

# LUNCH

## MENU NO. 1

USD 55 per guest

Please select:

- 2 appetizers
- 2 main courses

Includes the La Mar dessert duo:

Peruvian Chocolate Mousse  
with Caramelized Quinoa and  
Lucuma Cream

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 Cream

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 Cream

Miniature Picarones, Spiced Honey Sauce

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)

**CARRETILLERO** Fish of the Day, Shrimp, Octopus, Calamari Chicharron, Sweet Potato, Choclo, Cancha, Rocoto Leche De Tigre

**CLASICO** Fluke, Cilantro, Habanero Pepper, Red Onions, Choclo, Sweet Potato, Classic Leche de Tigre

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

**NIKKEI** Tuna Tataki Tiradito, Candied Tuna, Chives, Tamarind Leche de Tigre, Sesame Butter, Pickled Vegetables

**CONCH** Thinly Sliced Conch, Garlic Leche de Tigre, Purple Chips, Chalaca, Olive Oil, Jalapeno, Radish

**MUCHAME** In House Cured Salmon, Onions, Capers, Garlic, Olive Oil, Aji Amarillo Leche de Tigre, Crackers

## CAUSAS whipped Peruvian potatoes and ají peppers

**ESCABECHE** Classic Causa, Avocado, Tomato, Fish Tempura, Hot Escabeche Sauce

**SALAD** Pesto Causa, Beets Pate, Sunchokes Tartare, Rainbow Carrots, Asparagus, Smoked Heirloom Tomatoes

**NIKKEI** Aji Amarillo Pepper Causa, Salmon and Shrimp Tartare, Nori, Avocado, Rocoto Huancaína, Cucumber, Smoked Trout Egg

## LUNCH, CONTINUED

## ADDITIONAL APPETIZERS

EMPANADAS Filled With Aji de Gallina Stew, Pecans, Manchego Cheese

PAPA A LA HUANCAINA Peruvian Favorite, Boiled Potatoes in a Creamy Sauce Made With Aji Amarillo, Queso Fresco, and Crackers

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

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

QUINOA CAPRESE Burrata Cheese, Heirloom Tomato, Red Quinoa, Aji Amarillo Dressing

NIKKEI NOODLES Cold Salad, Grilled Steak, Cucumber, Daikon Kimchi, Radish, Nori, Tamagoyaki Goma Dare Dressing

## MAIN COURSE to share/ family style

ARROZ CEBICHERO Rice, Seafood, Aji Amarillo, Cilantro, Kabocha, Made at the Wok, Topped with Leche de Tigre

CARAPULCRA Dry Andean Potato Stew, Duck Magret, Hucatay Sauce, Peanut, Radish, Quail Egg

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

CHAUFA AEROPUERTO Chinese Sausage, Roasted Pork, Pan Fried Rice, Shrimp Omelet, Quinoa, Egg Noodles, Nikkei Sauce, Pickled Veggies

SALMON FUSION Salmon, Bok Choy, Kale, Broccolini, Coconut Milk, Peruvian Peppers Curry

PICANTE DE CAMARONES Spicy and Creamy Shrimp Stew with Aji Amarillo, Potatoes, Queso Fresco, Peas, Served with White Rice and Choclo

## SPECIALS to share/ family style

(FOR MENU #2 AND #3 ONLY)

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

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