

NIGIRIS NIKKEI

2 pieces per order

Saltado

Akaushi wagyu skirt steak, quail egg, chalaca, lomo saltado jus 17

Criollo

Ahi tuna, aji amarillo sauce, chalaca 16

Chifa

Hamachi belly, pachikay sauce, pickled vegetables, fried garlic 17

Anticuchero

Salmon belly, anticuchera sauce, jalapeno-cilantro sauce 15

Vegano

Roasted tomatoes, basil cream, pine nuts, balsamic vinegar reduction 15

Nigiri Tasting

Two of each of our Nigiris 58

CAUSAS

California

Dungeness crab, purple potatoes, avocado, quail egg, creamy aji amarillo sauce 29

Limeña

Chicken salad, Idaho potato, aji amarillo aioli 18

Vegana

Green asparagus, purple potatoes, onion escabeche, avocado, garlic, chimichurri, aji amarillo aioli 18

PIQUEOS

La Mar Tacos

Yellow corn tortilla, avocado, chalaca, radish, Peruvian sauce
Cangrejo 28 / Tuna 27

Anticuchos

Anticuchera sauce, potato, choclo, Peruvian sauces
Chicken 18 / Beef Heart 22

Pulpo Anticuchero

Spanish octopus, anticuchera sauce, kabocha squash locro, black olive aioli, chimichurri, garlic chips 36

Croquetas Chifa

Rock shrimp in squid ink tempura, pickled vegetables, tartara chifa sauce, togarashi 26

Chicharrón de Calamares

Crispy fried squid, fried yucca, chalaca, tartar sauce 26

Conchas Oka

3 Pan-seared jumbo scallops, 24-month aged parmesan cheese foam, lime, garlic crumb 39

Empanadas

Beef 18 / Chicken 16
Corn 17 / Mushroom 17

Empanada Tasting

A tasting of four empanadas 32

SIDES

Tacu-Tacu 12

Planchita Veggie 12

Arroz con Choclo 8

Fried Rice 12

Quinoa Chaufa 12

Taro Chips 7

Plantain Chips 11

Yuca Frita 9

Fries 9



CEBICHES

Clásico

Catch of the Day, classic leche de tigre, red onion, habanero, corn, sweet potatoes 28

Limeño

Catch of the Day, shrimp, calamari, octopus, red onion, habanero, corn, sweet potatoes, rocoto leche de tigre 27

Nikkei

Ahi tuna, red onion, Japanese cucumber, daikon, avocado, tamarind-pickled rocoto leche de tigre 29

California

Local halibut in sunchoke leche de tigre, choclo, sweet potatoes and artichoke chips 29

Leche de Tigre

Chopped seafood, onion, choclo, cancha, rocoto leche de tigre, topped with a jumbo prawn 19

Veggie

Fermented and roasted seasonal roots, avocado, kabocha squash chips, artichoke leche de tigre 22

Cebiche Tasting

A selection of our most popular cebiches: Clásico, Nikkei, Limeño 48

Bandeja Cebichera

Cebiche Clásico, Tiradito Laqueado Causa California, Nigiri Chifa 99

CHEF TASTING

Nigiris Nikkei

Saltado, Criollo, Anticuchero, Chifa

Cebiche, Causa & Tiradito

Cebiche Clásico, Causa California, Tiradito bachiche

Anticuchería

Scallops, Octopus, Prawns, anticuchera sauce and pachikay sauce

Pescado

Grilled Catch of the Day, green lima bean tacu-tacu, seco sauce, criolla salad

Postres de la Casa

* \$99 p/p for 2 or more - Served family style
** \$89 p/p Wine pairing

- Vegetarian tasting available -

LARGE FORMAT

Pulpo a la Brasa (MP)

Whole Spanish Octopus grilled-glazed with anticuchera sauce, creamy purple potatoes, basil sauce, capers, dry black olive, tomatoes, aji panca oil

Colita/Belly (MP)

Grilled catch of the day, chimichurri, crispy garlic, lime juice, quinoa chaufa

Whole Fish (MP)

Whole catch of the day, chimichurri
Grilled - Peruvian Sauce or Fried - Nikkei sauce

