

Cebiches

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

- *BARRIO 18
catch of the day, octopus, shrimp, crispy calamari, rocoto leche de tigre
- *CLASICO (GF) 22
fluke, cilantro, aji limo pepper, red onions, choclo, classic leche de tigre
- *CHIFA 19
salmon, peanuts, ginger, wonton strips, cilantro, pickled vegetables, sesame leche de tigre
- *CRIOLLO (GF) 19
catch of the day, octopus, shrimp, cancha, choclo, sweet potato, aji amarillo pepper leche de tigre
- *CEBICHE SAMPLER 29
chifa, criollo and clasico cebiches

Tiraditos

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

- *LIMENO 16
catch of the day, octopus, cilantro, cancha, choclo, onions, chives, aji amarillo pepper leche de tigre
- *BACHICHE 19
catch of the day, 22 month aged parmesan cheese leche de tigre, colatura, garlic chips, basil oil
- *NIKKEI 17
tuna tataki, candied tuna, chives, tamarind leche de tigre, sesame butter, pickled vegetables

Causas

whipped peruvian potatoes and ají pepper

- CRAB 18
beet causa, blue crab, tobiko, avocado, huancaína sauce, cherry tomato, quail egg
- *NIKKEI 14
aji amarillo pepper causa, salmon tartare, avocado, rocoto pepper sauce, cucumber, ikura, nori
- SALAD (v) 12
aji amarillo pepper causa, sunchoke, beet, asparagus, avocado, huancaína
- *LA CHALANITA 26
causa tasting of 2 nikkei, 2 pesto, 2 vegetable served in a hand carved traditional fisherman's boat

Ensaladas

salads and vegetarian appetizers

- HUMMUS (v) 12
mixed peppers, heirloom cherry tomatoes, red onions, peruvian botija olives, feta cheese, fava bean hummus, pita bread, greek yogurt aji amarillo vinaigrette
- QUINOA CAPRESE (GF) (v) 15
heirloom cherry tomatoes, basil, red quinoa, burrata cheese, garlic crumbs, aji amarillo pepper vinaigrette
- SALMON NIKKEI 18
spinach, bean sprouts, grilled pineapple, peanuts, cherry tomato, crispy wonton, nikkei vinaigrette

la mar

gastón
acurio

Piqueos

flavorful starters

CONCHITAS A LA PARMESANA 21

parmesan cheese foam, lime, garlic crumbs

EMPANADAS 14

ají de gallina, chicken, ají amarillo, pecans, manchego cheese

Anticuchos

traditional peruvian dishes prepared on the anticucho grill

PLANCHA CARRETILLERA 14

sweet breads, chicken liver, chicken heart, rocoto pepper, chalaca

PLANCHA VEGETABLE (V) 15

crimini mushroom, broccolini, yellow squash, choclo, potatoes, anticuchera-rocoto garlic butter, chimichurri

CHICKEN (GF) 12

free range chicken thighs, confit potatoes, choclo, chalaca, ocopa sauce

CORAZON (GF) 12

veal heart, confit potatoes, choclo, tari sauce, chalaca

BEEF 14

skirt steak, anticuchera sauce, confit potatoes, choclo, chimichurri

OCTOPUS 25

potato cream, peruvian botija olive aioli, crispy capers, garlic, piquillo peppers

Peruvian Specialties

novo andean fare and asian-peruvian fusion

ROCOTO RELLENO 25

seafood stew, aji panca, peanuts, raisins, creamy peruvian dry potatoes with fontina cheese

TAMAL 29

pork jowl-quinoa tamale, grilled fish, seco sauce, mint chalaca

CHURRASCO A LO POBRE (GF) 59

ribeye, chimichurri, beans and rice tacu-tacu, quail eggs, chorrillana sauce, fried banana

BRANZINO 34

fried or seared filet a la menier, white rice with choclo

LOMO SALTADO 33

stir fried tenderloin, red onions, tomatoes, soy sauce, cilantro, thick cut fried potato wedges, white rice, choclo

SALMON FUSION 31

salmon, bok choy, kale, broccolini, coconut milk, peruvian pepper curry, white rice chaufa

WHOLE FISH NIKKEI 55/75

yellowtail snapper, peruvian-japanese spicy sauce, bok choy, white rice chaufa

Arroces y Pastas

specialties from the wok

ARROZ CON MARISCOS (GF) 28

seafood rice, aji panca pepper, ají amarillo pepper, white wine, shrimp, calamari, octopus, mussels, salsa criolla

CHAUFA AEROPUERTO 26

chinese sausage, roasted pork, pan fried rice, shrimp omelet, nikkei sauce, pickled vegetables

ARROZ VERDE 28

creamy arborio rice, burrata cheese water, green peas, crostini, chupe sauce, cauliflower puree, shrimp, scallops

FIDEO MACHO 32

squid ink pasta, octopus, calamari, fish, bell peppers, choclo, lime rocoto aioli

(GF) gluten free (V) vegetarian

vegetarian, vegan, gluten free and lactose free modifications available upon request.

dishes from our kitchen will be served as they are prepared "family style" creating a mosaic spread on the table, meant for sharing.

* 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