

la
mar

gastón
acurio

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

CEBICHE CARRETIERO **GFP** 26

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

PULPO AL OLIVO 23

spanish octopus, peruvian botija olive sauce, chimichurri, roasted piquillo peppers and avocado, water crackers

TIRADITO NIKKEI 21

tuna tataki tiradito, green onion, tamarind leche de tigre, sesame butter, pickled vegetables

TIRADITO BACHICHE 20

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

CAUSA CRAB **GFP** 24

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

CAUSA NIKKEI 19

ají amarillo pepper causa, trout, nori, avocado, rocoto pepper sauce, cucumber, ikura

PIQUEOS

FRIOS

QUINOA CAPRESE **GFP** / **VGP** / **VP** 18

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

ROLL LUJOSO 24

sushi rice, avocado, lobster, purple shiso, cucumber, smoked trout eggs

ROLL HIRO 19

sushi rice, tuna tartare, takuan, tobiko, avocado

TOSTADA 18

local blue corn tortilla, chipotle aioli, peruvian trout, cebiche sauce, chalaca, smoked trout eggs, charred avocado

CALIENTES

PAPAS PERUANAS **VG** / **V** 12

crispy "papa amarilla" from peru, choclo, chalaca, ocopa, vegan feta cheese

ANTICUCHO DE POLLO **GF** 15

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

ANTICUCHO DE CORAZÓN 15

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

ANTICUCHO DE PULPO **GFP** 27

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

EMPANADAS 14

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

JALEA DE MARISCOS 29

a classic from cebicherías, seafood chicharron, cebiche aioli, cancha, choclo and criolla

CONCHITAS A LA PARMESANA 29

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

DE NUESTRA COCINA

CALIENTE

Novo Andean fare and Asian-Peruvian fusion

BRANZINO **GFP** 34

pan-seared fish fillet, roasted sweet potato, brussel sprouts, kale with miso butter sauce

LOMO SALTADO **VGP** 36

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

CHAUFA AEROPUERTO **VGP** / **VP** 29

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

ARROZ CON MARISCOS 37

seafood rice shrimp, octopus, calamari made at the wok, ají amarillo sauce and criolla

EL ACHUPADO 38

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

SUDADO A LA NORTEÑA 37

the fisherman's favorite dish with florida grouper, seafood, with white rice and choclo

PLANCHAZA 95

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

VEGGIES ANTICUCHEROS **VG** / **V** 25

portobello mushroom, jumbo asparagus, caulilini, peruvian potato, choclo with anticuchera, ocopa and chimichurri

DESSERT

LUCUMA + CHOCOLATE 12

peruvian chocolate mousse, lucuma mousse topped with caramelized sesame and hazelnut

YUZU + FRUIT + CHICHA MORADA 12

yuzu curd, seasonal fruit mousse, chicha morada sorbet, almond crumble

GF gluten free **GFP** gluten free possible **VG** vegetarian **V** vegan **VGP** vegetarian possible **VP** vegan 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% gratuity will be added to your check

PERUVIAN CLASSICS

17

PISCO SOUR

pisco quebranta, lime juice, egg white, angostura bitters
choice of traditional, passion fruit, guava or chicha morada

PISCOJITO

pisco quebranta, lime juice, fresh mint
choice of traditional, passion fruit, guava or berry

PERUVIAN MODERN

17

LIMA LIMÓN

vodka, yuzu, lemon, basil, togarashi, tajín salt

CANCHA OLD FASHIONED

cancha-infused bourbon, angostura bitters, orange bitters

LLAMA COLADA

pisco, spiced pear, fernet branca, coconut, citrus oleo, lemon



NON-ALCOHOLIC

9

CHICHA MORADA

purple corn, pineapple, apple, spices

EXOTIC MOJITO

passion fruit purée, mango purée, mint, lime, soda

FRESH LEMONADE

seasonal citrus, fruits



SPARKLING BY THE GLASS

PROSECCO SUPERIORE NV, Veneto, Santa Margherita 16

CHAMPAGNE NV, France, Taittinger, "La Française" 28

CHAMPAGNE ROSÉ NV, France, Moët & Chandon 36

WHITE THEN ROSÉ WINES

CHABLIS 2019, Burgundy, Albert Bichot 20

SANCERRE 2019, Loire Valley, Jacques Dumont 21

RIESLING, "ESTATE" 2018, Germany, Von Winning 18

SAUVIGNON BLANC 2019, Sonoma, Matanzas Creek 17

PINOT GRIGIO 2019, Friuli, Pighin 16

CHARDONNAY 2019, Napa Valley, Sequoia Grove 19

ROSÉ OF GRENACHE-SYRAH 2019, Provence, Château D'esclans,
"Whispering Angel" 18

RED LIGHT TO HEAVY

PINOT NOIR 2018, Russian River Valley, Böen 19

TEMPRANILLO 2016, Rioja, Marques de Murrieta "Reserva" 19

MALBEC 2017, Mendoza, Alta Vista Estate 16

MERLOT 2017, Napa Valley, Prisoner, Thorn 22

CABERNET SAUVIGNON 2018, Napa Valley, Quilt 21

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