

# la mar

gastón  
acurio

## Cebiches

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

- \*CARRETILLERO 22  
snapper, shrimp, octopus, crispy calamari, sweet potato, choclo, cancha, spicy leche de tigre
- \*CLASICO (GF) 22  
fluke, cilantro, aji limo pepper, red onions, choclo, classic leche de tigre
- \*CHIFA 19  
salmon, peanuts, ginger, wonton strips, cilantro, pickled vegetables, sesame leche de tigre
- \*LUJOSO 24  
lobster, crab, trout eggs, chalaca, radish, olive oil, avocado leche de tigre
- \*NIKKEI 22  
tuna, red onions, nori, avocado, daikon, cucumber, nikkei tamarind leche de tigre
- \*CEBICHE SAMPLER 29  
clasico, chifa, carretillero

## Tiraditos

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the spirit of japanese sashimi peruvian style, flavored with a *leche de tigre* marinade of lime, ají peppers

- \*QUEMADO 19  
snapper, grilled calamari, octopus, kiuri, smoked cherry heirloom tomatoes, charred peruvian peppers leche de tigre
- \*BACHICHE 19  
snapper, 24 month aged parmesan cheese leche de tigre, colatura, garlic chips, basil oil
- \*NIKKEI 17  
tuna tataki, candied tuna, chives, tamarind leche de tigre, sesame butter, pickled vegetables

## Ensaladas

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- salads and vegetarian appetizers
- HUMMUS (v) 12  
mixed peppers, heirloom cherry tomatoes, red onions, peruvian botija olives, feta cheese, fava bean hummus, pita bread, greek yogurt aji amarillo vinaigrette
- QUINOA CAPRESE (GF) (v) 15  
heirloom cherry tomatoes, basil, red quinoa, burrata cheese, garlic crumbs, aji amarillo pepper vinaigrette
- SMOKED TROUT 19  
mini red gems lettuce, crostinni, radish, huacatay vinaigrette, aji amarillo mascarpone

## Causas

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whipped peruvian potatoes and ají pepper

- \*CRAB 18  
beet causa, blue crab, tobiko, avocado, huancaína sauce, cherry tomato, quail egg
- \*NIKKEI 14  
aji amarillo pepper causa, salmon tartare, avocado, rocoto pepper sauce, cucumber, ikura, nori
- SALAD (v) 13  
aji amarillo pepper causa, beets pate, sunchokes tartare, rainbow carrots, smoked heirloom tomatoes
- PESTO 18  
green potato causa, warm octopus, piquillo peppers, chimichurri, botija olives aioli, huancaína sauce
- \*LA CHALANITA 26  
causa tasting of 2 nikkei, 2 crab, 2 salad served in a hand carved traditional fisherman's boat

## Piqueos

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flavorful starters

- CONCHITAS A LA PARMESANA 21  
scallops, parmesan cheese foam, lime, garlic crumbs
- EMPANADAS 14  
ají de gallina, chicken, aji amarillo, pecans, manchego cheese

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## *Anticuchos*

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traditional peruvian dishes prepared on the anticucho grill

<b>CHICKEN (GF)</b>	14
free range chicken thighs, confit potatoes, choclo, chalaca, ocopa sauce	
<b>CORAZON (GF)</b>	12
veal heart, confit potatoes, choclo, tari sauce, chalaca	
<b>OCTOPUS</b>	25
potato cream, peruvian botija olive aioli, crispy capers, garlic, piquillo peppers	
<b>PLANCHAZA</b>	49
scallops, spanish octopus, jumbo shrimp and vegetables with anticuchera sauce	

## *Peruvian Specialties*

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novo andean fare and asian-peruvian fusion

<b>PAICHE CHARAPA</b>	24
the largest fish of the amazon river cooked in banana leaves, mishkina, mango chalaca	
<b>PICANTE DE CAMARONES</b>	26
spicy and creamy shrimp stew with aji amarillo, potatoes, queso fresco, peas served with white rice and choclo	
<b>CHURRASCO A LO POBRE (GF)</b>	59
ribeye, chimichurri, cannellini beans tacu-tacu, quail eggs, chorrillana sauce, fried banana	
<b>BRANZINO CHIFA</b>	29
steamed fillet with all the chinese/peruvian flavors, vegetables, shitake, katsubushi and white chaufa rice	
<b>LOMO SALTADO</b>	33
stir fried tenderloin, red onions, tomatoes, soy sauce, cilantro, thick cut fried potato wedges, white rice, choclo	
<b>SALMON FUSION</b>	31
salmon, bok choy, kale, broccolini, coconut milk, peruvian pepper curry, white chaufa rice	
<b>WHOLE FISH NIKKEI</b>	65
yellowtail snapper, peruvian-japanese spicy sauce, bok choy, white rice chaufa	
<b>CHEEKS ASADO</b>	31
braised and slowly cooked with chicha de jora, chicha morada, aji panca, served with creamy lima beans stew with smoked bacon	
<b>PARIHUELA SOUP</b>	27
snapper, octopus, jumbo prawns, clams, crispy yucca, mortero potato, served on a stone bowl	
<b>THE PORK SHANK</b>	49
super crispy whole pork shank, tamarind sauce reduction, corn pepian, fresh herbs salad	

## *Arroces y Pastas*

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specialties from the wok

<b>ARROZ LA MAR</b>	38
rice, aji panca pepper, aji amarillo, parmesan cheese, squid ink, seafood jalea	
<b>CHAUFA AEROPUERTO</b>	26
chinese sausage, roasted pork, pan fried rice, shrimp omelet, nikkei sauce, pickled vegetables	
<b>EL ACHUPADO</b>	32
bucatini pasta, shrimp, octopus, calamari, bell peppers, choclo, rocoto aioli	

## *Tasting Menu*

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Featuring Chef Oka's signature selections

<b>TASTING MENU</b>	75
chefs selections	

(GF) gluten free (V) vegetarian

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 foodborn illness, especially if you have certain medical conditions

for your convenience, an 18% gratuity will be added to your check