

Chef Gastón Acurio

International Chef and Ambassador of Peruvian cuisine, Chef Gastón Acurio brings La Mar - one of his world-renowned concepts to Qatar.

La Mar by Gastón Acurio offers an eclectic menu of Peruvian gastronomy for the first time ever in Doha.

Overlooking the Arabian Gulf, La Mar brings a vibrant dining experience for family and friends to gather and enjoy sharing of food in a contemporary setting. Look forward to his signature cebiche, fresh seafood, charcoal-grilled steaks, and a fine list of curated beverages at the stunning beachfront featuring an elegant interior and an outdoor terrace, paired with panoramic views of the Arabian Sea.

Currently operating in nine cities—Bogotá, Buenos Aires, Lima, Miami, San Francisco, Santiago de Chile, Bellevue, Dubai, and Doha—with an exclusive location at the InterContinental Doha Beach & Spa.

CEBICHES

CLASICO LA MAR 80 (S)

Chef's fish selection, choclo, sweet potato & classic leche de tigre

CRIOLLO 90 (S,E,G)

Chef's fish selection, chicharron calamari, cancha & aji amarillo leche de tigre

LIMEÑO 85 (S,D)

Chef's fish selection, octopus, shrimp, choclo & rocoto leche de tigre

BACHICHE 95 (S)

Chef's fish selection, grilled octopus, avocado, cancha, olive oil & classic leche de tigre

CHIFA 95 (S,G)

Yellowfin tuna, cucumber, avocado, nori & tamarind leche de tigre

TASTING 160 (G)

Clasico, Limeno, Nikkei

TIRADITOS

CRIOLLO 80 (S)

Chef's fish selection, choclo & aji amarillo sauce

CHUCUITO 95 (S)

King scallops, avocado, fried garlic & scallop emulsion sauce

Add On: Caviar (5gr) 100

LAQUEADO 85 (S,G)

Yellowfin tuna, nikkei emulsion, white radish, sesame seeds

& passion fruit leche de tigre

TUNA DASHI 85 (S)

Yellowfin tuna, torched avocado, cucumber, cancha & smoked aji amarillo leche de tigre

NIKKEI

NIGIRI CRIOLLO (1PC) 30 (S,B,E,G)

Wagyu beef, fried quail egg, crispy potato, chalaca & lomo saltado sauce

MAKI ACEBICHADO 70 (S,E,G)

Fried shrimp, avocado, chef's fish selection, avocado mousse, chalaca, crispy sweet potato & aji amarillo acebichado

MAKI ANTICUCHERO 80 (S,G,E)

Fried shrimp, avocado, anticuchero salmon, white raddish, chimichurri, tobiko wasabi & rocoto acebichado

PIQUEOS FRIOS Y CAUSAS

OSTRAS LA MAR (1PC) (S)

o Rocoto leche de tigre (S) 45
o Ponzu (G) 40

HUERTA SALAD 60 (VE)

Fresh vegetables, mixed lettuce, avocado, crispy quinoa & aji amarillo passion fruit vinaigrette

FLOR DE PAPA (G)

Aji amarillo whipped potatoes, avocado mousse & flowers

o Salmon tartar, sweet chili sauce, coriander & sesame oil (S) - 7 0

o Tuna tartar, japanese mayo, spring onion & sesame oil (S,E) - 7 0

CAUSA LIMEÑA 80 (G,E,D)

Aji amarillo whipped potatoes, chicken salad, tomatoes,

avocado, quail egg & Peruvian sauces

BURRATA SALAD 80 (D,G)

Burrata, Peruvian quinoa, mixed lettuce, cherry tomatoes,

pomegranate, croutons & bachiche pesto

PULPO AL OLIVO 90 (S,G,E)

Octopus, avocado, homemade toast, cherry tomatoes, chimichurri & botija olive emulsion

(V) Vegetarian | (A) contains Alcohol | (N) contains Nuts | (G) contains Gluten | (S) contains Shellfish
Gluten Free items are available upon request

Dishes from our kitchen will be served as they are prepared "family style" creating a mosaic spread on the table, meant for sharing.

