

SuViche

49 SW 11th St 33130-4104 · +13059607097 · Updated: Jan 14, 2026

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BRAIN FOOD 7

Tataki \$12.00

Seared tuna, avocado, orange honey, lemon, soy, toasted peanuts.

Tartar AVAILABLE OPTIONS

Tuna or salmon, avocado, sweet chilli, sesame oil, ponzu, wonton chips

\$0.95

Add Avocado: \$0.95

Add Tuna: \$5.50

Add Salmon: \$6.50

Tartar Salmon: \$12.00

Tartar Tuna: \$12.00

Edamame Ai Wok \$8.50

Edamame, aji amarillo, aji panca, sesame oil, soy.

Bang Bang Shrimp \$12.00

Crispy shrimp, aji amarillo, sweet chilli, orange honey, ponzu.

Lomo Saltado Spring Rolls \$9.00

Crispy wonton, tenderloin, onions, tomatoes, aji panca, cilantro, huancaína.

Tiradito Bi-Color \$10.00

Wild caught white fish, crema de aji amarillo, acevichada, fresh lime juice.

Chupe \$8.00

Creamy chowder, aji panca, shrimp, fish, rice.

SALADS 4

House Salad \$6.00

Spring mix, cucumber, carrot, tomatoes, red onions, ginger dressing.

Quinoa Salad \$11.00

Spring mix, quinoa, red onions, tomatoes, carrots, cucumber, avocado, Parmesan cheese, teriyaki ginger dressing.

Tataki Salad \$14.00

Tuna tataki, spring mix, cilantro, avocado, mango vinaigrette, sesame.

SuViche Salad \$15.00

Sushi rice, spring mix, pickled ginger, avocado, carrot, cucumber, leche de tigre, acevichada, choclo, cancha, sesame seeds.

CAUSAS 3

Causa Original

Infused mashed potato, aji amarillo, fresh lime juice.

AVAILABLE OPTIONS

\$0.95

Add Avocado: \$0.95

Add Chicken: \$2.95

Add Steak: \$5.95

Causa Original Tuna: \$12.00

Causa Original Chicken: \$12.00

Causa Original Crab: \$15.00

Causa Original Salmon: \$15.00

Causa Original Spicy Tuna: \$15.00

Causa Saltado

\$13.00

Crispy causa, panko, lomo sauce.

Causa Acevichada

\$14.00

Infused mashed potato, aji amarillo, fresh lime juice with a ceviche on top.

MINDBOMBS 5

Arroz Chaufa

Fried rice, hoisin, oyster sauce, soy, red bell pepper, red onions, scallions.

AVAILABLE OPTIONS

\$0.95

Add Avocado: \$0.95

Add Onion: \$0.25

Add Pepper: \$0.25

Add Tomato: \$0.25

Add Chicken: \$2.95

Sub Quinoa Hot: \$2.00

Sub Brown Rice Hot: \$2.00

Add Seafood: \$4.95

Add Shrimp: \$4.95

Add Steak: \$5.95

Arroz Chaufa Mushroom: \$15.00

Arroz Chaufa Chicken: \$16.00

Arroz Chaufa Tenderloin: \$17.00

Arroz Chaufa Shrimp: \$18.00

Arroz Chaufa Seafood: \$18.00

Saltado

Lomo sauce, red onions, tomatoes, scallions, cilantro, rice, fries.

AVAILABLE OPTIONS

- \$0.95
- Add Avocado: \$0.95
- Add Onion: \$0.25
- Add Tomato: \$0.25
- Add Pepper: \$0.25
- Sub Brown Rice: \$1.00
- Sub Quinoa: \$1.00
- Sub Salad: \$1.95
- Sub Sweet Potato: \$1.95
- Add Chicken: \$2.95
- Add Shrimp: \$4.95
- Add Seafood: \$4.95
- Add Steak: \$5.95
- Saltado Mushroom: \$15.00
- Saltado Chicken: \$16.00
- Saltado Tenderloin: \$17.00
- Saltado Shrimp: \$18.00
- Saltado Seafood: \$18.00

Aji de Gallina

Shredded chicken breast, aji amarillo cream sauce, Parmesan cheese, walnuts.

