

CEBICHES

Clásico* 31	Nikkei* 29
local halibut, classic leche de tigre, red onion, cancha (f)(g)(sf)	ahi tuna, japanese cucumber, daikon, palta, nikkei leche de tigre (f)(sme)(s)
Limeño* 33	Vegetarian 22
catch of the day, shrimp, calamari, octopus, rocoto leche de tigre (sf)(f)(g)	roasted seasonal roots, palta, sunchoke leche de tigre, artichoke chips (vg)
Apaltado* 32	/// Cebiche Tasting* 59
pacific halibut, palta, capers, sunchoke leche de tigre, sweet potato, choclo (f)	a selection of our most popular cebiches: Clasico, Apaltado,&Nikkei(f)(g)(sme)(s)

TIRADITOS

Criollo* 28	Curado* 28
hamachi, aji amarillo sauce, chalaca, choclo, sweet potato chips (f)	salmon belly, torched palta, cilantro-jalapeno sauce, chalaca (f)
Laqueado* 29	/// El Trio* 62
seared ahi tuna, passion fruit sauce, pickled veggies, nikkei aioli (f)(e)(sme)	a selection of our three tiraditos: Criollo, Bachiche, & Laqueado (f)(d)(sme)(e)
Bachiche* 29	
local halibut, palta, parmesan sunchoke sauce, capers, basil oil, black rice chips (f)(d)	

PIQUEOS

Scallop la Punta (unit) 24	Pulpo Anticuchero 38
hokkaido scallop, uni, scallop mayo, chalaca, palta (sf)(f)	grilled octopus, chimichurri, botija olive aioli, crispy capers, garlic crumbs, crispy potatoes (d)(e)(g)(f)
Tacos La Mar*	Roquitas de cangrejo 29
crispy wonton shell, palta mousse, radish, peruvian sauces	dungeness crab, chicken, shrimp, squid ink tempura, tartara chifera, pickled chalaca (sf)(e)(d)(g)
/// Crab (g)(e)(sf) 32	Quinoa Salad 26
Tuna (g)(f)(s)(e) 27	organic Peruvian quinoa, burrata, heirloom tomato, aji amarillo dressing, balsamic, pesto (d)(v)
Anticuchos Criollos*	
anticuchera sauce, potatoes, choclo, and Peruvian sauces (d)(e)(g)	
/// Chicken 19 (e)(d)	
Veal Heart 27 (e)(g)(d)	

CAUSAS

Crab 32
dungeness crab, purple potato, palta, creamy aji amarillo sauce (sf)(f)(e)
Limeña 22
chicken salad, washington potato, aji amarillo aioli, tomato, palta, egg (e)

NIGIRIS NIKKEI

2 pieces per order
Saltado* 18
wagyu skirt steak, quail egg, wasabi chalaca, lomo saltado sauce, huacatay (sf)(s)(e)(g)
Nikkei* 17
ahi tuna, aji amarillo sauce, wasabi chalaca, togarashi, kizami nori (f)(e)(sme)
Chifa* 17
hamachi, passion fruit sauce, pachikay, sesame, aji amarillo salt (f)
Anticuchero* 17
salmon belly, anticuchera sauce, cilantro-jalapeno sauce (f)
/// Nigiri Tasting* 68
a selection of our four nigiris (sf)(s)(e)(f)(g)

Empanadas
/// Beef 17 (g)(e)
Aji de Gallina 17 (d)(g)(e)
Mushroom 17 (d)(g)(e)
Berenjena Criolla 24
fried eggplant, chickpea puree, mango aji amarillo chutney, herb salad (vg)(v)
Conchas Oka (ea) 22
hokkaido scallop, 24-month-aged parmigiano reggiano foam, lime, parmesan crumbs (sf)(d)

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

(g): contains gluten /// (f): contains fin fish /// (sf): contains shellfish /// (d): contains dairy /// (e): contains egg /// (sme): contains sesame (tn): contains tree nuts /// (n): contains nuts /// (v): vegetarian /// (vg): vegan /// (s): contains soy /// (a): contains alcohol

20% service charge will be added to parties 6 or greater

LOS PLATOS

Chaufa Aeropuerto 39
roasted pork belly, wok-fried quinoa & rice, shrimp omelette, nikkei sauce, pickled veggies (g)(s)(sf)(e)(sme)

Achupado 52
bucatini pasta, catch of the day, scallop, octopus, shrimp in creamy chupe sauce, huacatay (g)(sf)(s)(d)(e)

Pescado Enchichado 52
grilled local cod fish, forbidden black rice, sudado sauce, creamy classic Le leche de tigre (f)(g)(a)

Pescado a lo Macho 54
grilled catch of the day served with corn pepian, macho sauce, mixed seafood, side of yellow rice (sf)(f)(a)

Arroz con Mariscos 42
shrimp, clams, calamari, octopus, wok-fried rice, aji panca, aji amarillo aioli, mixed vegetables (g)(sf)(f)(d)(a)(e)

Salmon Nikkei 44
grilled salmon, seasonal vegetables, chupe-coconut milk sauce (f)(g)(sf)(s)(sme)(d)

Arroz Con Pato 46
rice cooked in the wok with cilantro, dark beer, aji amarillo, green peas, kabocha squash, and tender crispy duck leg (g)(e)(a)

Lomo Saltado 44
wok stir-fried beef tenderloin, tomatoes, red onions, cilantro, jalapeño, oyster sauce, soy sauce, potatoes, rice (g)(sf)(s)(d)(a)

LARGE FORMAT TO SHARE

Planchaza La Mar 92
jumbo tiger prawns, octopus, halibut grilled with anticuchera sauce, chimichurri, crispy potato, choclo (g)(sf)(d)(f)

Grilled Whole Fish 109
pachikay, chimichurri, crispy potatoes, crispy garlic crumbs, polleria sauce (g)(f)(e)(d)

Tomahawk La Mar MP
28 days age tomahawk ribeye glazed in anticuchera sauce, crispy potatoes, trio of housemade sauces (g)(e)

Pulpo Entero 125
grilled whole spanish octopus, crispy potato, choclo, huacatay sauce, aji amarillo sauce (g)(e)(d)(f)

SIDES ///

quinoa chaufa 12
fried rice 12
arroz con choclo 8
yuca fries 9
crispy potatoes 9

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