

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 23

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

TIRADITO NIKKEI 19

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

TIRADITO BACHICHE 19

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

CAUSA DE CANGREJO 19

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

PIQUEOS

FRIOS

QUINOA CAPRESSE 18

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

ROLL ACEBICHADO 14

sushi rice, salmon, avocado, sweet potato, creamy leche de tigre, chalaca

ROLL ANTICUCHERO 14

sushi rice, blue crab, avocado, torched fish with anticuchera sauce

CALIENTES

ANTICUCHO DE POLLO 14

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

ANTICUCHO DE PULPO 24

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 25

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

DE NUESTRA COCINA CALIENTE

Novo Andean fare and
Asian-Peruvian fusion

LOMO SALTADO 34

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

CHAUFA AEROPUERTO 27

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

ARROZ CON MARISCOS 33

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

EL ACHUPADO 33

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

AJI DE GALLINA 27

traditional chicken stew with aji amarillo, pecans, potato and white rice with choclo



DESSERT

LUCUMA + CHOCOLATE 12

Peruvian chocolate mousse, lucuma mousse topped with caramelized quinoa and sesame

COCONUT + YUZU + CHICHA MORADA 12

yuzu curd, coconut mousse, chicha morada sorbet, almond crumble



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, maracuya, guava or chicha morada

PISCOJITO

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

PERUVIAN MODERN

17

LIMA LIMON

vodka, yuzu, lemon, basil, togarashi, tajin salt

NAKED & FAMOUS IN LIMA

mezcal, yellow chartreuse, aperol, lime

CANCHA OLD FASHIONED

bourbon infused cancha, agnostura bitters, orange bitters

COCO & LUCUMA

añejo rum, crème de cacao, coconut, lucuma, pineapple

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

Dry Prosecco? **PROSECCO** 14
2017, Veneto, Maschio Dei Cavalieri

CHAMPAGNE "LA FRANCAISE" 25
NV, France, Taittinger

CHAMPAGNE ROSÉ 33
NV, France Moët & Chandon

WHITE THEN ROSÉ WINES

SAUVIGNON BLANC 14
2017, Sonoma Matanzas Creek

DRY RIESLING 15
2017, Napa Valley Trefethen

PINOT GRIGIO
2017, Friuli Pighin 14

CHARDONNAY 16
2016, Napa Valley Sequoia Grove

ROSÉ OF GRENACHE "WHISPERING ANGEL" 16
2018, Provence D'esclans

RED LIGHT TO HEAVY

PINOT NOIR 17
2014, Santa Maria Valley Nielson

TEMPRANILLO 14
2015, Ribera Del Duero Cillar De Silos

MALBEC 15
2017, Argentina Trivento

CABERNET SAUVIGNON 17
2016, Paso Robles Justin

MERLOT 20
2015, Napa Valley Duckhorn