\$16.00

Pescado a lo Macho

Wild caught white fish, aji amarillo, aji panca, cream, garlic, cilantro.

AVAILABLE OPTIONS

- \$0.95
 - Add Avocado: \$0.95
 - Add Potato: \$0.50
 - Sub Brown Rice: \$1.00
 - Sub Quinoa: \$1.00
 - Sub Sweet Potato: \$1.95
 - Sub Salad: \$1.95
 - Add Fish: \$3.95
 - Add Shrimp: \$4.95
 - Sub Salmon Hot: \$6.95
 - Pescado a lo Macho Fish: \$16.00
 - Pescado a lo Macho Seafood: \$20.00
 - Pescado a lo Macho Shrimp: \$20.00
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Arroz Humedo

Aji amarillo, aji panca, Parmesan cheese, red bell pepper, tomatoes, salsa criolla.

AVAILABLE OPTIONS

- \$0.95
- Add Avocado: \$0.95
- Add Onion: \$0.25
- Add Pepper: \$0.25
- Add Tomato: \$0.25
- Add Chicken: \$2.95
- Sub Brown Rice Hot: \$2.00
- Sub Quinoa Hot: \$2.00
- Add Shrimp: \$4.95
- Add Seafood: \$4.95
- Add Steak: \$5.95
- Arroz Humedo Mushroom: \$15.00
- Arroz Humedo Chicken: \$16.00
- Arroz Humedo Steak: \$17.00
- Arroz Humedo Shrimp: \$18.00
- Arroz Humedo Seafood: \$18.00

TALLARINES 3

Tallarín Saltado

Udon noodles, lomo base, red onions, tomatoes, scallions, pepper acevichada.

AVAILABLE OPTIONS

- \$0.95
- Add Avocado: \$0.95
- Add Onion: \$0.25
- Add Pepper: \$0.25
- Add Tomato: \$0.25
- Add Chicken: \$2.95
- Add Shrimp: \$4.95
- Add Seafood: \$4.95
- Add Steak: \$5.95
- Tallarín Saltado Mushroom: \$14.00
- Tallarín Saltado Chicken: \$15.00
- Tallarín Saltado Tenderloin: \$16.00
- Tallarín Saltado Shrimp: \$17.00
- Tallarín Saltado Seafood: \$17.00

Tallarín A Lo Macho

Crispy flounder filet, udon noodles, aji amarillo, aji panca, cream, garlic.

\$19.00

Tallarín Huancaína

Udon noodles, huancaína, soy reduction, red onions, tomatoes, cilantro.

AVAILABLE OPTIONS

	\$0.95
Add Avocado:	\$0.95
Add Onion:	\$0.25
Add Pepper:	\$0.25
Add Tomato:	\$0.25
Add Chicken:	\$2.95
Add Shrimp:	\$4.95
Add Seafood:	\$4.95
Add Steak:	\$5.95
Tallarín Huancaína Mushroom:	\$15.00
Tallarín Huancaína Chicken:	\$16.00
Tallarín Huancaína Tenderloin:	\$17.00
Tallarín Huancaína Shrimp:	\$18.00
Tallarín Huancaína Seafood:	\$18.00

FEATURES 11

Spicy Salmon Roll \$13.00

Soy paper, spicy salmon, mango, avocado, tempura flakes, crema de aji amarillo.

Tataki Roll \$14.00

Mango, avocado cream cheese, jalapeno, tuna tataki, lomo sauce, pepper acevichada.

Jalea Roll \$12.50

Truffle Roll \$14.00

Soy paper, spicy salmon, avocado, cucumber, tempura flakes, truffle yuzu, pepper acevichada.