Tomahawk La Mar

28-days-aged 40 oz. Tomahawk ribeye, a trio of chimichurri sauces 159

We use the fish from head to tail, please inquire about additional large cuts with your server

TIRADITOS

Criollo

Hamachi in aji amarillo sauce, sweet potatoes, chalaca, choclo 27

Laqueado

Torched ahi tuna, passion fruit sauce, pickled vegetables, aioli nikkei 27

El Olivo

Spanish octopus, Halibut, purple potato sauce, avocado, dry black olive, octopus chicharron, habanero oil 34

Bachiche

Halibut in parmesan cheese, artichoke sauce, capers, avocado, basil oil 29

Curado

Cured & Torched Atlantic Salmon, avocado, jalapeno-cilantro sauce, chalaca, radish, tapioca-quinoa craker, chili oil 29

El Trio

A selection of our three Tiraditos: Criollo, Bachiche, Laqueado 59

VEGETARIAN

Quinoa Caprese*

Organic Peruvian red quinoa, aji amarillo and basil dressing, burrata, heirloom tomatoes, quinoa pop 24
**Ask for additions*

Plancha Veggie (vegan)

Grilled seasonal vegetables, mushrooms, chifa sauce, lime juice 24

Berenjena Criolla (vegan)

Fried eggplant, lima bean puree, mango and aji amarillo chutney, herb salad 29

Quinoa Chaufa*

Wok-fried Peruvian quinoa, seasonal vegetables, nikkei aioli, fried egg, pickled vegetables 24
**Ask for additions*

DE NUESTRA COCINA CALIENTE

Seco La Mar

Grilled Maine Scallops, green lima bean tacu-tacu, seco sauce, criolla salad 46

Salmón Nikkei

Grilled Salmon, Shrimp, seasonal vegetables, mushrooms, aji panca, coconut milk 41

El Achupado

Bucatini pasta, Shrimp and Dungeness Crab stock, seafood stewed in chupe sauce, huacatay aioli, parmesan cheese 44

Arroz Norteño

Jumbo Prawns, aji amarillo, vegetables, cilantro-infused rice 46

Churrasco de Pescado

Grilled Alaskan Halibut, organic black rice, sudado sauce, sweet pepper chimichurri 46

Planchaza La Mar

Prawns, Octopus, Catch of the Day glazed with anticuchera sauce, potatoes, choclo, chimichurri 79

Chaufa Aeropuerto

Fried rice with Wagyu skirt steak and vegetables, covered with Shrimp omelet 36

Lomo Saltado

Wok stir-fried beef tenderloin, tomatoes, red onions, cilantro, jalapeño, oyster sauce, soy sauce, potatoes, rice 45

Veggie 29 / Pescado 47 / Chicken 34

la mar GLOSSARY

ANTICUCHERA SAUCE - BBQ Sauce

CHALACA - Onion, cilantro, lime

HUACATAY SAUCE - Black mint, chilli pepper

LECHE DE TIGRE - Citrus base for cebiche

PACHIKAY SAUCE - Aji amarillo, peppers, ginger

POLLERIA SAUCE - Yellow chilli pepper, spices

ROCOTO - Spicy Peruvian pepper

COCKTAILS

SIGNATURES

Golden Gate Punch

Barsol quebranta, fernet branca, spiced pineapple, lime **Single 18 / Large 60**

Rosita Fresita

Rocoto-infused Cuatro Gallos quebranta, lime, strawberry, ginger, aperol, strawberry ice, lava salt **Single 16 / Large 56**

Golden Inca

Blanco tequila, mango, aji amarillo, lime, tajin **Single 17 / Large 58**

¡Qué Bacán!

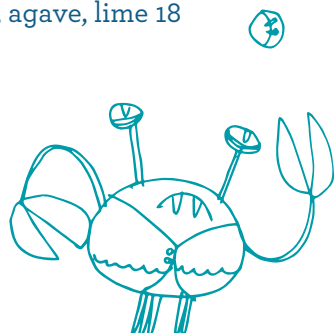
Cuatro Gallos quebranta, Mr. Black coffee liqueur, Lustau east india sherry espresso 18

