sauce and sriracha.

EYE DOCTOR ROLL

Tempura shrimp and avocado topped with cream cheese, dried seaweed, tempura, and fried carrots on a bed of spicy mayo; topped with eel sauce.

SAMBA ROLL

Crispy shrimp, avocado, and cucumber; topped with fresh tuna and white fish, finished with our Crema de Aji Amarillo and Cilantro Sauce.

NY ROLL

White fish, avocado, and cream cheese; topped with slices of salmon, served with spicy mayo and masago.

TROPICAL ROLL

Crispy shrimp and cucumber, topped with thinly sliced mango, finished with eel sauce and a hint of coconut.

CALIFORNIA ROLL

Real crab, avocado, and cucumber.

TUNA FURAY ROLL

We're proud of our tempura roll! Tuna, avocado, and scallions; topped with our special huancaína sauce.

VEG ROLL

Cucumber, mixed greens, carrots, avocado, and peanuts; topped with our signature Cilantro Sauce.



PERFECTION ROLL

**YOU GOTTA
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IT MIGHT *Change* YOUR LIFE

Mix & Match

(MIN. 25 PEOPLE)

Not happy with only one selection? Not to worry, here you can mix and match from our menu. Get creative!

SUSHI & CEVICHE \$16pp

Choose up to three types of rolls and two types of ceviches.*

CEVICHE & TASTEFUL SPECIALTY \$16pp

Choose up to two types of ceviches* and two types of tasteful specialties.**

SUSHI & TASTEFUL SPECIALTY \$16pp

Choose up to two types of rolls and two types of tasteful specialties.**

ULTIMATE MIX AND MATCH \$25pp

Choose one type of starter, one type of ceviche*, one type of tasteful specialty** and two rolls.

*Substitute seafood or shrimp add \$2.

**Substitute seafood, shrimp or steak add \$2.



CEVICHE SUVICHE

Platters

Not feeling very creative?

Make it easy and order one of these platters!

CEVICHE

Choose one type of ceviche:

				
Medium	(Serves 10-15)	\$140	\$165	\$165
Large	(Serves 15-20)	\$190	\$225	\$225

SUSHI

Medium (Serves 10-15) \$130

Choose up to three types of sushi.

Large (Serves 15-20) \$180

Choose up to five types of sushi.

TASTEFUL SPECIALITY

Choose one type of tasteful specialty:

					
Medium	(Serves 10-15)	\$120	\$140	\$150	\$150
Large	(Serves 15-20)	\$170	\$200	\$215	\$215



JALAPEÑO ROLL / LOMO SALTADO



ARROZ HUMEDO

FISH — IS —
good
FOR YOUR

BRAIN

SO EAT UP

Genius



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