

## Seattle Restaurant Week

Spring 2025

Lunch \$35 P/P

### STARTER ///

*choose one*

#### **Cebiche Clásico**

local halibut in classic leche de tigre

#### **Roquitas**

rock shrimp crusted with squid ink tempura,  
condensed milk sauce

#### **Quinoa Salad**

peruvian quinoa, cherry tomato, avocado, aji amarillo  
dressing, queso fresco

### MAIN COURSE ///

*choose one*

#### **Lomo Saltado**

wok stir-fried beef tenderloin, tomatoes, red onions,  
cilantro, jalapeño, oyster sauce, soy sauce, potatoes, rice

#### **Salmon Nikkei**

grilled salmon, seasonal vegetables, mushroom,  
chupe-coconut milk sauce

#### **Berenjena Criolla**

fried eggplant, lima bean puree, mango and aji amarillo  
chutney, herb salad

### DESSERT ///

#### **Tres Leches — *La Mar's Favorite!***

triple cream vanilla sponge cake, vanilla whipped  
cream, fresh strawberries, cinnamon

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Dinner \$65 P/P

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### CHEF TASTING ///

#### **Cebicheria**

cebiche clásico, causa crab, tiradito bachiche

#### **Anticucheria**

octopus, prawns, anticuchera sauce, pachikay sauce

#### **Pescado Enchichado**

grilled local black cod, forbidden black rice, aji amarillo  
chicha de jora sauce

### DESSERT ///

#### **Cacao and Lucuma**

chocolate mousse, lucuma, quinoa pop