Empanada de Aji de Gallina \$4.00

Ceviche Verde Small Fish \$9.00

Mahi mahi, cucumber & jalapeno leche de tigre, avocado, cancha, red onions, plantain chips

Ceviche Verde Small Shrimp \$10.00

Shrimp, cucumber & jalapeno leche de tigre, avocado, cancha, red onions, plantain chips

Ceviche Verde Regular Fish \$15.00

Mahi mahi, cucumber & jalapeno leche de tigre, avocado, cancha, red onions, plantain chips

Ceviche Verde Regular Shrimp \$17.00

Shrimp, cucumber & jalapeno leche de tigre, avocado, cancha, red onions, plantain chips

Ceviche Verde Fish and Shrimp \$16.00

Shrimp, mahi mahi, cucumber & jalapeno leche de tigre, avocado, cancha, red onions, plantain chips

Ceviche Verde Seafood \$17.00

Shrimp, calamari, octopus, cucumber & jalapeno leche de tigre, avocado, cancha, red onions, plantain chips

BRUNCH 14

Seasonal Fresh Fruit	\$8.00
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Eggs Any Style	\$12.00
Farm fresh whole eggs, bacon, farm-style bread	
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Build Your Own Omelette	\$11.00
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Heartwise Omelette	\$13.00
Fresh egg whites, asparagus, onions, portobello mushrooms	
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Chorizo Scramble	\$14.00
Argentinian chorizo, fresh scrambled eggs, tomatoes, sliced avocado, farm-style bread	
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Steak and Eggs	\$21.00
Filet mignon bites, shallot cream, fresh scrambled eggs, tomatoes, farm-style bread	
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NY Strip & Eggs	\$38.00
Argentinean NY strip, fried eggs, rustic potatoes, chimichurri	
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Novecento Benedict	\$22.00
Poached eggs, hollandaise sauce, English muffin, skirt steak	
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Salmon Benedict	\$15.00
Poached eggs, hollandaise, English muffin, smoked Scottish salmon	
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Bacon Pancakes	\$15.00
Crispy buttermilk pancakes, bacon infused maple syrup, candied bacon	
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French Toast Argentino	\$14.00
Brioche bread, condensed milk, dulce de leche sauce, whipped cream	
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Avocado Toast	\$14.00
Avocado mash, poached eggs, farm-style bread	
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Salmon Toast	\$17.00
Smoked Scottish salmon, capers, smoked eggplant aioli, poached eggs, farm-style bread	
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Croque 900	\$13.00
Croissant ham, fried eggs, mozzarella, bechamel	
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PRIMER TIEMPO 12	
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Burrata	\$16.00
Burrata cheese, tomatoes, basil	
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Calamares	\$15.00
Crispy calamari rings, homemade tartar sauce and marinara	
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Carpaccio	\$16.00
Herb crusted filet mignon, citrus vinaigrette, olive oil, parmesan, capers, smoked eggplant aioli	
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Ceviche	\$16.00
Wild-caught mahi mahi, leche de tigre, avocado, smashed green plantains	
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Provoleta	\$15.00
Grilled thick-cut provolone cheese, tomatoes, oregano	
Pulpo a La Brasa	\$21.00
Char-grilled octopus, chimi whipped potatoes, smoked paprika	
Soup of the Day	\$8.00
Tartar de Salmon	\$16.00
Salmon, avocado, herb aioli, red onions	
Empanada Steak	\$6.00
Hand cut steak	
Empanada Chicken	\$5.50
Creamy all natural chicken	
Empanada Ham and Cheese	\$5.50
Empanada Spinach and Cheese	\$5.50

ENSALADAS 4

Ensalada Novecento	\$26.00
Skirt steak, mixed greens, tomatoes, avocado, crispy French fries, dijon vinaigrette, demi glace	
Gorgonzola y Pera	\$14.00
Mixed greens, char-grilled pears, candied walnuts, gorgonzola cheese, house-made vinaigrette	
Kale Caesar	\$14.00
Kale and romaine mix, homemade Caesar dressing, croutons, parmesan cheese	
Kale Salad	\$15.00
Crispy kale, tomatoes, quinoa, avocado, red onions, feta cheese, cucumber, kalamata olives, mango vinaigrette	

