

## TASTE OF LA MAR

### 245 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*

#### 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

*Bodegas Farina, Dolfos, Tempranillo, Castilla, Spain or Montepulciano d'Abruzzo, D.O.C, Italy*

#### 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*

### WINE PAIRING ///

155

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

