

TASTE OF LA MAR

465 Per Person

Minimum of 2 Guests, Available daily until 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

Bluefin Tuna & Panca Chili Emulsion

Nigiri Criollo G / R / E / SO 🌱

Wagyu

Wagyu Beef MB7, Fried Quail Egg, Crispy Potato & Lomo Saltado Sauce

Waterkloof, Circle of Life, Sauvignon Blanc, Chenin Blanc 2020

Classic Cebiche C / R / F / D 🌱

Chef's Fish Selection, Corn, Sweet Potato & Classic "Leche De Tigre"

Brasa C / S / R / F / SO / SE

Tuna

Bluefin Tuna & Smoked Yellow Chili "Leche De Tigre"

Zuccardi, La Mar, Chardonnay, Sauvignon Blanc 2022

Conchita La Mar C / S / R / D

La Mar scallop

Hokkaido Scallop, Aged Parmesan Foam & Toasted Butter "Leche De Tigre"

Empanada de Carne G / SO / S

Savoury beef pastry

Savoury Filled Pastry, Stir-fried Wagyu Beef "Lomo Saltado" Style & Rocoto Pepper Sauce

Viña Errazuriz, Wild Fermented, Pinot Noir 2019

Chaufa Aeropuerto G / S / N / SE / E

Egg Fried Rice

Fried Rice, Mushrooms, Bell Peppers, Spring Onions, Mixed Seafood Tortilla & Charsiu Sauce

Wagyu Anticucho D

Wagyu Beef Skewers

Grilled Wagyu Striploin, Corn & Rocoto Pepper "Carretillero"

Arzuaga, Crianza, Tempranillo 2018

Picarones G

Peruvian Donughts

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

Peru 70 N / V

Chocolate

Coconut Biscuit, Peruvian Chocolate Ganache 70% & Coconut Sorbet

Pisco 1615 – Mosto Verde, Italia

WINE PAIRING ///

250

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



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CEBICHES

Peruvian beloved dish, fish or seafood marinated in a citrusy sauce named "Leche De Tigre"

Classic C/R/F/D 🌱 120

Chef's Fish Selection, Corn, Sweet Potato & Classic "Leche De Tigre"

Criollo G/C/R/F/D/E 🌱 130

Fish & Calamari

Chef's Fish Selection, Crispy Calamari & Yellow Chili "Leche De Tigre"

Limeño C/R/F/D 🌱 150

Mixed Seafood

Chef's Fish Selection, Octopus, Obsiblu Shrimp & Rocoto Pepper "Leche De Tigre"

Brasa C/S/R/F/SO/SE 165

Tuna

Bluefin Tuna & Smoked Yellow Chili "Leche De Tigre"

Bachiche C/R/F 🌱 150

Fish & Octopus

Chef's Fish Selection, Grilled Octopus, Avocado, Olive Oil & Classic "Leche De Tigre"

Cebiche Tasting C/S/R/F/SE/D

Classic, Limeño & Brasa

MARISCADA LA MAR /// 1850

La Mar Seafood Platter

FOR 2 PEOPLE

Premium Seafood Platter,
Chef's Selection Of The Day

Sauces: Classic "Leche de Tigre"
& Rocoto Pepper Ponzu

Add on: Caviar 5 gr. 160

TIRADITOS

Thinly Sliced Fish or Seafood & Sauce

Gastón C/R/F/D 110

White Fish

Chef Fish Selection, Corn & Yellow Chili Sauce

Chucuito C/R/S/F/SO/D 165

Scallops

Hokkaido Scallops, Avocado & Olive Oil Emulsion

Add on: Caviar 5 gr. 160

Lujoso C/R/F/SO/SE 165

Toro Tuna

Bluefin Tuna, Nori & Pickled Rocoto Pepper Sauce

Tomatoes V/N/D 115

Tomatoes, Pine Nuts & Parmesan "Leche De Tigre"

NIGIRI NIKKEI

Nigiri Criollo G/R/E/SO 🌱 65

Wagyu

Wagyu Beef MB7, Fried Quail Egg,
Crispy Potato, & Lomo Saltado Sauce

Nigiri Chupe S/G/C/R/SO 65

Schrimp

Obsiblu Shrimp & Panca Chili Emulsion

LA MAR CAVIAR SERVICE
30GR. ///

FOR 2 PEOPLE

Yellow Chili Blinis, Sour Cream, Chives & Shallots

Osciente 1000 / Beluga 2600



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PIQUEOS FRIOS

Pulpo al Olivo G/SO  150
Octopus & Olives

Octopus, Avocado, Sourdough Toast,
Chimichurri & Botija Olive Emulsion

Papitas La Mar G/V/N/D 130
La Mar Potatoes

Crispy Potatoes, Olives,
Peruvian Sauces "Huancaína & Ocopa"

