

TASTE OF LA MAR

285 Per Person

Minimum of 2 Guests, Available daily from 6pm to 10pm

Crafted with our most traditional & beloved dishes, allow us to take you on a culinary journey to Peru

Nigiri Tuna **R/F/SE/G/S**

Yellowfin tuna, anticuchera & tari

Nigiri Acebichado **G/R/E/SO** 🍷

King Scallop, rocoto acebichado & tobiko

Anakena, Sauvignon Blanc, Central Valley

Cebiche Clasico **C/R/F/D** 🍷

Chef's fish selection, corn, sweet potato & Classic "Leche De Tigre"

Dashi **C/S/R/F/SO/SE**

Tuna

Yellowfin tuna & smoked yellow chili Leche de Tigre

San Pedro, 35° South, Chardonnay, Central Valley

Conchita La Mar **C/S/R/D**

La Mar scallops

King Scallop, parmesan foam & Leche de Tigre

Empanada de Carne **G/SO/S**

Savoury beef pastry

Savoury Filled Pastry, Stir-fried Beef

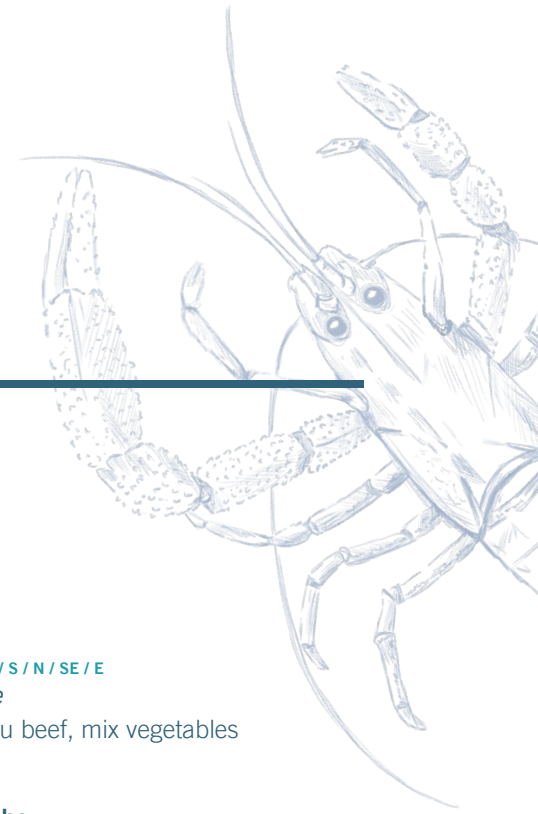
"Lomo Saltado" Style & Rocoto Pepper Sauce

Montes, Pinot Noir, Chile

WINE PAIRING ///

155

Elevate your dining experience with carefully selected wines to enhance the flavors of our menu, ensuring a truly unforgettable culinary journey



Beef Chaufa **G/S/N/SE/E**

Beef Fried Rice

Fried rice, wagyu beef, mix vegetables & spring onion

Prawns Anticucho **D**

Prawns Skewers

Prawns, panca chili anticuchera & chimichurri

Fish Anticucho **S/G/D/E**

Fish Skewers

Catch of the day, yellow chili anticuchera & chalaca

Bodegas Farina, Dolfos, Tempranillo, Castilla, Spain or Montepulciano d'Abruzzo, D.O.C, Italy Montes, Pinot Noir, Chile

Picarones **G**

Peruvian Donughts

The Most Traditional Peruvian Dessert Made Of Sweet Potato, Squash & Served With Honey Fig

Cake **N/V**

Chocolate

Peruvian chocolate Illanka 63% fudge, chocolate sponge & dulce de leche

Pisco 1615 infused coffee