

**The sea embraces.**

The fisherman, whom it blesses one day and tests the  
next.

The coast and its deserts, returning softly to the valley.

The Andes, steeped in wonder.

The Amazon, alive with mystery.

**The sea embraces everyone.**

And from that embrace come dishes that are  
sometimes story,

and sometimes play.

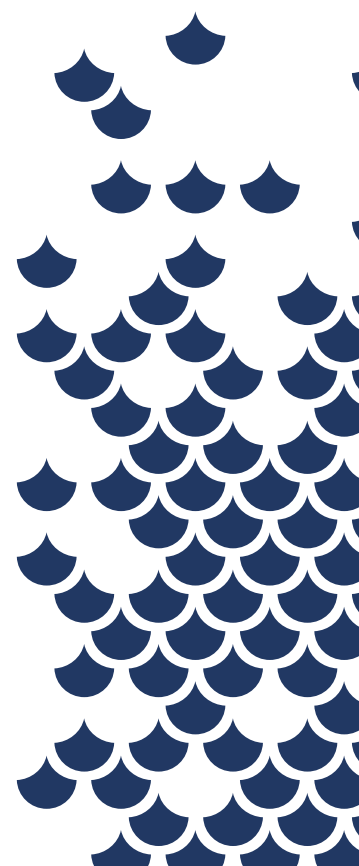
But always this:

a deep and lasting embrace.

Fragile and eternal.

Pure and full of flavor.

la  
mar



## CEBICHES

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<b>Clásico</b>	<b>\$29.500</b>
Catch of the day, classic leche de tigre and sweet potato	
<b>Mixto</b>	<b>\$43.900</b>
Catch of the day, shellfish medley, classic leche de tigre and sweet potato	
<b>Criollo</b>	<b>\$41.300</b>
Catch of the day, fried squid and octopus, with classic leche de tigre.	
<b>Nikkei</b>	<b>\$38.400</b>
Trout, with oriental Nikkei leche de tigre	
<b>Mantaro</b>	<b>\$33.900</b>
Catch of the day in artichoke leche de tigre	
<b>Bachiche</b>	<b>\$34.900</b>
Catch of the day, avocado, capers and olive oil, in classic leche de tigre	
<b>Veggie</b>	<b>\$21.500</b>
Mushrooms, cherry tomatoes, avocado, radishes and red onion, in cashew leche de tigre	
<b>Trio de cebiches</b>	<b>\$47.500</b>
Clásico, Nikkei y Mantaro	

## TIRADITOS

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<b>Criollo al ají amarillo</b>	<b>\$28.600</b>
Catch of the day in yellow chili sauce	
<b>Nikkei</b>	<b>\$39.900</b>
Lacquered trout with Nikkei leche de tigre	
<b>Bachiche</b>	<b>\$31.500</b>
Catch of the day, scallops, avocado, bachiche sauce and capers	

## CAUSAS

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<b>Limeña</b>	<b>\$27.300</b>
Our classic causa with chicken, avocado, egg and tomato	
<b>Nikkei</b>	<b>\$39.900</b>
With Nikkei trout tartare and rocoto mayonnaise	
<b>Acebichada</b>	<b>\$36.200</b>
Topped with ceviche-style catch of the day in a creamy preparation	

## SASHIMIS

*TWO PIECES (Please inquire about availability according to season)*

De Lisa, Besugo, Palometa	<b>\$15.300</b>
De Lenguado, Corvina	<b>\$15.500</b>
De Chernia, Trucha	<b>\$16.500</b>
De Pez Barrilete, Bonito	<b>\$17.500</b>
De Pez limón	<b>\$19.500</b>

### La chalana de sashimis especial

The best of the day, 4 varieties, 8 sashimis y 8 usuzukuri.

