

## CEBICHE BAR

Peruvian cebiche is made to order, combining the freshest catch with a leche de tigre citrus-based marinade of lime and ají peppers

### CEBICHES

#### Clasico\* GF 37

fluke, onions, cilantro, cancha, choclo, sweet potato, classic leche de tigre

#### Chalaco\* 36

grouper, shrimp, octopus, sweet potato, choclo, cancha, onions, spicy rocoto leche de tigre

#### Criollo\* GFP 34

grouper, crispy calamari, choclo, cancha, onions, ají amarillo leche de tigre

#### Chifa\* N 29

peruvian trout, pickled veggies, cilantro, scallions, sesame oil, peanuts, crispy noodles

#### Olivo 32

spanish octopus cebiche with peruvian “botija” olives leche de tigre, shaved fennel, crunchy bacon and cured egg yolk

### CAUSAS

#### Limeña 25

homestyle causa with chicken, avocado, egg, tomatoes, olive and huancaína sauce

#### Crab\* 27

beet causa, blue crab, tobiko, avocado, huancaína

#### Nikkei\* 25

ají amarillo causa, peruvian trout tartare, nori, avocado, rocoto huancaína, cucumber, trout caviar

### TIRADITOS

#### Lujoso\* 37

japanese hamachi, blue crab chalaca, avocado, smoked trout eggs, radish, roasted peppers, confit vegetables leche de tigre

#### Bachiche\* 28

fluke tiradito, 24-month parmesan cheese, leche de tigre, colatura, garlic chips, basil oil

#### Laqueado\* 29

thinly sliced tuna, green onion, tamarind leche de tigre, sesame butter, pickled vegetables

#### Pato\* 29

duck magret, marinated in dashi, ají limo, daikon oroshi, chives, hijiki seaweed salad

## PIQUEOS

### PIQUEOS FRIOS

*Cold Appetizers*

#### Quinoa Caprese GFP / VGP / VP 19

burrata cheese, heirloom tomato, red quinoa, ají amarillo dressing

#### Churros de trucha\* 23

crispy churros, filled with smoked trout mousse, crème fraiche with truffle oil, peruvian trout, avocado

#### Papita La Mar VG / V / DF 15

crispy “papa amarilla” from peru, choclo, vegan ocopa made with huacatay

#### LA MAR GOLDEN PLATTER /// 105

an experience of our classic dishes:  
cebiche chalaco, cebiche olivo, shrimp cocktail, seafood jalea and crab causa

### PIQUEOS CALIENTES

*Hot Appetizers*

#### Conquitas Oka\* 35

our style pan-seared jumbo scallops, 24-month aged parmesan cheese foam, lime, garlic crumbs.

#### Anticucho de Corazón\* 19

argentinian veal heart, confit potatoes, choclo, chalaca, huacáína rocoto

#### Anticucho de Pollo GF / N 18

free-range chicken thighs, confit potatoes, choclo, chalaca, ocopa sauce

#### Anticucho de Pulpo GFP 33

grilled spanish octopus, chimichurri, pesto foam, botija olive aioli, crispy capers, garlic

#### Empanadas N 15

ají de gallina, ají amarillo, manchego cheese, roasted pecans

#### Jalea de Mariscos 31

a classic from cebicherías, seafood chicharrón, acebichado sauce, cancha, choclo, criolla

## LOS CLASICOS

#### Lomo Saltado\* VGP 40

stir-fried tenderloin, red onions, tomatoes, soy sauce, cilantro, thick-cut potato wedges, served with white rice and choclo

#### Chaufa Aeropuerto\* VGP / VP 35

fluke tiradito, 24-month parmesan cheese, leche de tigre, colatura, garlic chips, basil oil

#### El Achupado\* N 43

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

## DE NUESTRA COCINA CALIENTE

#### La Fiesta del Puerco\* N 53

crispy pork belly with carapulcra nikkei sauce served with peruvian inspired banchan, lettuce wraps served with white rice and choclo

#### Peruvian Trout Miso\* VGP / VP 35

peruvian steelhead trout glazed with ssamjang, seasonal veggies, panca kimchi and white chaufa

#### Pepian de Conchas y Camaron\* 49

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

#### Arroz Pegado\* 38

seafood rice with prawns, little neck clams made with peruvian peppers in the wok finished in oven, chicha de jora, kabocha, rocoto aioli and chalaquita

#### Sudado a la Norteña\* 38

the fisherman's favorite stew dish with florida grouper, calamari, octopus, shrimp, clams, with white rice and choclo

#### Kare Udon VG / V 28

apanese curry with coconut, ají panca, udon noodles, shiitake mushrooms, daikon, carrots, peas and sprouts.

