

La Mar Miami at Mandarin Oriental, New York

October 2<sup>nd</sup> to October 6<sup>th</sup> 2017

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Lunch / 4 course \$59

**Cebiche Barrio**☺

*Fluke, rock shrimp, octopus with leche de tigre rocoto, cancha and crispy calamari.*

**Anticucho**

*Free range chicken thighs, anticuchera sauce, ocopa and choclo.*

**Arroz la mar**☺

*Made a t the wok with aji panca, aji amarillo, scallops and jumbo shrimps topped with criolla sauce and huancaína.*

**Chicha morada sorbet**

*Peruvian purple corn infused with cinnamon and cloves, served with Pisco.*

Dinner / 6 course \$119

**Causa Flor**

*Beets and potatoe causa, huancaína sauce, ikura, avocado.*

**Tiradito bachiche**☺

*Thinly sliced fluke, 24 month aged Parmigiano reggiano leche de tigre, colatura, basil oil, fake fish skin.*

**Cebiche Elegante**☺

*Fluke, lobster, sea urchin in a spicy leche de tigre, choclo, cancha, sweet potato.*

**Paiche Charapa**☺

*Amazon Anticuchera, banana tacacho, smoke bacon, sachaculantro and green mango.*

**Veal cheeks**

*Braised with chicha morada, aji panca and chicha de jora (corn cider)with creamy lima beans.*

**Chocolate and Lucuma**

*Peruvian chocolate mousee, caramelized red and white quinoa, sesame and lucuma ice cream.*

Reservations can be made by calling +1 (212) 805 881 or by emailing [monyc-asiate@mohg.com](mailto:monyc-asiate@mohg.com)

Presented by La Mar at Mandarin Oriental, Miami's **Executive Chef Diego Oka**  
@mo\_newyork #Asiate

☺CONSUMER ADVISORY: CONTAINS RAW OR UNDERCOOKED FOOD PRODUCTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

18% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 5 OR MORE. PLEASE KINDLY REFRAIN FROM USING YOUR CELL PHONE WHILE DINING IN ASIATE. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY



MANDARIN ORIENTAL  
NEW YORK