

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

CEBICHES

Clasico* GF 37

fluke, sweet potato, choclo, cancha, onions, cilantro, classic leche de tigre

Chalaco* 36

grouper, shrimp, octopus, sweet potato, choclo, cancha, onions, spicy rocoto leche de tigre

Criollo* GFP 34

grouper, crispy calamari, choclo, cancha, onions, ají amarillo leche de tigre

Chifa* N 29

peruvian trout, pickled veggies, cilantro, scallions, sesame oil, peanuts, crispy noodles

Olivo 32

spanish octopus with peruvian “botija” olives leche de tigre, shaved fennel, crunchy bacon and cured egg yolk

CAUSAS

Limeña 25

homestyle causa with chicken, avocado, egg, tomatoes, olive and huancaína sauce

Crab* GFP 27

beet causa, blue crab, tobiko, avocado, huancaína

Nikkei* 25

ají amarillo causa, peruvian trout tartare, nori, avocado, rocoto huancaína, cucumber, trout caviar

TIRADITOS

Lujoso* 39

japanese hamachi, blue crab chalaca, avocado, smoked trout eggs, radish, roasted peppers, confit vegetables leche de tigre

Bachiche* 28

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

Laqueado* 29

thinly sliced tuna, green onion, tamarind leche de tigre, sesame butter, pickled vegetables

Pato* 29

duck magret, marinated in dashi, ají limo, daikon oroshi, chives, hijiki seaweed salad



PIQUEOS

PIQUEOS FRIOS

Cold Appetizers

Quinoa Caprese GFP / VGP / VP 19

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

Churros de Trucha* 23

crispy churros, filled with smoked trout mousse, crème fraiche with truffle oil, peruvian trout, avocado

Papita La Mar VG / V / DF 15

crispy “papa amarilla” from peru, choclo, vegan ocopa made with huacatay

LA MAR GOLDEN PLATTER /// 105

an experience of our classic dishes:
cebiche chalaco, cebiche olivo, shrimp cocktail,
seafood jalea and crab causa

PIQUEOS CALIENTES

Hot Appetizers

Conchitas Oka* 35

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

Anticucho de Corazón* 19

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

Anticucho de Pollo GF / N 18

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

Anticucho de Pulpo GFP 33

grilled spanish octopus, chimichurri, pesto foam, botija olive aioli, crispy capers, garlic

Empanadas N 15

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

Jalea de Mariscos 31

a classic from cebicherías, seafood chicharrón, acebichado sauce, cancha, choclo, criolla

LOS CLASICOS

Lomo Saltado* VGP 40

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

Chaufa Aeropuerto* VGP / VP 35

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

El Achupado* N 43

bucatini noodles, grouper, calamari, octopus, shrimp in chupe sauce, huacatay, rocoto aioli

DE NUESTRA COCINA CALIENTE

La Fiesta del Puerco* N 53

crispy pork belly with carapulcra nikkei sauce served with peruvian inspired banchan, lettuce wraps served with white rice and choclo

Peruvian Trout Miso* VGP / VP 35

peruvian steelhead trout glazed with ssamjang, seasonal veggies, panca kimchi and white chaufa

Pepian de Conchas y Camaron* 49

jumbo scallops and prawns with adobo sauce and peruvian corn choclo purée with cilantro

Arroz Pegado* 38

seafood rice with prawns, little neck clams made with peruvian peppers in the wok finished in oven, chicha de jora, kabocha, rocoto aioli and chalaquita

Sudado a la Norteña* 38

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

Kare Udon VG / V 28

japanese curry with coconut, ají panca, udon noodles, shiitake mushrooms, daikon, carrots, peas and sprouts

add chicken +8

PLANCHAZA* /// 95

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

GF gluten free / GFP gluten free possible / VG vegetarian / VGP vegetarian possible / V vegan / VP vegan possible / F dairy free / N contains nuts

