

LARGE PARTY MENUS

MENU 1

USD 95
PER GUEST

Please select:
3 Appetizers
3 Main Courses
1 Special

MENU 2

USD 125
PER GUEST

Please select:
Welcome Pisco
3 Appetizers
3 Main Courses
1 Special
1 Premium

All menus include the La Mar dessert duo:

PERUVIAN CHOCOLATE MOUSSE WITH CARAMELIZED SESAME & HAZELNUT AND LUCUMA CREAM & A CHICHA MORADA SORBET

Your menu will be customized from the following dishes. All items will be served family style with the exception of dessert, which is served individually. A personalized menu is provided for each place setting.

APPETIZERS

TO SHARE / FAMILY STYLE

CEBICHE

the national dish of Peru, made with freshest seafood marinated in "leche de tigre" (lime juice and Peruvian peppers)

CARRETIERO ^{GFP}

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

TIRADITO

the spirit of Japanese sashimi Peruvian style, flavored with "leche de tigre" (lime juice and Peruvian peppers)

NIKKEI

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

BACHICHE

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

CAUSA

whipped Peruvian potatoes and ají peppers

CRAB ^{GFP}

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

NIKKEI

ají amirillo pepper causa, salmon and shrimp tartare, nori, avocado, rocoto pepper sauce, cucumber, smoked trout eggs

PIQUEOS FRIOS

QUINOA CAPRESE ^{GFP / VGP / VP}

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

ROLL LUJOSO

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

ROLL HIRO

sushi rice, tuna tartare, takuan, toobiko, avocado

PIQUEOS CALIENTES

EMPANADAS

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

ANTICUCHO DE POLLO

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

PAPAS PERUANAS ^{VG / V}

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

CONCHITAS A LA PARMESANA

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

MAIN COURSES

TO SHARE / FAMILY STYLE

ARROZ CON MARISCOS

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

CHAUFA AEREOPUERTO ^{VGP / VP}

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

JALEA DE MARISCOS

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

EL ACHUPADO

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

BRANZINO ^{GFP}

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

VEGGIES ANTICUCHERO ^{VG / V}

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

SPECIALS

TO SHARE / FAMILY STYLE

WHOLE FISH NIKKEI

Florida yellow tail snapper, Peruvian Japanese spicy sauce, bok choy, white rice chaufa

PLANCHAZA

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

PREMIUM

TO SHARE / FAMILY STYLE

CHURRASCO A LO POBRE

ribeye steak, chimichurri, cannellini beans tacu-tacu, chorillana sauce, fried banana, criolla salad

LOMO SALTADO ^{VGP}

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

la
mar

gastón
acurio

All food and beverage is subject to 22% service charge, as well as 9% Florida sales tax