PARA PICAR 4

Mollejas	\$6.00
Sweetbreads	
Chorizo	\$5.00
Argentinian style sausage	
Morcilla	\$5.00
Blood sausage	
Picada Criolla	\$32.00
All natural chicken, chorizo, vacio steak, and a choice of two empanadas	

SANDWICHES 4

Lomito	\$21.00
Thinly-sliced filet mignon, mozzarella, ham, crispy bacon, lettuce, tomato, mayonnaise, French baguette	
Hamburguesa Clasica	\$17.00
Snake River Farm American wagyu, mozzarella, tomato, lettuce, herb aioli, sesame brioche bun	
Hamburguesa Novecento	\$19.00
Snake River Farm American wagyu, mozzarella, ham, crispy bacon, tomato, herb aioli, fried egg, sesame brioche bun	
Choripan	\$14.00
Argentinian sausage, herb aioli, salsa criolla, French baguette	

PARRILLA 10

Ojo De Bife	\$42.00
Argentinian ribeye	
Entrana	\$34.00
Skirt steak	
Vacio	\$27.00
Flap steak	
Picana	\$25.00
Top Sirloin	
Lomo	\$36.00
Argentinian filet mignon	
Pollo	\$22.00
Half boneless all-natural chicken	
Branzino	\$34.00
European sea bass	
Bife de Chorizo	\$36.00
Argentinean NY strip steak	
Parrillada Classica - Classic Argentinean Meat Platter (Serves 3-4)	\$74.00
Picana, Vacio, Pollo, Chorizo and Mollejas served with Jasmine Rice, House Salad, French Fries and Mashed Potatoes	
Parrillada Novecento - Novecento Style Traditional Argentinean Meat Platter	\$98.00
Entraña, Bife de Chorizo, Pollo, Chorizo, Mollejas served with Jasmine Rice, House Salad, French Fries and Mashed Potatoes	

MILANGA 3

Milanga Ribeye	\$25.00
Traditional Argentinean ribeye milanese	
Milanga Tenderloin	\$22.00
Traditional Argentinean filet mignon milanese	

Milanga All Natural Chicken**\$19.00**

Traditional Argentinean all natural chicken milanese

PROVISIONES 12

French Fries	\$4.00
Jasmine Rice - 900	\$4.00
Salad - 900	\$4.00
Mashed Potato - 900	\$4.00
Potato Salad - 900	\$4.00
Burnt Tomato - 900	\$4.00
Zingy Potatoes - 900	\$6.00
Asparagus - 900	\$6.00
Charred Asparagus	
Truffle Fries - 900	\$6.00
Roasted Sweet Potato - 900	\$6.00
Sauteed Spinach - 900	\$6.00
Sauteed Vegetables - 900	\$6.00

SEGUNDO TIEMPO 3

Salmon - 900	\$29.00
Homemade mango mojo, with your choice of one house side	
Risotto Carne	\$27.00
Filet mignon, demi glace, arborio rice, Parmesan	
Risotto Mariscos	\$28.00

