

## 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 39

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

#### Chalaco\* 38

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

#### Criollo\* GFP 36

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

#### Chifa\* N 31

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

#### Olivo 34

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

### CAUSAS

#### Limeña 27

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

#### Crab\* GFP 28

beet causa, blue crab, tobiko, avocado, huancaína

#### Nikkei\* 26

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 16

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\* 38

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

#### Anticucho de Corazón\* 20

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

#### Anticucho de Pollo GF / N 19

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

#### Anticucho de Pulpo GFP 35

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

#### Empanadas N 16

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

#### Jalea de Mariscos 33

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

## LOS CLASICOS

#### Lomo Saltado\* VGP 42

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

#### Chaufa Aeropuerto\* VGP / VP 36

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 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\* 39

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\* 39

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

#### Kare Udon VG / V 29

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

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**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,  
curaçao, lime

## SPIRIT-FREE

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**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

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**Piscojito** 17  
pisco quebranta, mint, lime, angostura, soda

**Golden Inca** 20  
blanco tequila, aji amarillo, mango, lime, tajin

**Andean Breeze** 17  
la mar sauvignon blanc, elderflower, passion fruit,  
coriander, yuzu

**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

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### 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

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### SPARKLING

**Champagne, Brut** 31  
NV, moët & chandon, 'imperial'

**Champagne Rosé, Brut** 38  
NV, moët & chandon, 'imperial'

**Prosecco, Brut** 20  
NV, veneto, casa canavel

**Moscato** 14  
2023, d'asti, ceretto santo stefano

### WHITE

**Pinot Grigio** 17  
2023, friuli, pighin

**Albariño** 25  
2023, rías baixas, terras gauda o rosal

**Sauvignon Blanc Blend** 16  
2023, mendoza, zuccardi, 'La Mar'

**Sauvignon Blanc** 23  
2023, sancerre, Sager & Verdier

**Riesling, "Estate"** 18  
2021, pfalz, von winning, 'winnings'

**Chardonnay** 22  
2023, russian river valley, hartford court

### ROSÉ

**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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