

la  
mar

gastón  
acurio

## CEBICHE BAR

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

### CEBICHE CARRETIERO\* **GFP** 28

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

### PULPO AL OLIVO 25

spanish octopus, peruvian botija olive sauce, chimichurri, roasted piquillo peppers and avocado, water crackers

### TIRADITO NIKKEI\* 23

tuna tataki tiradito, green onion, tamarind leche de tigre, sesame butter, pickled vegetables

### TIRADITO BACHICHE\* 21

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

### CAUSA CRAB\* **GFP** 25

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

### CAUSA NIKKEI\* 21

ají amarillo pepper causa, trout, nori, avocado, rocoto pepper sauce, cucumber, ikura

## PIQUEOS

### FRIOS

#### QUINOA CAPRESE **GFP** / **VGP** / **VP** 19

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

#### ROLL LUJOSO 24

sushi rice, avocado, lobster, purple shiso, cucumber, smoked trout eggs

#### ROLL HIRO\* 20

sushi rice, tuna tartare, takuan, tobiko, avocado

#### TOSTADA\* 19

local blue corn tortilla, chipotle aioli, peruvian trout, cebiche sauce, chalaca, smoked trout eggs, charred avocado

#### PAPAS PERUANAS **VG** / **V** 14

crispy "papa amarilla" from peru, choclo, ocopa, vegan feta cheese

### CALIENTES

#### ANTICUCHO DE POLLO **GF** 16

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

#### ANTICUCHO DE CORAZÓN\* 17

argentinian veal heart, confit potatoes, choclo, chalaca, ocopa sauce, huancaína rocoto

#### ANTICUCHO DE PULPO **GFP** 30

octopus, pesto potato cream, peruvian botija olive aioli, crispy capers, garlic, potato, botija aired bread

#### EMPANADAS 14

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

#### JALEA DE MARISCOS 30

a classic from cebicherías, seafood chicharron, cebiche aioli, cancha, choclo and criolla

#### CONCHITAS A LA PARMESANA 31

our style, grilled jumbo scallops, 24-month aged parmesan cheese, foam, lime, garlic crumbs

## DE NUESTRA COCINA CALIENTE

Novo Andean fare and Asian-Peruvian fusion

#### BRANZINO **GFP** 36

pan-seared fish fillet, roasted sweet potato, brussel sprouts, kale with miso butter sauce

#### LOMO SALTADO\* **VGP** 38

stir-fried tenderloin, red onions, tomatoes, soy sauce, cilantro, thick-cut potato wedges, with white rice and choclo

#### CHAUFA AEROPUERTO **VGP** / **VP** 31

chinese sausage, roasted pork, fried rice, shrimp omelet, quinoa, egg noodles, pickled vegetables

#### ARROZ CON MARISCOS 37

seafood rice shrimp, octopus, calamari, clams made at the wok, ají amarillo sauce and criolla

#### EL ACHUPADO 40

bucatini noodles, seafood in chupe sauce, huacatay, rocoto aioli

#### SUDADO A LA NORTEÑA 37

the fisherman's favorite stew dish with florida grouper, calamari, octopus, shrimp, clams, with white rice and choclo

#### PLANCHAZA 95

jumbo tiger shrimp, spanish octopus grilled with anticuchera sauce, garlic butter, chimichurri, peruvian yellow potatoes, choclo

#### VEGGIES ANTICUCHEROS **VG** / **V** 27

portobello mushroom, jumbo asparagus, caulilini, peruvian potato, choclo with anticuchera, ocopa and chimichurri

## DESSERT

#### LUCUMA + CHOCOLATE 14

peruvian chocolate mousse, lucuma mousse topped with caramelized sesame and hazelnut

#### YUZU + FRUIT + CHICHA MORADA 14

yuzu curd, seasonal fruit mousse, chicha morada sorbet, almond crumble

**GF** gluten free **GFP** gluten free possible **VG** vegetarian **V** vegan **VGP** vegetarian possible **VP** vegan possible

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 food borne illness, especially if you have certain medical conditions for your convenience, an 18% gratuity will be added to your check

## PERUVIAN CLASSICS

17



### PISCO SOUR\*

pisco quebranta, lime juice, egg white, angostura bitters

*choice of traditional, maracuya, guava or chicha morada*

**PISCOJITO**  
pisco quebranta, lime juice, fresh mint



## PERUVIAN TIKI

18



### FORBIDDEN BANTER

aged rum, light rum, pisco, baijiu, chinola, coconut cream, lime

### COCO MAÍZ

pisco, bourbon, cointreau, crème de pêche, coconut, chicha morada, pineapple, orange, lemon, house-made spice syrup, cardamom & rhubarb bitters



## PERUVIAN MODERN

18

### LIMA LIMÓN

vodka, yuzu, lemon, basil, mint, togarashi rim

### CANCHA OLD FASHIONED

cancha-infused bourbon, angostura bitters, orange bitters

### LLAMA COLADA

pisco, spiced pear, fernet branca, coconut, citrus oleo, lemon

## PREMIUM LIGHT

19

### IT'S A FEELING

tequila, cinnamon, passion fruit purée, prosecco superiore

### THE RIVIERA

gin, pomegranate, elderflower liqueur, aperol, soda

## PREMIUM RICH

21

### SMOKE OVER OAXACA

premium mezcal and reposado tequila, dark maple syrup, dry curaçao, orange bitters, maplewood smoke

### VELVET SUMMER

ají-infused reposado tequila, premium aged rum, banane du brésil, pineapple, lime, angostura & mole bitters

## NON-ALCOHOLIC

12

### CHICHA MORADA

purple corn, pineapple, apple, spices

### EXOTIC MOJITO

passion fruit purée, mango purée, mint, lime, soda

### HOUSE-MADE SODAS

passion fruit, guava, lucuma or berry

### FRESH LEMONADE

seasonal citrus

## SPARKLING WINES BY THE GLASS

### PROSECCO SUPERIORE

NV, Veneto, Santa Margherita 16

### CHAMPAGNE

NV, France, Taittinger, "La Française" 28

### CHAMPAGNE ROSÉ

NV, France, Moët & Chandon 36

## WHITE THEN ROSÉ WINES

### CHABLIS

2020, Burgundy, Savory 20

### SANCERRE

2020, Loire Valley, Jacques Dumont 21

### RIESLING, "ESTATE"

2019, Germany, Von Winning 18

### SAUVIGNON BLANC

2019, Sonoma, Matanzas Creek 17

### PINOT GRIGIO

2020, Friuli, Pighin 16

### CHARDONNAY

2020, Napa Valley, Sequoia Grove 19

### ROSÉ OF GRENACHE-SYRAH

2021, Provence, Château D'esclans, "Whispering Angel" 18

## RED WINES LIGHT TO HEAVY

### PINOT NOIR

2020, Russian River Valley, Böen 19

### PINOT NOIR

2019, Burgundy, Louis Jadot, "Aurum" 16

### TEMPRANILLO

2016, Rioja, Marques de Murrieta "Reserva" 19

### MALBEC

2019, Mendoza, Alta Vista Estate 16

### MERLOT

2019, Napa Valley, Duckhorn 22

### CABERNET SAUVIGNON

2019, Napa Valley, Quilt 21

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