PASTAS 7

Pomodoro Novecento

Spaghetti, tomato sauce, burrata cheese, basil

AVAILABLE OPTIONS

- \$2.00
- Add Mozzarella: \$2.00
- Sub Gluten Free Pasta: \$2.00
- Sub Side Pasta: \$3.00
- Sub Bolognese: \$3.00
- Add Chicken Diced: \$4.00
- Add Mixed Vegetables: \$4.00
- Add Portobello: \$4.00
- Add Chicken Diced: \$4.00
- Add Avocado: \$5.00
- Add Chorizo: \$5.00
- Add Calamari: \$6.95
- Add Pulpo: \$6.95
- Add Chicken Breast: \$7.00
- Add Salmon: \$8.00
- Add Chicken Breast: \$8.00
- Add Salmon: \$9.00
- Add Shrimp: \$10.00
- Add Shrimp: \$10.00
- Add Shrimp: \$10.00
- Add Vacio: \$12.00
- Add Vacio: \$12.00
- Add Vacio: \$12.00
- Add Seafood (Shrimp, Calamari, Octopus): \$13.00
- Add Entrana: \$14.00
- Add Entrana: \$14.00
- Add Entrana: \$14.00

Gnocchi Gratinado

Ricotta gnocchi, Parmesan sauce, au gratin

\$21.00

Parmesano

Spaghetti, parmesan cream, all natural chicken

AVAILABLE OPTIONS

- \$2.00
- Add Mozzarella: \$2.00
- Sub Gluten Free Pasta: \$2.00
- Sub Side Pasta: \$3.00
- Sub Bolognese: \$3.00
- Add Chicken Diced: \$4.00
- Add Mixed Vegetables: \$4.00
- Add Portobello: \$4.00
- Add Avocado: \$5.00
- Add Chorizo: \$5.00
- Add Calamari: \$6.95
- Add Pulpo: \$6.95
- Extra Chicken: \$6.00
- Add Chicken Breast: \$7.00
- Add Salmon: \$8.00
- Add Albondigas: \$8.00
- Add Salmon: \$9.00
- Add Shrimp: \$10.00
- Add Shrimp: \$10.00
- Add Shrimp: \$10.00
- Add Vacio: \$12.00
- Add Vacio: \$12.00
- Add Seafood (Shrimp, Calamari, Octopus): \$13.00
- Add Entrana: \$14.00
- Add Entrana: \$14.00
- Add Entrana: \$14.00

Bolognese

Tagliatelle, housemade short rib ragu

AVAILABLE OPTIONS

- \$2.00
 - Add Mozzarella: \$2.00
 - Sub Gluten Free Pasta: \$2.00
 - Sub Side Pasta: \$3.00
 - Sub Bolognese: \$3.00
 - Add Chicken Diced: \$4.00
 - Add Mixed Vegetables: \$4.00
 - Add Avocado: \$5.00
 - Add Calamari: \$6.95
 - Add Pulpo: \$6.95
 - Add Chicken Breast: \$7.00
 - Add Salmon: \$8.00
 - Add Shrimp: \$10.00
 - Add Shrimp: \$10.00
 - Add Vacio: \$12.00
 - Add Vacio: \$12.00
 - Add Seafood (Shrimp, Calamari, Octopus): \$13.00
 - Add Entrana: \$14.00
 - Add Entrana: \$14.00
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Rosso

Fusilli, pink sauce, smoked bacon, oregano

AVAILABLE OPTIONS

	\$2.00
Add Mozzarella:	\$2.00
Sub Gluten Free Pasta:	\$2.00
Sub Side Pasta:	\$3.00
Sub Bolognese:	\$3.00
Add Chicken Diced:	\$4.00
Add Mixed Vegetables:	\$4.00
Add Portobello:	\$4.00
Add Chicken Diced:	\$4.00
Add Avocado:	\$5.00
Add Chorizo:	\$5.00
Add Calamari:	\$6.95
Add Pulpo:	\$6.95
Add Chicken Breast:	\$7.00
Add Salmon:	\$8.00
Add Chicken Breast:	\$8.00
Add Salmon:	\$9.00
Add Shrimp:	\$10.00
Add Shrimp:	\$10.00
Add Shrimp:	\$10.00
Add Vacio:	\$12.00
Add Vacio:	\$12.00
Add Vacio:	\$12.00
Add Seafood (Shrimp, Calamari, Octopus):	\$13.00
Add Entrana:	\$14.00
Add Entrana:	\$14.00
Add Entrana:	\$14.00