All our coffee, tea, cocoa, and seafood are responsibly sourced and hotel-verified sustainable. Vegetarian, vegan, gluten free, nut 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, a 20% service charge will be added to your check

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PERUVIAN CLASSICS

Pisco Sour* 18

pisco quebranta, lime, sugar, egg white, angostura bitters

Maracuya Sour* 19

pisco quebranta, lime, passionfruit, egg white, angostura bitters

Chicha Sour* 19

pisco quebranta, lime, chicha morada, egg white, angostura bitters

Lychee Sour* 19

pisco quebranta, lime, lychee, egg white, angostura bitters

ROYAL SOUR /// 25

mosto verde pisco, lime, sugar, egg white, angostura bitters, gold

Chilcano 18

pisco quebranta, ginger ale, lime, angostura
choice of: traditional / maracuya 19 / lychee 19

Piscopopolitan 18

pisco quebranta, cranberry, passionfruit, curaçao, lime

SPIRIT-FREE

Chicha Morada 14

purple corn, apple, pineapple, cinnamon, clove

Metropolitan 14

cranberry, lime, passionfruit, soda

Amante 12

hibiscus infusion, aji panca, yuzu, edible flower

Soleado 14

pineapple, coconut cream, chicha morada

LA MAR SIGNATURES

Piscojito 17

pisco quebranta, mint, lime, angostura, soda

Golden Inca 20

blanco tequila, aji amarillo, mango, lime, tajin

El Picoso 20

gin, elderflower, chambord, rocoto, celery

Negroni Andino 18

gin, mezcal, campari, sweet vermouth

Morada Colada 18

brugal 1888, light rum, piscocello, pineapple, coconut, chicha morada

El Pituco 34

macallan 12 yr, chinola, averna, lime, cinnamon

Que Buen Culantro 22

mezcal, pernod, cilantro, pineapple, coconut

Cancha Old Fashioned 22

peruvian black whiskey, cancha, demerara, smoke

BEER

LOCAL / CRAFT

La Rubia / blond ale 11

No Mames / mex lager 14

Limonada Rosada / sour ale 14

Ever Haze / ipa 14

IMPORTED / DOMESTIC

Cusqueña / lager 9

Pilsen Callao / pilsen 9

Estrella Damm / lager 11

Stella Artois / lager 11

Corona / light lager 11

Heineken / pale lager 11

Bud Light / light lager 9

NON - ALCOHOLIC

Heineken 0.0 11

WINE BY THE GLASS

SPARKLING

Champagne, Brut 31

NV, moët & chandon, 'imperial'

Champagne Rosé, Brut 38

NV, moët & chandon, 'imperial'

Champagne, Brut 98

2015, dom Pérignon

Prosecco, Brut 20

NV, veneto, casa canavel

Moscato 14

2023, d'asti, ceretto santo stefano

WHITE & ROSÉ

Pinot Grigio 17

2023, friuli, pighin

Albariño 25

2023, rías baixas, terras gauda o rosal

Sauvignon Blanc 17

2023, sonoma, matanzas creek

Sauvignon Blanc Blend 16

2023, mendoza, zuccardi, 'La Mar'

Sauvignon Blanc 23

2023, sancerre, Sager & Verdier

Riesling, "Estate" 18

2021, pfaz, von winning, 'winnings'

Chardonnay 22

2022, napa valley, stags' leap winery

Grenache Blend, Rosé 18

2023, cotés de provence, château d'esclans, 'whispering angel'

RED

Pinot Noir 17

2022, burgundy, louis jadot, "aurum"

Pinot Noir 22

2021, carneros, etude, 'grace benoist ranch'

Tempranillo 22

2016, rioja, marques de legarda, 'reserva'

Merlot 23

2021, paso robles, daou, 'sequentis reserva'

Malbec 20

2022, mendoza, alta vista, 'terrior'

Cabernet Sauvignon 25

2021, napa valley, beaulieu vineyards

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