

information

Mandarin Oriental, Miami
500 Brickell Key Drive, Miami, FL 33131
Telephone +1 305 913 8288



LA MAR BY GASTÓN ACURIO OFFERS AUTHENTIC TASTES OF PERU AT MANDARIN ORIENTAL, MIAMI

[*La Mar by Gastón Acurio*](#), the lively waterfront restaurant at [Mandarin Oriental, Miami](#), brings the stunning diversity of authentic Peruvian flavors 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 to the sea with the freshest local seafood and a location on the water’s edge. The opening of *La Mar by Gastón Acurio* in Miami marked Acurio's third restaurant in the U.S., following sister concepts *La Mar Cebicheria* in San Francisco and *Tanta* in Chicago.

At *La Mar*, guests can choose from indoor and outdoor waterfront seating with three lively bars providing distinct culinary experiences. *La Mar* Executive Chef Diego Oka and team craft authentic Peruvian dishes ranging from upscale novo-Andean fare to Asian-Peruvian fusion and the beloved traditional seafood *Ceviche*. Having worked alongside Acurio for more than a decade, Chef Oka's eclectic menu features small plates such as *Nikkei*, Peruvian maki; *Anticucho Grill* ingredients; and tapas-style *Piqueos*. Larger plates include a selection of *Peruvian Specialties* and wok-fried rice known as *Arroces*.

The dedicated *Ceviche* bar invites guests to journey through *La Mar*’s celebrated menu. *Ceviches* and *Tiraditos* utilize the cooking technique of marinating fish in lime juice and are presented in multiple compelling iterations.

Cebiche Carretillero includes grouper, shrimp, octopus, crispy calamari, sweet potato, choclo and cancha in a classic spicy leche de tigre sauce, to the *Pulpo al Olivo* with Spanish octopus, Peruvian botija olive sauce, chimichurri, roasted piquillo peppers, avocado, and water crackers.

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The culinary journey continues with *Anticuchos*, popular Peruvian grilled skewers. *Anticuchos* are reinvented with varieties of *Anticucho de Corazón*, *Free Range Chicken*, *Octopus*, *Planchaza* and a vegetarian option of *Peruvian Asparagus*.

A selection of *Causa* dishes, namely mashed potato topped with seafood, are served in different ways and include the *Nikkei* (rocoto causa with trout tartare) and *Cangrejo* (beet causa with crab). *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 Nikkei*, with a Floridan yellow tail snapper served with a Peruvian Japanese spicy sauce, bok choy and white rice chaufa.

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

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For further information, please contact:

Jill DeMone, Director of Sales & Marketing
Mandarin Oriental, Miami
Telephone: +1 305 913 8390
E-mail: jdemone@mohg.com
www.mandarinoriental.com/miami