

# information

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## **LA MAR BY GASTÓN ACURIO PROVIDES A TASTE OF PERU AT MANDARIN ORIENTAL, MIAMI**

[La Mar by Gastón Acurio](#), the lively waterfront restaurant at Mandarin Oriental, Miami, brings the authentic flavors of Peru to the Five-Star city resort located on prestigious Brickell Key. The 245-seat restaurant features the acclaimed cuisine of celebrity chef Gastón Acurio, considered ‘the ambassador of Peruvian cuisine,’ in a vibrant setting that pays tribute the sea with the freshest local seafood and location on the water’s edge. The opening of *La Mar by Gastón Acurio* in Miami marked the third Acurio restaurant in the U.S., following sister concepts *La Mar Cebicheria* in San Francisco and *Tanta* in Chicago.

At *La Mar*, guests can enjoy a mix of indoor and outdoor waterfront seating with three lively bars providing distinctive culinary experiences. *La Mar* Executive Chef Diego Oka provides a personal look into the creation of authentic Peruvian dishes ranging from upscale novo-Andean fare to Asian-Peruvian fusion and traditional seafood Ceviche. Having worked alongside Acurio for more than a decade, Chef Oka introduces an eclectic menu offering small plates such as Nikei, Peruvian nigiri; Anticucho Grill items; and tapas-style *Piqueos*. Large plates include a selection of Peruvian Specialties and pan-fried rice called *Arroces*.

The dedicated *Cebiche* and *Anticucho* bars invite guests to journey through *La Mar*’s celebrated menu. *Cebiches* and *Tiraditos* utilize the cooking technique of curing fish through acidic juices and are presented in 11 different dishes.

Creations range from the *Clásico* with fluke, cilantro, aji limo, red onions, choclo and leche de tigre to the *Barrio* with yellowtail snapper, mussels, shrimp, crispy calamari and rocoto leche de tigre.

The culinary journey continues with *Anticuchos*, popular Peruvian grilled skewers.

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Anticuchos are reinvented with varieties of *Wagyu*, *Free Range Chicken*, *Octopus*, *Whole Jumbo Prawn* and a vegetarian option of *Peruvian Asparagus*.

A selection of *Causa* dishes, mashed potato dumplings topped with seafood, are served four different ways to include the *Nikei* (rocoto causa with tuna tartare); *Cangrejo* (beet causa with crab); and *Olivo* (potato with octopus tartare). *Peruvian Specialties* highlight the cuisine's rich Japanese influences with dishes like *Lomo Saltado*, a traditional beef dish with stir fried potatoes, red onions, tomatoes, soy sauce, cilantro, aji amarillo and rice, and *Whole Fish Nikei*, the catch-of-the-day, prepared with Peruvian Japanese spicy sauce, bok choy and white chaufa broccoli rice.

*La Mar's* comprehensive cocktail menu includes a list of Peruvian Classics, featuring cocktails infused with pisco, a South American grape brandy, and La Mar Classics, offering iconic cocktails with a Peruvian twist.

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**For further information, please contact:**

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