

Cebiches

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

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

- 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

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

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

la mar

gastón
acurio

Anticuchos

traditional peruvian dishes prepared on the anticucho grill

WAGYU	26
florida wagyu “bacon”, miso anticuchera, sesame, chives	
CHICKEN (GF)	14
free range chicken thighs, confit potatoes, choclo, chalaca, ocopa sauce	
CORAZON (GF)	12
veal heart, confit potatoes, choclo, tari sauce, chalaca	
OCTOPUS	25
potato cream, peruvian botija olive aioli, crispy capers, garlic, piquillo peppers	
PLANCHAZA	49
scallops, spanish octopus, jumbo shrimps and vegetables with anticuchera sauce	

Peruvian Specialties

novo andean fare and asian-peruvian fusion

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

Arroces y Pastas

specialties from the wok

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

Tasting Menu

Featuring Chef Oka’s signature selections

TASTING MENU	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 foodborne illness, especially if you have certain medical conditions

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