

Peruvian Specialties 85

Includes elaborate stations of fresh seafood and savory grilled items, chaufa aeropuerto for the table and unlimited brunch cocktails, select wines and piper-heidsieck champagne

Choice of:

PESCADO CHORRILLANA

catch of the day, tamarind chorrillana sauce, mashed yuca, smoked bacon

or

JALEA FRITA

calamari, octopus, fish, shrimp, plantain chips, cebiche sauce, chalaca, yuca

or

LOMO SALTADO AND FRIED EGG

angus beef, stir fried potatoes, red onions, tomatoes, soy sauce, cilantro

or

PLANCHA ANTICUCHERO

grilled octopus, calamari, crushed potatoes, aji panca, chimichurri, choclo corn

Premium Selection 125

Includes elaborate stations of fresh seafood and savory grilled items, chaufa aeropuerto for the table and unlimited brunch cocktails, select wines and charles heidsieck rosé champagne

Choice of:

CHURRASCO A LO POBRE

ribeye angus beef, chimichurri, beans and rice tacu-tacu, egg, fried banana

or

LOBSTER A LA PLANCHA ANTICUCHERA

crushed potatoes, ají panca pepper sauce, chimichurri, choclo corn, onions

Beverages

Wine

non-alcoholic drinks included in either brunch selection

wines selected by our sommelier included in either brunch selection

CHICHA MORADA

ANDRIAN, "unoaked" chardonnay

GUAVA SODA

ALTA PAVINA, pinot noir

PASSION FRUIT SODA

WHISPERING ANGEL, rosé

Beer

CRISTAL - CUSQUEÑA - CORONA

AMSTEL LIGHT - BUDLIGHT

Brunch Cocktails

la mar speciality cocktails included in either brunch selection

LA MAR MIMOSA, bubbles, orange juice, orange bitters - LYCHEE MIMOSA, bubbles, lychee puree - PISCO SOUR, barsol quebranta, lime, egg whites, angostura bitters - MARACUYA SOUR, barsol acholado, passion fruit puree, lime, egg whites, triple sec, peychaud's bitters - EL TUNKI, barsol acholado, peach liqueur, lemon juice, fruit punch - SPARKLING SANGRIA, barsol perfecto amor, chicha morada, lime, bubbles - BLOODY MARY, grey goose vodka, spicy bloody mary mix, lime - SPA TREATMENT, grey goose vodka, cucumber, ginger beer, lime - BLUE BAY, grey goose vodka, coconut, blue water, lime

brunch seating is based on a two-hour dining experience
for your convenience, an 18% gratuity will be added to your check