

# la mar

gastón  
acurio

## De La Barra Cebichera

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

### \*CARRETILLERO 23

snapper, shrimp, octopus, crispy calamari, sweet potato, choclo, cancha, spicy leche de tigre

### \*CLASICO (GF) 23

fluke, cilantro, aji limo pepper, red onions, choclo, classic leche de tigre

### \*LUJOSO 29

lobster, crab, trout eggs, chalaca, radish, olive oil, avocado leche de tigre

### \*PULPO AL OLIVO 18

sliced octopus, olivo sauce, piquillo peppers, avocado, chimichurri, crackers

### \*BACHICHE 19

fluke tiradito, 24 month parmesan cheese leche de tigre, colatura, garlic chips, basil oil

### \*NIKKEI 19

tuna tataki tiradito, candied tuna, chives, tamarind leche de tigre, sesame butter, pickled vegetables

### \*CHIFERO 19

sliced torched hamachi, pachikai sauce, ponzu, wonton, shiso, caramelized quinoa

### \*MUCHAME 18

in house cured salmon, onions, capers, garlic, olive oil, aji amarillo leche de tigre, crackers

### \*ATUN + SANDIA 19

compressed watermelon, tuna, dashi, wakame, yuzu, shiso ice

### \*CONCH 18

thinly sliced conch, garlic leche de tigre, purple chips, chalaca, olive oil, jalapeno, radish

### \*CEBICHE SAMPLER 29

a tasting of cebiche clasico, cebiche carretillero and pulpo olivo

## Las Causas

whipped peruvian potatoes and aji pepper

### \*CRAB 19

beet causa, blue crab, tobiko, avocado, huancaína sauce, cherry tomato, quail egg

### \*NIKKEI 16

aji amarillo pepper causa, salmon tartare, shrimp, nori, avocado, rocoto pepper sauce, cucumber, ikura

### SALAD (V) 14

aji amarillo pepper causa, beets pate, sunchoke tartare, rainbow carrots, smoked heirloom tomatoes

### ESCABECHE 18

traditional causa, avocado, tomato, fish tempura, hot escabeche sauce

### \*LA CHALANITA 28

causa tasting of nikkei, crab and salad served in a hand carved traditional fisherman's boat

## Piqueos Calientes

hot flavorful starters

### CONCHITAS A LA PARMESANA 22

grilled scallops, white wine, 24-month parmesan cheese foam, lime, garlic crumbs

### EMPANADAS 14

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

### CHICKEN (GF) 14

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

### CORAZON (GF) 13

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

### OCTOPUS 24

pesto potato cream, peruvian botija olive aioli, crispy capers, garlic, potato, aji amarillo aired bread, foam

### CACHANGA 21

flat bread with huacatay, shrimp, scallops, octopus, chupe sauce, curry aioli

## Piqueos Frios

salads and cold appetizers

### TOSTADA 10

blue corn tortillas, tuna, avocado, olive oil, garlic chips, peppers leche de tigre

### \*NIGIRI ANTICUCHERO 9

sushi rice, fish torched with miso anticuchera sauce and chalaca

### \*NIGIRI SPICY TUNA 9

sushi rice, tuna tartare, scallions, shichimi, garlic, soy sauce

### QUINOA CAPRESE 18

burrata cheese, heirloom tomato, red quinoa, aji amarillo dressing

### NIKKEI NOODLES 21

cold salad, grilled steak, cucumber, daikon kimchi, radish, nori, tamagoyaki goma dare dressing

### TORREJAS DE CHOCLO 22

peruvian corn fritters topped with seafood, confit vegetable leche de tigre

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## Los Grandes

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<b>EL CEBICHERO</b>	52
cebiche mixto, jalea de marisco, crab causa platter	
<b>THE PORK SHANK</b>	49
super crispy whole pork shank, tamarind sauce reduction, corn pepian, fresh herbs salad	
<b>CHURRASCO A LO POBRE</b>	85
cowboy, chimichurri, cannellini beans tacu-tacu, chorrillana sauce, fried banana, criolla salad	
<b>WHOLE FISH NIKKEI</b>	69
florida yellowtail snapper, peruvian japanese spicy sauce, bok choy, white chaufa rice	
<b>PLANCHAZA</b>	69
jumbo prawns, jumbo scallops, calamari and octopus with anticuchera sauce, rocoto butter, lime, chimichurri	

## De Nuestra Cocina Caliente

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novo andean fare and asian-peruvian fusion

<b>MOLE NIKKEI</b>	29
mexican inspired sauce made with peruvian and japanese ingredients served with pork belly confit and blue corn tortillas	
<b>SUDADO NORTEÑO</b>	28
fish of the day, clams, calamari, octopus, aji amarillo, kabocha, chicha de jora, onions, tomatoes	
<b>ARROZ CEBICHERO</b>	33
seafood rice, shrimp, calamari, clams, octopus, aji amarillo, kabocha, beer, chicha de jora, and leche de tigre	
<b>SECO LIMEÑO</b>	59
braised short rib with corn cider and cilantro, beans stew, roasted rainbow carrots	
<b>CARAPULCRA</b>	28
dry andean potato stew, duck magret, huacatay sauce, peanut, radish, quail egg	
<b>PICANTE DE LANGOSTINOS</b>	27
spicy and creamy shrimp stew with aji amarillo, potatoes, queso fresco, peas served with white rice and choclo	
<b>BRANZINO CHIFA</b>	29
steamed fillet with all the chinese & peruvian flavors, vegetables, shiitake, katsubushi and white chaufa rice	
<b>PAICHE CHARAPA</b>	25
the largest fish of the amazon river cooked in banana leaves, mishkina, mango chalaca	

## Los Clasicos

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<b>LOMO SALTADO</b>	34
stir fried tenderloin, red onions, tomatoes, soy sauce, cilantro, thick cut potato wedges, with white rice and choclo	
<b>EL ACHUPADO</b>	33
bucatini noodles, seafood in chupe sauce, pesto huacatay, rocoto aioli	
<b>SALMON FUSION</b>	32
salmon, bok choy, kale, broccolini, coconut milk, peruvian curry, white chaufa rice	
<b>CHAUFA AEROPUERTO</b>	27
chinese sausage, roasted pork, pan fried rice, shrimp omelet, quinoa, egg noodles, pickled vegetables	

## La Mar Experience

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Featuring Chef Oka's signature selections

<b>TASTING MENU</b>	85
chef's selections	

(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.

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions

for your convenience, an 18% gratuity will be added to your check