

la mar

gastón
acurio

from the cebiche bar

Cebiches

peruvian cebiche is made to order, combining the freshest catch with a *leche de tigre* citrus-based marinade of lime and ají peppers mixed with fish juice

CLASICO 17

flake, cilantro, ají limo pepper, red onions, choclo, classic leche de tigre

MIXTO 17

yellowtail snapper, octopus, shrimp, rocoto pepper leche de tigre

CRIOLLO 16

calamari, shrimp, yellowtail snapper, cancha, ají amarillo pepper leche de tigre

CHIFA 18

salmon, peanuts, ginger, wonton strips, cilantro, pickled vegetables, sesame leche de tigre

NIKEI 18

tuna, red onions, nori, avocado, daikon, cucumber, nikei tamarind leche de tigre

BARRIO 18

yellowtail snapper, mussels, shrimp, crispy calamari, rocoto pepper leche de tigre

LECHE DE TIGRE 9

rocoto pepper leche de tigre, seafood mix, cancha, choclo, cilantro

CEBICHE SAMPLER 29

clásico, criollo and nikei cebiches

Tiraditos

the spirit of japanese sashimi peruvian style, flavored with a *leche de tigre* marinade of lime, ají peppers and fish juice

CLASICO 17

flake, ají limo pepper, cilantro, pink salt, choclo, sweet potato, classic leche de tigre

NIKEI 16

tuna, scallions, passion fruit leche de tigre, honey sesame reduction

CRIOLLO 16

yellowtail snapper, cilantro, cancha, choclo, onions, chives, ají amarillo pepper leche de tigre

Peruvian Nikei World

peruvian nigiri inspired by more than 100 years of japanese immigrants

NIGIRI ANTICUCHO 9

yellowtail snapper, ají panca pepper sauce, sweet potato

NIGIRI POBRE 9

wagyu tartare, quail egg, chalaca, panca honey

NIGIRI CRIOLLO 9

tuna, ají amarillo pepper sauce, crispy squid

Causas

whipped peruvian potatoes and ají pepper

NIKEI 13

rocoto pepper causa, tuna tartare, avocado, sweet chili sauce, rocoto pepper cream, nori

OLIVO 13

yellow potato causa, octopus tartare, olive sauce, piquillo peppers, garlic, chimichurri

CANGREJO 14

beet causa, crab, avocado, huancaína sauce, kale, cherry tomatoes, quail egg

LA CHALANITA* 24

causa tasting of 2 nikei, 2 olivo, 2 cangrejo

Ensaladas

salads and vegetarian appetizers

LIMEÑA SALAD 12

greens, hearts of palm, corn, queso fresco, cherry tomatoes, ají amarillo pepper vinaigrette

CAUSA SALAD 11

beets, artichokes, peruvian asparagus, piquillo peppers and avocado over a yellow potato causa

CEBICHE VEGGIE 12

artichokes, mushrooms, red onions, celery, radishes, rocoto pepper leche de tigre vinaigrette

QUINOA CAPRESE 15

heirloom tomatoes, basil, red quinoa, burrata cheese, ají amarillo pepper vinaigrette

* served in a hand carved traditional fisherman's boat

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Piqueos

flavorful starters

PERUVIAN SLIDERS	12
stewed pork and onion adobo, salsa criolla, lettuce, tari sauce	
EMPANADAS	12
stewed pork adobo and purée of choclo, chalaca, huacatay sauce	
CONCHITAS	14
seared scallops with lomo saltado sauce, garlic chips, crispy sweet potato strings	
JALEA FRITA	24
calamari, octopus, fish, shrimp, plantain chips, cebiche sauce, chalaca, yuca	

Anticuchos

traditional peruvian skewers from the anticucho grill

CORAZON	10
veal heart, potatoes, choclo, tari sauce, chalaca	
CHICKEN	12
free range chicken, potatoes, choclo, chalaca, ocopa sauce	
WAGYU BEEF	15
chimichurri, beans and rice tacu-tacu, quail egg, rocoto pepper sauce	
OCTOPUS	14
mortero potatoes, chimichurri, botija olives aioli, garlic chips, capers	
PERUVIAN ASPARAGUS	9
ají amarillo pepper potato cream, garlic chips, botija olive aioli	
WHOLE JUMBO PRAWNS	30
basil pesto, rocoto pepper garlic butter, potatoes	

Peruvian Specialties

large plates for sharing

LAMB CHOP SECO	45
colorado grilled lamb chops, ají panca pepper sauce, cilantro, carrots, peas, cannellini beans, rice with choclo	
LOMO SALTADO	31
stir fried angus beef, red onions, tomatoes, soy sauce, cilantro, thick cut fried potato wedges, rice	
WHOLE FISH NIKEI	49
catch of the day, peruvian-japanese spicy sauce, bok choy, white chaufa broccoli rice	
CHURRASCO A LO POBRE	49
ribeye angus beef, chimichurri, beans and rice tacu-tacu, egg, criolla, chorrillana sauce, fried banana	
PAICHE CHORILLANA	29
amazon fish, tamarind chorrillana sauce, mashed yuca with smoked bacon	
PLANCHA ANTICUCHERA	19
grilled octopus and calamari, crushed potatoes, ají panca pepper sauce, chimichurri, choclo	
FIDEOS MACHOS	27
squid ink pasta, scallops, calamari, grouper, choclo, lime rocoto pepper aioli	

Arroces

specialties from the wok

CHAUFA AEROPUERTO	26
chinese sausage, roasted pork, pan fried rice, shrimp omelet, nikei sauce, pickled salad	
ARROZ CON PATO	26
cilantro rice, duck confit, peas, choclo, bell peppers, kabocha squash, radish salsa criolla, huancaína	
ARROZ CON MARISCOS	26
ají panca fried rice with shrimp, mussels, octopus, calamari, salsa criolla	

please note there may be health risks associated when consuming raw protein products. If you suffer from a chronic illness of the liver, stomach or blood, if you are pregnant or have other immune disorders, you should eat these products fully cooked.

there is a risk consuming raw oysters if you have chronic illness of the liver, stomach or blood, or have other immune disorders you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. for your convenience, an 18% gratuity will be added to your check