

San Francisco Restaurant Week

Spring 2025

Lunch \$45 P/P

STARTER ///

choose one

Cebiche Clásico

local halibut in classic leche de tigre

Roquitas

rock shrimp crusted with squid ink tempura,
condensed milk sauce

Nigiri Vegano

roasted roma tomatoes, basil emulsion,
caramelized pine nuts, micro arugula

MAIN COURSE ///

choose one

Lomo Saltado

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

Pescado Enchicado

grilled alaska halibut, organic black rice, aji amarillo
and chicha de jora sauce

Berenjena Criolla

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

DESSERT ///

Tres Leches — *La Mar's Favorite!*

triple cream vanilla sponge cake, vanilla whipped
cream, fresh strawberries, cinnamon

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Dinner \$90 P/P

CHEF TASTING ///

Poke Criollo

hamachi, salmón, tuna, uni, quail egg, crispy octopus, passionfruit and aji amarillo sauce

Cebicheria

cebiche clásico, causa california, tiradito bachiche

Anticucheria

octopus, prawns, anticuchera sauce, pachikay sauce

Pescado Enchichado

grilled alaskan halibut, sticky black rice, aji amarillo chicha de jora sauce

DESSERT ///

Cacao & Lucuma

chocolate mousse, lucuma ice cream, caramelized grains

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