

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

CEBICHE CLASICO* GF 37

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

CEBICHE CHALACO* 36

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

CEBICHE CRIOLLO* GFP 34

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

CEBICHE CHIFA* N 29

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

CEBICHE OLIVO 32

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

TIRADITOS

TIRADITO LUJOSO* 39

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

TIRADITO BACHICHE* 28

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

TIRADITO LAQUEADO* 29

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

TIRADITO DE PATO* 29

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

CAUSAS

CAUSA LIMEÑA 25

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

CAUSA CRAB* GFP 27

beet causa, blue crab, tobiko, avocado, huancaína

CAUSA NIKKEI* 25

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



PIQUEOS

PIQUEOS FRIOS (COLD APPETIZERS)

LA MAR GOLDEN PLATTER* 105

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

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

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, huacaína rocoto

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 cebicherias, 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 noodles, 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* 36

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

PLANCHAZA* 95

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

KARE UDON VG / V 28

japanese curry with coconut, ají panca, udon noodles, shiitake mushrooms, daikon, carrots, peas and sprouts. add chicken +8

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

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

PISCOPOLITAN 18

pisco quebranta | cranberry | passionfruit | curacao | lime

BEER

LOCAL | CRAFT

LA RUBIA | blond ale 11

NO MAMES | mex lager 14

LIMONADA ROSADA | sour ale 14

EVER HAZE | ipa 14

IMPORTED | DOMESTIC

CUSQUENA | lager 9

ESTRELLA DAMM | lager 11

STELLA ARTOIS | lager 11

CORONA | light lager 11

HEINEKEN | pale lager 11

BUD LIGHT | light lager 9

SPIRITFREE

HEINEKEN 0.0 11

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

PURO FLORO 24

amazonian gin | italicus | tonic | honey | thyme

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

LA CURANDERA 20

belvedere | chamomile | lillet blanc

CANCHA OLD FASHIONED 22

peruvian black whiskey | cancha | demerara | smoke

SPIRITFREE

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

WINES BY THE GLASS

SPARKLING

PROSECCO D.O.C BRUT 20

NV, Veneto, Casa Canavel

CHAMPAGNE BRUT 31

NV, France, Moët & Chandon

CHAMPAGNE ROSÉ 38

NV, France, Moët & Chandon

CHAMPAGNE BRUT 90

2013, France, Dom Pérignon

WHITE THEN ROSE

PINOT GRIGIO 17

2022, Friuli, Pighin

RIESLING, "ESTATE" 18

2021, Germany, Von Winning

SAUVIGNON BLANC 17

2022, Sonoma, Matanzas Creek,

ALBARIÑO 22

2022, Rías Baixas, Terras Gauda O Rosal

SANCERRE 23

2022, Loire Valley, Hubert Brochard

CHARDONNAY 21

2021, Napa Valley, Sequoia Grove

ROSÉ OF GRENACHE-SYRAH 18

2022, Provence, Château D'esclans, "Whispering Angel"

RED WINES LIGHT TO HEAVY

PINOT NOIR 21

2021, Russian River Valley, Böen

PINOT NOIR, AURUM 17

2022, Burgundy, Louis Jadot, "Aurum"

TEMPRANILLO 22

2016, Rioja, Marques de Legarda

MALBEC 20

2021, Mendoza, Alta Vista Terrior

MERLOT 23

2019, Napa Valley, Sterling

CABERNET SAUVIGNON 24

2021, Napa Valley, Quilt

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