

# DINNER

## MENU NO. 1

USD 75 per person

Available every day

Please select:

- 3 appetizers
- 2 main courses
- 1 special

Includes the La Mar dessert duo:

Peruvian Chocolate Mousse  
with Caramelized Quinoa and  
Lucuma Bombs

Chicha Morada Sorbet

## MENU NO. 2

USD 85 per person

Available every day

Please select:

- 3 appetizers
- 3 main courses
- 1 special

Includes the La Mar dessert duo:

Peruvian Chocolate Mousse  
with Caramelized Quinoa and  
Lucuma Bombs

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** is the national dish of Peru, made with the freshest fish briefly marinated in "leche de tigre" (lime juice and peppers)

CARRETELLERO Snapper, Shrimp, Octopus, Crispy Calamari, Sweet Potato, Choclo, Cancha, Spicy Leche De Tigre

CHIFA Fresh Salmon, Peanuts, Scallions, Ginger, Pickled Carrots, Habanero, Wonton Strips, Cilantro, Sweet and Sour Sesame Oil Leche de Tigre

CLASICO Snapper, Cilantro, Aji Limo Pepper, Red Onions, Choclo, Classic Leche de Tigre

NIKKEI Tuna, Red Onion, Avocado, Japanese Cucumber, Tamarind Leche de Tigre

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

CLASICO Snapper, Cilantro, Aji Limo Pepper, Red Onions, Choclo, Sweet Potato, Classic Leche de Tigre

NIKKEI Tuna, Scallions, Tamarind Leche De Tigre, Sesame Butter, Pickled Vegetables

BACHICHE Snapper, 24 Month Aged Parmesan Cheese Leche de Tigre, Colatura, Garlic Chips, Basil Oil

### CAUSAS whipped Peruvian potatoes and aji peppers

CANGREJO Beet Causa, Blue Crab, Avocado, Huancaína Sauce, Cherry Tomato, Quail Egg

NIKKEI Aji Amarillo Pepper Causa, Salmon Tartare, Avocado, Ikura, Rocoto Pepper Cream, Nori

SALAD Aji Amarillo Pepper Causa, Sunchokes Tartare, Beets Pate, Rainbow Carrot, Smoked Heirloom Tomatoes

## DINNER, CONTINUED

## OTHER small plates for sharing

ANTICUCHO CHICKEN Free Range Chicken, Potatoes, Choclo, Chalaca, Ocopa Sauce

ANTICUCHO CORAZON Veal Heart, Potatoes, Choclo, Chalaca, Tari Sauce

EMPANADAS Ají de Gallina, Chicken, Ají Amarillo, Pecans, Manchego

QUINOA CAPRESE Heirloom Tomatoes, Basil, Red Quinoa, Burrata Cheese, Ají Amarillo Vinaigrette

YUCA A LA HUANCAINA Fried Yuca, Huancaína Sauce, Queso Fresco

SMOKED TROUT Mini Red Gems Lettuce, Crostinni, Radish, Huacatay Vinaigrette, Aji Amarillo Mascarpone

## MAIN COURSE to share/family style

ARROZ LA MAR Rice, Aji Panca Pepper, Aji Amarillo, Parmesan Cheese, Oyster Sauce, Squid Ink, Seafood Jalea

CHAUFA AEROPUERTO Chinese Sausage, Roasted Pork, Pan Fried Rice, Shrimp Omelet, Nikkei Sauce, Pickled Salad

JALEA FRITA Calamari, Octopus, Fish, Shrimp, Plantain Chips, Cebiche Sauce, Chalaca, Yuca

RED SNAPPER CHORRILLANA Tamarind Chorrillana Sauce, Mashed Yuca, Aji Amarillo, Smoked Bacon, Kale

VEAL CHEEKS ASADO Braised and Slowly Cooked With Chicha de Jora, Chicha Morada, Aji Panca, Served With Creamy Lima Beans Stew With Smoked Bacon

## SPECIALS to share/family style

CHURRASCO A LO POBRE Rib Eye Angus Beef, Chimichurri, Beans and Rice Tacu Tacu, Egg, Salsa Criolla, Chorrillana Sauce, Fried Banana

WHOLE FISH NIKKEI Snapper, Peruvian Japanese Spicy Sauce, Bok Choy, White Chaufa Broccoli Rice

THE PORK SHANK Super Crispy Whole Pork Shank, Tamarind Sauce Reduction, Corn Pepian, Fresh Herbs Salad