*add chicken +8*

#### PLANCHAZA\* /// 95

jumbo tiger shrimp, spanish octopus grilled with anticuchera sauce, garlic butter, chimichurri, peruvian yellow potatoes, choclo

## PERUVIAN CLASSICS

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### **Pisco Sour\*** 18

pisco quebranta, lime, sugar, egg white, angostura bitters

### **Maracuya Sour\*** 19

pisco quebranta, lime, passionfruit, egg white, angostura bitters

### **Chicha Sour\*** 19

pisco quebranta, lime, chicha morada, egg white, angostura bitters

### **Lychee Sour\*** 19

pisco quebranta, lime, lychee, egg white, angostura bitters

### ROYAL SOUR /// 25

mosto verde pisco, lime, sugar, egg white, angostura bitters, gold

### **Chilcano**

pisco quebranta, ginger ale, lime, angostura  
*Choice of: traditional 18 / maracuya 19 / lychee 19*

### **Piscopolitan** 18

pisco quebranta, cranberry, passionfruit, curacao, lime

## SPIRIT FREE

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### **Chicha Morada** 14

purple corn, apple, pineapple, cinnamon, clove

### **Metropolitan** 14

cranberry, lime, passionfruit, soda

### **Amante** 12

hibiscus infusion, aji panca, yuzu, edible flower

### **Soleado** 14

pineapple, coconut cream, chicha morada

## LA MAR SIGNATURES

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### **Piscojito** 17

pisco quebranta, mint, lime, angostura, soda

### **Golden Inca** 20

blanco tequila, aji amarillo, mango, lime, tajin

### **El Picoso** 20

gin, elderflower, chambord, rocoto, celery

### **Puro Floro** 24

amazonian gin, italicus, tonic, honey, thyme

### **Negorni Andino** 18

gin, mezcal, campari, sweet vermouth

### **Morada Colada** 18

brugal 1888, light rum, piscocello, pineapple, coconut, chicha morada

### **El Pituco** 34

macallan 12 yr., chinola, averna, lime, cinnamon

### **Que Buen Culantro** 22

mezcal, pernod, cilantro, pineapple, coconut

### **La Curandera** 20

belvedere, chamomile, lilet blanc

### **Cancha Old Fashioned** 22

peruvian black whiskey, cancha, demerara, smoke

## BEER

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### LOCAL / CRAFT

**La Rubia** / blond ale 11

**No Mames** / mex larger 14

**Limonada Rosada** / sour ale 14

**Ever Haze** / ipa 14

### IMPORTED / DOMESTIC

**Cusqueña** / lager 9

**Estella Damm** / larger 11

**Estella Artois** / lager 11

**Corona** / light lager 11

**Heineken** / pale lager 11

**Bud Light** / light lager 9

### SPIRIT FREE

**Heineken 0.0** 11

## WINE BY THE GLASS

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### SPARKLING

#### **Prosecco D.O.C Brut** 17

NV, Veneto, Casa Canavel

#### **Champagne Brut** 31

NV, France, Moët & Chandon

#### **Champagne Rosé** 38

NV, France, Moët & Chandon

#### **Champagne Brut** 90

2013, France, Dom Pérignon

### WHITE THEN ROSE

#### **Pinot Grigio** 17

2022, Friuli, Pighin

#### **Riesling, "Estate"** 18

2021, Germany, Von Winning

#### **Sauvignon Blanc** 17

2022, Sonoma, MatanzasCreek

#### **Albariño** 22

2022, Rías Baixas, Terras Gauda O Rosal

#### **Sancerre** 23

2022, Loire Valley, Hubert Brochard

#### **Chardonnay** 21

2021, Napa Valley, Sequoia Grove

#### **Rosé of Grenache-Syrah** 18

2022, Provence, Château D'esclans, "Whispering Angel"

### RED WINES LIGHT TO HEAVY

#### **Pinot Noir** 21

2021, Russian River Valley, Böen

#### **Pinot Noir, Aurum** 17

2022, Burgundy, Louis Jadot, "Aurum"

#### **Tempranillo** 22

2016, Rioja, Marques de Legarda

#### **Malbec** 20

2021, Mendoza, Alta Vista Terrior

#### **Merlot** 23

2019, Napa Valley, Sterling

#### **Cabernet Sauvignon** 24

2021, Napa Valley, Quilt