Cancha Old Fashioned

Cancha-infused whiskey, rich demerara, Angostura bitters, abstract ice, smoke 22

La Guapa

Mezcal, Cardamaro Amaro, guava, agave, lime 18



CLASSICS

Pisco Sour

Cuatro Gallos quebranta, lime, sugar, egg white, angostura 16

Maracuya 17 / Chicha 17 / Prickly Pear 17

Royal Sour

Mosto verde pisco, lime, sugar, egg white, Angostura bitters, gold dust 22

Chilcano

Cuatro Gallos quebranta, lime, ginger ale **Traditional 16 / Maracuya 17 / Prickly Pear 17**

El Capitan

Cuatro Gallos quebranta, sweet vermouth, Angostura bitters 16

Piscopolitan

Cuatro Gallos quebranta, cranberry, passionfruit, curacao, lime 16



SPIRIT FREE

Inca Kola

Lemon verbena soda 5

Chicha Morada

Purple corn, pineapple, cinnamon, clove 8

Amante

Hibiscus infusion, aji panca, yuzu, orchid 10

Metropolitan Spritz

Cranberry, passionfruit, lime, soda 10

Golden Garden

Seedlip garden, lime, spiced pineapple, 12

Sparkling Non1

Verjus, chamomile, raspberries, and murray river salt 13

LOW ABV

Bebamos

Sweet vermouth, blueberry-star anise syrup, lime juice, club soda 15

Cross Your Mind

Curacao, lemon grass orgeat syrup, pineapple juice, passion fruit, lime juice, cranberry juice float 15

Cura Para el Amor

Elderflower liqueur, turmeric-ginger syrup, lime juice, ginger beer 15

WINE BY THE GLASS

SOMMELIER'S SELECTION

We pick some of our best wines from our cellar to be enjoyed by the glass, letting you discover different terroirs in one night without ordering a full bottle

WHITE

		3oz	5oz
Chardonnay • Kosta Browne, Russian River Valley, CA	2021	25	35
Sauvignon Blanc • Lucien Crochet, Sancerre, FRANCE	2022	19	29
Riesling • Nikolaihof, Vom Stein, Wachau, AUSTRIA	2016	19	26

RED

		3oz	5oz
Pinot Noir • Flowers, Sonoma Coast, CA	2022	18	28
Cabernet Sauvignon • Adaptation, Napa Valley, CA	2019	20	35
Chianti Classico • Mazzei, Gran Selezone, ITALY	2015	20	30
Grenache • Vieux Donjon, Chateaufort du Pape, FRANCE	2021	19	29

SPARKLING

		5oz
Champagne • Philipponnat, Reserve, Brut, FRANCE	NV	30
Champagne • Nicolas Feuillatte, Brut Rose, FRANCE	NV	30
Cava • Marques de Gelida, Gran Reserva, Brut, SPAIN	2017	17
Non Alc Sparkling Wine • Non1, Victoria, AUSTRALIA	NV	13

ROSE

		5oz
Rose Blend • Ultimate, Cotes de Provence, France	2023	19

WHITE

		5oz
Albariño • Monte Pio, Rias Baixas, SPAIN	2022	17
Chardonnay • Far Niente, Napa Valley, CA	2023	25

RED

		5oz
Cabernet Sauvignon • Othello by Dominus, Napa, CA	2021	25
Malbec • Alto Cedro, Mendoza, ARGENTINA	2022	17
Pinot Noir • Miura Vineyards, Monterrey, CA	2022	19
Tempranillo • Lleirosso, Crianza, R.Del Duero, SPAIN	2019	19

Try our new La Mar & Halleck Collaboration

Sauvignon Blanc • Quri Cuvee - Dry Creek, Sonoma, CA	2023	21
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BEER

CALLAO

pilsner • Callao Peru 7

CUSQUENA

lager • Cusco, Peru 7

CRISTAL

lager • Lima, Peru 7

FORT POINT VILLAGER IPA

ipa • San Francisco CA 8

CLAUSTHALER

non alcoholic • Germany 7

la
mar

GLOSSARY

PISCO - A clear colorless brandy from the wine making regions of Peru. It has been distilled since the 16th century

PURO - Made from a single variety of grape

AROMATICAS - Made from Muscat or Muscat-derived grape varieties and also Albilla, Italia and Torontel

MOSTO VERDE - Distilled from partially fermented must

ACHOLADO - Blended from the must of several varieties