

la mar

gastón
acurio

DE LA BARRA CEBICHERA

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

CARRETIILLERO 23

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

CLASICO* GF 23

flake, cilantro, ají limo pepper, red onions, choclo, classic leche de tigre

LUJOSO* GFP 29

lobster, crab, trout eggs, chalaca, radish, olive oil, avocado leche de tigre

PULPO AL OLIVO* GFP 18

sliced octopus, olivo sauce, piquillo peppers, avocado, chimichurri, crackers

BACHICHE* GFP 19

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

NIKKEI* 19

tuna tataki tiradito, candied tuna, chives, tamarind leche de tigre, sesame butter, pickled vegetables

CHIFERO* 19

sliced torched hamachi, pachikai sauce, ponzu, wonton, shiso, caramelized quinoa

MUCHAME* GFP 18

in house cured salmon, onions, capers, garlic, olive oil, ají amarillo leche de tigre, crackers

ATUN + SANDIA* 19

compressed watermelon, tuna, dashi, wakame, yuzu, shiso ice

CONCH* GFP 18

thinly sliced conch, garlic leche de tigre, purple chips, chalaca, olive oil, jalapeno, radish

CEBICHE SAMPLER* 29

a tasting of cebiche clasico, cebiche carretillero and pulpo olivo

LAS CAUSAS

whipped peruvian potatoes and ají pepper

CRAB* GFP 19

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

NIKKEI* 16

ají amarillo pepper causa, salmon tartare, shrimp, avocado, rocoto pepper sauce, cucumber, ikura

SALAD ▽ 14

ají amarillo pepper causa, beets pate, sunchokes tartare, rainbow carrots, smoked heirloom tomatoes

ESCABECHE 18

traditional causa, avocado, tomato, fish tempura, hot escabeche sauce

LA CHALANITA* 28

causa tasting of nikkei, crab and salad served in a hand carved traditional fisherman's boat

PIQUEOS

FRIOS

salad and cold starters

TOSTADA GFP 10

blue corn tortillas, tuna, avocado, olive oil, garlic chips, peppers, leche de tigre

NIKIRI

ANTICUCHERO* GFP 9

sushi rice, fish torched with miso anticuchera sauce and chalaca

NIKIRI SPICY TUNA* GFP 9

sushi rice, tuna tartare, scallions, shichimi, garlic, soy sauce

QUINOA CAPRESE GFP 18

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

NIKKEI NOODLES ▽P 21

cold salad, grilled steak, cucumber, daikon kimchi, radish, nori, tamagoyaki, goma dare dressing

TORREJAS DE CHOCLO 22

peruvian corn fritters topped with seafood, confit vegetable, leche de tigre

CALIENTES

hot flavorful starters

CONCHITAS A LA PARMESANA GFP 22

grilled scallops, white wine, 24-month parmesan cheese foam, lime, garlic crumbs

EMPANADAS 14

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

CHICKEN GF 14

free range chicken thighs, confit potatoes, choclo, chalaca, ocapa sauce

CORAZON GF 13

veal heart, confit potatoes, choclo, tari sauce, chalaca

OCTOPUS GFP 24

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

CACHANGA 21

flat bread with huacatay, shrimp, scallops, octopus, chupe sauce, curry aioli

LOS GRANDES

EL CEBICHERO

cebiche mixto,
jalea de marisco,
crab causa platter

52

THE PORK SHANK

super crispy whole
pork shank, tamarind
sauce reduction,
corn pepian,
fresh herbs salad

49

CHURRASCO A LO POBRE

cowboy, chimichurri,
cannellini beans tacu-
tacu, chorrillana sauce,
fried banana, criolla salad

85

WHOLE FISH NIKKEI

florida yellowtail snapper,
peruvian japanese spicy
sauce, bok choy,
white chaufa rice

69

PLANCHAZA **GFP** **VP**

jumbo prawns, jumbo
scallops, calamari and
octopus with anticuchera
sauce, rocoto butter,
lime, chimichurri

69

DE NUESTRA COCINA CALIENTE

novo andean fare and asian-peruvian fusion

MOLE NIKKEI 29

mexican inspired sauce made
with peruvian and japanese
ingredients served with
pork belly confit and
blue corn tortillas

SUDADO NORTEÑO **GFP** 28

fish of the day, clams,
calamari, octopus, aji amarillo,
kabocha, chicha de jora,
onions, tomatoes

ARROZ CEBICHERO **GFP** 33

seafood rice, shrimp, calamari,
clams, octopus, aji amarillo,
kabocha, beer, chicha de jora,
and leche de tigre

SECO LIMEÑO **GFP** 59

braised short rib with corn
cider and cilantro, beans
stew, roasted rainbow carrots

CARAPULCRA **GFP** 28

dry andean potato stew,
duck magret, huacatay sauce,
peanut, radish, quail egg

PICANTE DE LANGOSTINOS 27

spicy and creamy shrimp stew
with aji amarillo, potatoes,
queso fresco, peas served
with white rice and choclo

BRANZINO CHIFA 29

steamed fillet with all the
chinese & peruvian flavors,
vegetables, shiitake, katsubushi
and white chaufa rice

PAICHE CHARAPA **GFP** 25

the largest fish of the
amazon river cooked in
banana leaves, mishkina,
mango chalaca

LOS CLASICOS

LOMO SALTADO **VP** 34

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

EL ACHUPADO 33

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

SALMON FUSION 32

salmon, bok choy,
kale, broccolini, coconut milk,
peruvian curry,
white chaufa rice

CHAUFA AEROPUERTO 27

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

LA MAR EXPERIENCE

Tasting Menu featuring Chef Oka's
signature selections

85

GF gluten free **GFP** gluten free possible **V** vegetarian **VP** vegetarian 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% adjustable gratuity has been added to your check, which you may modify at your discretion.