Ravioli Funghi

\$22.00

Mushroom and ricotta ravioli, creamy truffle sauce

Puttanesca de Mariscos

\$28.00

Spaghetti, shrimp, calamari, octopus, pomodoro, capers, olives, crush red pepper

TIEMPO EXTRA 4

Todo Chocolate

\$12.00

Warm chocolate truffle cake, whipped cream, chocolate ice cream

Flan

\$11.00

Crema caramel, whipped cream and dulce de leche

Panqueques Novecento

\$12.00

Handmade caramelized dulce de leche crepes, vanilla ice cream

Souffle de Dulce de Leche

\$10.00

Warm dulce de leche truffle cake with banana ice cream

NA BEVERAGES 13

Coke	\$2.50
Coke Zero	\$2.50
Sprite	\$2.50
Coke Can	\$3.50
Diet Coke Can	\$3.50
Coke Zero Can	\$3.50
Sprite Can	\$3.50
Mexican Coke	\$5.00
Mexican Sprite	\$5.00
Small Sparkling	\$4.50
Large Sparkling	\$7.00
Small Still	\$4.50
Large Still	\$7.00

SAKE ⁴

Joto One Cup	\$11.00
One Cup "Graffiti Cup" Honjoso - 180ml. Tasting Notes: Light and fresh, notes of juicy green grape and watermelon.	
Kunizakari Nigori	\$12.00
Kunizakari Nigori - 200ml. Tasting Notes: plush, velvety Nigori sake with calming and rustic flavors	
Hakushika Junmai Namachozo	\$16.00
Hakushika Junmai Namachozo - 300ml. Tasting Notes: refreshingly cool aroma and mild taste	
Ozeki Platinum Junmai Daijingo	\$22.00
Ozeki Platinum Junmai Daijingo - 300ml. Tasting Notes: refreshingly dry sake with fruity aroma	

WINE ⁸

Borsao, Garnacha, Spain Btl	\$28.00
This wine shows all the varietal character of the Garnacha from Campo de Borja. It is light-bodied, refreshing, exuberant and fruity, pure and lusty spiciness and with a complex and long aftertaste.	
Nieto Senetiner Malbec, Mendoza, Argentina Btl	\$32.00
Deeply colored wine that offers aromas of ripe red fruits and plum with hints of vanilla. Medium-bodied with long finish and smooth tannins.	
McManis Fmly Vineyard, Cabernet Sauvignon, California Btl	\$32.00
Full-bodied on the palate with juicy black currant and black cherry flavors, it finishes with rounded, creamy tannins and a hint of mocha. Certified Sustainable.	

Santa Julia, Pinot Grigio, Mendoza, Argentina Btl	\$28.00
Good balance, nice acidity with long and fresh finish.	
Mont Gravet, Cotes de Gascogne, France Btl	\$28.00
This Colombard grape is a cousin of the Chenin Blanc, being rich and full of flavor on the palate with a lingering finish.	
Clifford Bay, Sauvignon Blanc, New Zealand Btl	\$28.00
This wine is all about expressive fruit flavors. On the palate the wine is balanced and juicy with vibrant acidity and mouthwatering salinity that lead to a crisp, dry finish.	
Sebastiani, Chardonnay, North Coast, US Btl	\$32.00
Light and golden color with aromas of fresh apples, citrus and nectarine. The palate is rich yet crisp with oaky finish.	
Zardetto Prosecco, Italy Btl	\$14.00
187ml bottle Lemon-yellow in color with elegant, refined bubbles that form a hearty white froth. Zesty and stylish, it is the quintessential sparkling aperitif.	

BOTTLED BEER ⁸

Corona Light BTL	\$7.00
Heineken Btl	\$7.00
Heineken Light BTL	\$7.00
Mangolandia BTL	\$7.00
Mangolandia Bucket	\$25.00
Peroni BTL	\$7.00
Quilmes BTL	\$7.00
Stella Artois BTL	\$7.00