Conchita Poderosa C/S/R/F 175
Scallop & Caviar

Hokkaido Scallop, Oscietra Caviar
& Olive Oil Sauce

Toston
Crispy Rice

Crispy Sushi Rice, Tartare & Nikkei Emulsion

Tuna G/C/R/F/SO/SE 50

King Crab G/C/S/SO/SE 60

Quinoa Caprese V/D  115

Burrata, Peruvian Quinoa, Tomatoes,
Yellow Chili Vinaigrette & Pesto Criollo

Oyster S/R 65

Natural

Sauces: Ponzu Pepper, Rocoto Chalaca

Subject to Availability

PIQUEOS CALIENTES

Pulpo a la Brasa SO/D  150
Grilled Octopus

Grilled Octopus, Peruvian Pesto
& "Botija" Olives Emulsion

Conchita La Mar C/R/S/D 60
La Mar Scallop

Hokkaido Scallop, Aged Parmesan Foam,
Crispy Garlic & Toasted Butter "Leche De Tigre"

Add on: Caviar 5 gr. 160

Empanada de Carne G/SO/S 40
Savoury Beef Pastry

Savoury Filled Pastry, Stir-fried Wagyu Beef
"Lomo Saltado" Style & Rocoto Pepper Sauce

Chicharron de Pescado G/F/SO/E  180
Crispy Fish

Crispy Fish, Cassava & Yellow Chili Tartar Sauce

Chicharron de Calamar G/F/SO/E 140
Crispy Calamari

Crispy Calamari, Cassava & Yellow Chili Tartar Sauce

Piqueo La Mar Dubai S/G/SE 890
King Crab & Prawns

Lettuce Tacos & Nikkei Glazed

Add on: Caviar 5 gr. 160

NUESTRO GRILL

Planchaza de Langostinos S/D  450
Grilled Prawns Platter

Tiger Prawns, Corn, "Anticuchera"
Sauce & "Chimichurri"

Planchaza Marina S/D 495
Grilled Seafood Platter

Calamari, Hokkaido Scallops, Octopus,
Tiger Prawns, "Anticuchera" Sauce & "Chimichurri"

Anticucho de Pollo C/G/N/D 55
Chicken Skewers

Grilled Chicken Thighs, Crispy Potatoes,
Peruvian Sauces "Ocopa, Rocoto Pepper & Chalaca"

Anticucho Clasico C/G/N/D  65
Veal Heart Skewers

Grilled Veal Heart, Corn, Crispy Potatoes,
Peruvian Sauces "Ocopa & Rocoto Pepper"

Esparragos Anticucheros G/N/V/C 75
Grilled Asparagus

Grilled Asparagus, Spiced Oil & Almond Emulsion

 - Sustainable

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DEL WOK

Lomo Saltado Criollo *S/G* 360
Beef Stir-Fry, Peruvian Style
Stir-fried Black Angus Tenderloin, Tomatoes,
Red Onion, Crispy Potatoes, Soy & Oyster Sauce
Side of White Rice

Pescado Saltado Criollo *G/F/S* 250
Fish & Calamari
Stir-fried Crispy Fish, Tomatoes, Red Onion,
Crispy Potatoes, Soy & Oyster Sauce
Side Of White Rice

Arroz con Mariscos
Seafood Rice
Stir-Fried Peruvian Rice, Avocado, Fresh Onion
Mixed Seafood *G/C/S/D/SU* 50
Tiger Prawns *G/C/D/SU/S* 280

Chaufa Aeropuerto *G/S/N/SE/E* 245
Egg Fried Rice
Fried Rice, Mushroom, Bell Peppers & Spring Onions
Mixed Seafood Tortilla & Char Siu Sauce

Arroz Chaufa
Fried Rice
Fried Rice, Mushroom, Bell Peppers & Spring Onions
Veggie *G/V/SE* 120
Wagyu Striploin MB7 *G/SE* 290

LOS PLATOS DE LA MAR

Pesca a lo macho *F/D* 240
Grilled Fish & Red Pepper Sauce
Catch of the Day & "A lo Macho" Sauce
Side Of White Rice

Zanahorias Baby *G/N/V/D* 145
Grilled Carrots
Grilled Baby Carrots, Panca Chili Romesco Sauce,
Almonds, Stracciatella & Honey Figs

Pasta Nikkei
Seafood Noodles
Sautéed Noodles & Chifa Pepper Sauce
Tiger Prawns *S/G/SE/D* 260
Half Lobster *S/G/SE/D* 380
Full Lobster *S/G/SE/D* 590

Langosta a la Brasa *S/G/C* 595
Grilled Lobster
Grilled Lobster Cooked in Corn Leaf
& Yellow Chili Sauce

**250 Gr. Wagyu Beef
Striploin MB7** *G/N/D* 595
Peruvian Sauces & Fried Cassava

125GR. KOBE BEEF, HYOGO PERFECTURE EXPERIENCE ///

1700

100% Certified Tajima Cattle
Nigiri, Tartare, Skewer "Anticucho" & Fried Rice "Chaufa"

NUESTRAS PESCAS ENTERAS & MARISCOS ///

From our Fish & Seafood Counter

(Ask Your Waiter For Our Special Selection Of The Day)

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