All prices are in Qatari Riyal

PIQUEOS CALIENTES

CONCHITAS LA MAR (1PC) 35 (S,D)

King scallops, parmesan foam, crispy garlic & leche de tigre
ADD ON: Caviar (5gr) 100

EMPANADAS DE LOMO SALTADO (1PC) 25 (B,G,E,S)

Stir-fried beef lomo saltado style, chalaquita & rocoto sauce

JALEA MIXTA LA MAR 90 (S,G,E)

Crispy fish, prawns, octopus, calamari, yuca, plantain chips, criolla & aji amarillo tartar sauce

CHICHARRON DE CALAMAR 70 (S,G,E)

Crispy calamari, yuca, & aji amarillo tartar Sauce

TEQUEÑ OS CRIOLLOS 65 (S,D)

Aji de gallina, rocoto sauce, avocado mousse & chalaquita

EMPANADA DE VEGETALES (1PC) 20 (V,G,E,D)

Mixed vegetables, aji amarillo bechamel, chalaquita & huancaína

PAPITAS LA MAR 45 (G,D)

Peruvian mixed potatoes, olives, huancaína & huacatay sauce

NUESTRO GRILL

PULPO A LA BRASA 95 (B,D,G)

Grilled octopus, pesto criollo puree, cherry tomatoes, fried garlic & olive aioli

ANTICUCHO DE CARNE (1PC) 60 (B,D,G)

Grilled wagyu beef, choclo, fried potatoes, tari & rocoto carretillera

ANTICUCHO DE POLLO (1PC) 30 (G,D)

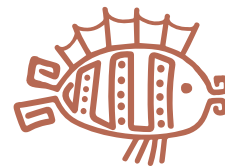
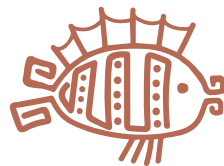
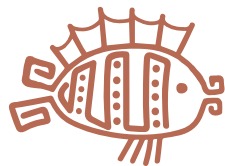
Grilled chicken thighs, choclo, fried potatoes, chalaquita & huancaína

ANTICUCHO DE PESCADO (1PC) 35 (S,D,G)

Grilled catch of the day, choclo, fried potatoes & rocoto sauce

ANTICUCHO CLASICO (1PC) 50 (B,G,D)

Grilled veal heart, choclo, fried potatoes, tari & rocoto carretillera



(V) Vegetarian | (A) contains Alcohol | (N) contains Nuts | (G) contains Gluten | (S) contains Shellfish
Gluten Free items are available upon request

Dishes from our kitchen will be served as they are prepared "family style" creating a mosaic spread on the table, meant for sharing.

All prices are in Qatari Riyal

DEL WOK

CHAUFA AEROPUERTO LA MAR 120 (S,G,E)

Stir-fried rice, seafood egg tortilla, fried fish, mushroom, green onions & Nikkei sauce

ARROZ CON MARISCOS LA MAR 160 (FOR TWO) (S,D)

Peruvian criollo rice, scallops, squid, octopus, prawns, avocado criolla sauce & rocoto mayo

LOMO SALTADO CRIOLLO 165 (S,D)

Stir-fried beef tenderloin, tomatoes, fried potatoes, cilantro, choclo rice, soy & oyster sauce

VEGETARIANOS

ARROZ JOSPER 125 (VE)

Aji amarillo arborio rice, mixed vegetables, avocado anticuchero, chimichurri & chalaquita

PORTOBELLO ANTICUCHERO 50 (VE)

Grilled portobello mushrooms, choclo, fried potato, chalaquito & avocado mousse

QUINOA CHAUFA 70 (VE,G)

Stir-fried quinoa, mixed vegetables, shitake, fried wontons & rocca salad

LOS PLATOS DE LA MAR (FOR TWO)

ARROZ MELOSO 155 (S)

Aji amarillo rice, scallops, octopus, calamari, prawns, chalaquita, leche de tigre & rocoto sauce

ARROZ CON PATO LA MAR 200 (G,D)

Aji amarillo braised duck, cilantro rice, huancaína, avocado & radish criolla

CHURRASCO CHAUFA LA MAR 295 (B,E,G)

Grilled NY Black Angus steak, chaufa rice, egg, ginger & garlic spicy sweet sauce, chimichurri

PLANCHAZA MARINA 295 (S,D)

Grilled NY Black Angus steak, chaufa rice, egg, ginger & garlic spicy sweet sauce, chimichurri

EXTRAS

CANCHITAS 15

CHIFLES 25

CHOCLO 15

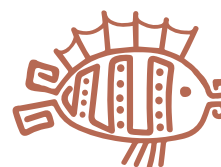
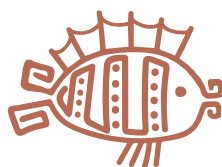
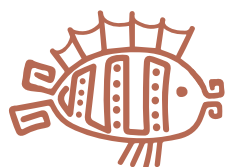
YUQUITAS FRITAS 25

FRENCH FRIES 20

WHITE CHAUFA 25

ARROZ CON CHOCLO 25

GRILLED VEGETABLES 75



(V) Vegetarian | (A) contains Alcohol | (N) contains Nuts | (G) contains Gluten | (S) contains Shellfish
Gluten Free items are available upon request

Dishes from our kitchen will be served as they are prepared "family style" creating a mosaic spread on the table, meant for sharing.

All prices are in Qatari Riyal