la mar | gastón acurio

Miami Spice 39

Appetizer

Choice of:

AHUMADITO
salmon, anticuchera sauce, rocoto butter

or

ROCAS ACEBICHADAS
squid ink fish tempura, cilantro leche de tigre, chalaca

Main Course

Choice of:

CREAMY BARLEY SEAFOOD
squid rings, shrimp, octopus, mushrooms, choclo, asparagus, fontina cheese, parmesan cheese

or

CHIFA NOODLES
pork chard siu, lo mein noodles, scallions, pea shoots, mix peppers, mushroom, aji amarillo, crispy noodles, roasted sesame seeds, chilly oil

Dessert

WARM PERUVIAN CHOCOLATE PURSE
salted lucuma caramel

Delicious Wines 50

Alsace Pinot Blanc by Domaine Schlumberger (medium white)

Sonoma Sauvignon Blanc by Matanzas Creek (fuller white)

Loire Valley Pineau d'Aunis by Pascal Janvier (very light red)

Italian Barbera by Michele Chiarlo (medium red)

California Zinfandel Blend "Shebang" by Bedrock (fuller red)

Available Sunday-Thursday

THIS MENU DOES NOT ALLOW FOR CHANGES OR SUBSTITUTIONS