

PERUVIAN SPECIALTIES

135 Per Person

Includes seafood and grilled item stations, cebiches, tiraditos, causas, sushi, table-side chaufa aeropuerto served to share, choice of main course, and assorted dessert retablo at your table.

Also includes two-hour selection of cocktails, select wines and beers.**

CHOICE OF MAIN COURSE

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Picante de maní

crispy pork belly, ají panca, papa seca and peanut cream served with white rice and choclo

Kare udon

vegetarian japanese curry with coconut, ají panca, udon noodles, mushrooms and seasonal vegetables

El Achupado*

bucatini noodles, grouper, calamari, octopus, shrimp in chupe sauce, rocoto, tomatoes and huacatay

Lomo saltado with fried egg*

4oz stir-fried tenderloin, red onions, tomatoes, thick-cut potato wedges, soy sauce and cilantro

COCKTAILS

La Mar Mimosa

prosecco, orange juice, orange bitters

Lychee Mimosa

prosecco, lychee

Pisco Sour

quebranta pisco, passion fruit purée, egg white, lime, angostura bitters

Purple Bay*

vodka, coconut, pineapple juice, chicha morada, lime

Bayside

gin, mint, lime, cucumber

Pompicante*

rocoto-infused tequila, pomegranate, orange curaçao, lime

WINES

Sauvignon Blanc / Chardonnay

La Mar

Pinot Noir

Böen

Rosé of Grenache - Syrah

Whispering Angel

Champagne +25

Moët & Chandon

BEER

Cusqueña

Estella Damm

Michelob Ultra

SOFT DRINKS

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Chicha Morada House Sodas

Food or beverages are not permitted to-go. Drinks are served one per person at a time.

**The last drink is served with your dessert course or at the end of the two-hour experience (whichever comes first).

All our coffee, tea, cocoa, and seafood are responsibly sourced and hotel-verified sustainable.

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

For your convenience, a 20% service charge will be added to your check.