la mar

gastón acurio

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

CLASICO 17
fluke, cilantro, ají limo pepper, red onions, choclo, classic leche de tigre

CHIFA 18
salmon, peanuts, ginger, wonton strips, cilantro, pickled vegetables, sesame leche de tigre

CRIOLLO 16
calamari, shrimp, yellowtail snapper, cancha, ají amarillo pepper leche de tigre

MIXTO 17
yellowtail snapper, octopus, shrimp, rocoto pepper leche de tigre

NIKKEI 18
tuna, red onions, nori, avocado, daikon, cucumber, nikkei tamarind leche de tigre

OLIVO 16
octopus, peruvian botija olive sauce, olive oil, roasted piquillo peppers, leche de tigre

CEBICHE SAMPLER 29
clásico, criollo and chifa cebiches

Tiraditos

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

CHINO 15
salmon, pickled vegetables, sesame butter, wonton, passion fruit leche de tigre

CRIOLLO 15
yellowtail snapper, cilantro, cancha, choclo, onions, chives, ají amarillo pepper leche de tigre

NIKKEI 15
tuna, scallions, passion fruit leche de tigre, honey-sesame reduction

Peruvian Nikkei 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 IKURA 12
salmon roe, quail egg, sushi rice, nori

Causas

whipped peruvian potatoes and ají pepper

KING CRAB 20
beet causa, king crab, tobiko, avocado, huancaína sauce, cherry tomato, quail egg

NIKKEI 13
rocoto pepper causa, tuna tartare, sweet chili sauce, avocado, rocoto pepper cream, nori

OLIVO 13
yellow potato causa, octopus tartare, olive sauce, piquillo peppers, garlic, chimichurri

LA CHALANITA* 24
causa tasting of 2 nikkei, 2 olivo, 2 vegetable

Ensaladas

salads and vegetarian appetizers

CAUSA SALAD 11
beets, artichokes, peruvian asparagus, piquillo peppers and avocado over a yellow potato causa

LIMEÑA SALAD 12
greens, hearts of palm, corn, queso fresco, cherry tomatoes, ají amarillo pepper 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

CONCHITAS 16
seared scallops with lomo saltado sauce, garlic chips, crispy sweet potato strings

EMPANADAS 12
ají de gallina, chicken, ají amarillo, pecans, manchego cheese

JALEA FRITA 24
calamari, mussels, octopus, fish, shrimp, plantain chips, cebiche sauce, chalaca, yuca

Anticuchos

traditional peruvian skewers from the anticucho grill

PESCADO KAMA 15
grilled catch of the day, anticuchera sauce, chimichurri-garlic butter, lime

ASPARAGUS & PORTOBELLO 10
ají amarillo pepper-potato cream, garlic chips, botija olive aioli, chimichurri

CHICKEN 12
free range chicken, potatoes, choclo, chalaca, ocopa sauce

CORAZON 11
veal heart, potatoes, choclo, tari sauce, chalaca

WAGYU BEEF 15
chimichurri, beans and rice tacu-tacu, quail egg, rocoto pepper sauce

SWEETBREADS 11
sweetbreads, anticuchera sauce, chimichurri-garlic butter, lime

Peruvian Specialties

plates for sharing

BRANZINO 45
grilled whole branzino, anticuchera sauce, chimichurri-garlic butter, crispy yuca, white rice with choclo

CARAPULCRA 25
snapper, peruvian dry potato stew, peanut, salsa criolla, ocopa sauce

CHURRASCO A LO POBRE 59
ribeye angus beef, chimichurri, beans and rice tacu-tacu, egg, criolla, chorrillana sauce, fried banana

LAMB CHOP SECO 45
colorado grilled lamb chops, ají panca pepper sauce, cilantro, carrots, peas, canellini beans, rice with choclo

LOMO SALTADO 31
stir fried angus beef, red onions, tomatoes, soy sauce, cilantro, thick cut fried potato wedges, rice with choclo

GROUPER CHORRILLANA 29
grouper, tamarind chorrillana sauce, ají amarillo, mashed yuca with smoked bacon

PLANCHA ANTICUCHERA 23
grilled octopus and calamari, crushed potatoes, ají panca pepper sauce, chimichurri, choclo

SALMON FUSION 29
salmon, bok choy, kale, broccolini, coconut milk, peruvian pepper curry, white rice chaufa

WHOLE FISH NIKKEI 49
catch of the day, peruvian-japanese spicy sauce, bok choy, white chaufa broccoli rice

Arroces y Pastas

specialties from the wok

ARROZ CON MARISCOS 26
ají panca fried rice with shrimp, mussels, octopus, calamari, salsa criolla

CHAUFA AEROPUERTO 26
chinese sausage, roasted pork, pan fried rice, shrimp omelet, nikkei sauce, pickled salad

FIDEOS MACHOS 28
catch of the day, shrimp, scallops, calamari, squid ink pasta, choclo, lime rocoto pepper aioli

TALLARIN SALTADO 26
udon noodle, shrimp, catch of the day, calamari, onions, tomatoes, soy sauce

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