

“One day,
Peruvian cebiche
will be loved
all over the world.”

-Gastón Acurio, 2005

CEBICHES

Clásico 29

local halibut, classic leche de tigre, red onion, cancha

Limeño 28

catch of the day, shrimp, calamari, octopus, rocoto leche de tigre

Vic 29

local halibut, artichoke leche de tigre, artichoke chips

Nikkei 29

ahi tuna, japanese cucumber, daikon, avocado, nikkei leche de tigre

Vegetarian 22

roasted seasonal roots, palta, artichoke, artichoke chips

/// Cebiche Tasting 48

a selection of our most popular cebiches:

Clasico, Limeño, and Nikkei

CAUSAS

Crab 29

dungeness crab, purple potato, avocado, quail egg, creamy aji amarillo sauce

Limeña 19

chicken salad, washington potato, aji amarillo aioli, tomato, avocado, quail egg

TIRADITOS

Criollo 28

hamachi, aji amarillo sauce, chalaca, choclo, sweet potato chips

Laqueado 29

seared ahi tuna, passion fruit sauce, pickled veggies, nikkei aioli

Bachiche 29

local halibut, avocado, parmesan sunchoke sauce, capers, basil oil, black rice chips

/// El Trio 58

a selection of our three tiraditos:

Limeño, Bachiche, and Laqueado

2 pieces per order

Saltado* 17

wagyu skirt steak, quail egg, chalaca, lomo saltado sauce

Criollo 17

ahi tuna, aji amarillo sauce, chalaca

Anticuchero 17

king salmon belly, anticuchera sauce, jalapeno-cilantro sauce

PIQUEOS

Scallop la Punta* (ind) 24

maine scallop, sea urchin, scallop sauce, chalaca, palta

Wantacos* 27

tuna tartare, crispy wonton shells, avocado mousse, aji amarillo sauce

Anticuchos Criollos*

anticuchera sauce, potatoes, choclo, and Peruvian sauces

/// *Chicken* 19

Veal heart 26

Empanadas

/// *Beef* 17

Aji de Gallina 17

Pulpo Anticuchero 36

grilled octopus, chimichurri, botija olive aioli, crispy capers, garlic chip, crispy potatoes

Langostinos Melcocha 26

crispy blue shrimp glazed with condense milk sauce, green salad and mango chalaca

Quinoa Salad 26

organic Peruvian quinoa, burrata, heirloom tomato, aji amarillo dressing, balsamic

Berenjena Criolla ^v 24

fried eggplant, chickpea puree, mango aji amarillo chutney, herb salad

Conchas Oka (ind) 22

maine scallop, 24-month-aged parmigiano reggiano foam, lime, parsley garlic crumb

Jalea La Mar 33

Peruvian-style fried seafood, plantain chips, yuca, sarza criolla, cebicheria tartar sauce

Chicharron de Calamar 26

Peruvian-style calamari, plantain chips, yuca, sarza criolla, cebicheria tartar sauce

LOS PLATOS

Chaufa de Aeropuerto 36

roasted pork belly, wok-fried quinoa & rice, shrimp omelette, nikkei sauce, pickled veggies

Achupado 46

bucatini pasta, catch of the day, scallop, octopus, shrimp in creamy chupe sauce, huacatay, rocoto aioli

Seco del Mar 42

grilled local halibut with seco sauce, tacu-tacu, sarza criolla

Pescado a lo Macho 49

grilled catch of the day served with corn pepian, macho sauce, mixed seafood, side of yellow rice

Arroz con Mariscos* 36

local fish, shrimp, clams, calamari, wok-fried rice, aji panca, aji amarillo mix, vegetables, leche de tigre

Sudado a la Norteña 49

fisherman's favorite stew dish with bone-in catch of the day steak, shrimp, clams, Peruvian corn cider and aji amarillo broth

Arroz Con Pato 44

rice cooked in the wok with cilantro, dark beer, aji amarillo, green peas, kabocha squash, and tender crispy duck leg

Lomo Saltado* 44

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

LARGE FORMAT TO SHARE

Planchaza La Mar 89

jumbo tiger prawns, octopus, halibut grilled with anticuchera sauce, garlic butter, chimichurri, Peruvian yellow potato, choclo

Whole Fish Nikkei 89

fried catch of the day served with bok choy and nikkei sauce

SIDES ///

tacu-tacu 9
fried rice 12
arroz con choclo 8
yuca fries 12
crispy local potatoes 9

DESSERTS

Chocolate Cake 16

moist chocolate cake layered with manjar blanco mousse, Peruvian 70% chocolate mousse, chocolate fudge

Chocolate Lucuma 16

Lucuma mousse, chocolate cremeux, caramel sauce, caramelized quinoa.

Picarones 16

traditional Peruvian fritters made daily with kabocha squash and sweet potato puree, served with chancaca syrup

Mango Sorbet ^v 12

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness, especially if you have certain medical conditions.