

# LUNCH

## MENU NO. 1

USD 45 per guest

Available Monday–Thursday

Please select:

- 2 appetizers
- 2 main courses

Includes the La Mar dessert duo:

Peruvian Chocolate Mousse  
with Caramelized Quinoa and  
Lucuma Bombs

Chicha Morada Sorbet

## MENU NO. 2

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. 3

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)

CARRETIILLERO Catch of the Day, Shrimp, Octopus, Crispy Calamari, Sweet Potato, Choclo, Chancha Spicy Leche De Tigre

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

CLASSICO Catch of the Day, Cilantro, Ají Limo Pepper, Red Onions, Choclo, Classic Leche de Tigre

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

CLASICO Catch of the Day, Aji Limo, Red Onions, Choclo, Sweet Potato, Classic Leche de Tigre

NIKKEI Tuna, Scallions, Gary, Tamarind Leche de Tigre, Honey Sesame Reduction

BACHICHE Catch of the Day, 24 Month Aged Parmesan Cheese Leche de Tigre, Colatura, Garlic chips, basil oil

## CAUSAS whipped Peruvian potatoes and ají peppers

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

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

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

**LUNCH, 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, Aji 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

**SPECIALS to share/ family style**

(FOR MENU #2 AND #3 ONLY)

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

WHOLE FISH NIKKEI Catch of the Day, Peruvian Japanese Spicy Sauce, Bok Choy, White Rice Chaufa