For two. **\$67.500**

## MAKIS Y NIGIRIS

**Maki Acebichado** **\$31.800**  
Fried prawn and avocado, topped with catch of the day, ceviche-style mayonnaise and trout roe

**Maki Crocante** **\$31.800**  
Fried prawn, cream cheese and avocado, with sweet ají panca sauce

*NIGIRIS CLASICOS - TWO PIECES*  
**Pesca de temporada** **\$16.900**

**Anticuchero** **\$16.900**  
Catch of the day with anticucho sauce and chimichurri

*NIGIRIS DEL MAR - DOS PIEZAS*  
**Nikkei** **\$16.900**  
Trout belly, chili crunch and sesame

**Lujoso** **\$18.400**  
Catch of the day

**Pachikai** **\$19.500**  
Scallop with ginger butter and spring onion

## GRAN CHALANA LA MAR \$99.500

Oysters, clams, scallops, razor clams, prawns, Nikkei wantaco, causita prawn and king crab, nigiri of the day.

For two.  
Please inquire about availability according to season.

## PIQUEOS FRIOS

**Papitas La Mar** **\$16.200**  
With our huancaína and ocapa dipping sauces,  
egg and olives

**Vieira bachiche** **\$8.900**  
Available seasonally, please inquire.  
Per piece.  
With ceviche cream, avocado, capers, olive oil,  
chalaca salsa and crispy garlic

**Ostra power** **\$9.900**  
Per piece.  
With rocoto ponzu

**Nuestra leche de tigre** **\$30.500**  
Catch of the day, prawns and fried octopus

**Pulpo al olivo La Mar** **\$65.500**  
With olive sauce, avocado and Nikkei  
chimichurri

**Bivalvos a la chalaca**  
Available seasonally, please inquire.

Scallops **\$35.500**  
Clams **\$31.900**  
Panopea clams **\$31.200**  
Razor clams **\$46.200**

**Wantaco nikkei**  
Please inquire about variety according to season  
Per piece.

De chernia **\$11.000**  
De pez barrilete **\$12.000**  
De bonito **\$14.600**  
De pez limón **\$16.800**

**Tortitas de choclo y su tartar**  
Please inquire about variety according to season  
Per piece.

De chernia **\$12.600**  
De pez barrilete **\$13.500**  
De bonito **\$15.000**  
De pez limón **\$16.500**

## PIQUEOS CALIENTES

**Choripán del mar** **\$8.900**  
House-made roll with sea sausage, chimichurri  
and rocoto sauce

**Empanada La Mar** **\$6.300**  
Filled with prawns and conch

**Croquetas** **\$15.400**  
Prawn and octopus chili croquettes with ocapa  
sauce

**Wantanes** **\$19.100**  
Prawn wontons with tamarind and rocoto

**Langostinos power** **\$47.500**  
Amazonian chalaca, served with lettuce cups

## DE LA BRASA

### Bivalvos

Seasonal, please inquire

Scallops	\$35.300
Clams	\$32.300
Razor clams	\$36.500

### Anticuchos

With golden potatoes, Peruvian corn, chimichurri, huancaína sauce and ocopa.

Chicken	\$17.800
Trout	\$25.500
Catch of the day	\$21.800
Octopus	\$51.500

### Langostinos

\$36.300

With garlic sauce and anticucho sauce.

### Pulpo a la brasa

With golden potatoes, Peruvian corn, chimichurri, huancaína sauce and ocopa

Whole octopus	\$215.000
Half octopus	\$107.500

### Ventresca a la brasa

With golden potatoes, chimichurri and capers  
Please inquire about variety and price per kg

## LA PARRILLADA LA MAR

\$125.000

The finest seasonal fish and shellfish from the grill

## NUESTRA FRITURA

### Chicharrones

With cassava and dipping sauces

Huevera	\$37.500
Catch of the day	\$37.500
Squid	\$43.100

### Langostinos a la milanesa

\$40.900

With cassava and dipping sauces

### La jalea La Mar para compartir \$69.500

Seasonal fish and shellfish, criolla salsa, cassava, fried plantain chips, cancha and dipping sauces. To share.

### Pesca entera nikkei

With Nikkei sauce and white chaufa rice  
Please inquire about variety and price per kg

## LA FIESTA DEL CHICHARRÓN

\$60.500

Baby squid, catch of the day, king prawns, huevera and sauces.

## EL ARROZ Y EL MAR

<b>Chaufa aeropuerto</b>	<b>\$49.200</b>
With a soft prawn omelette	
With Cha siu.	<b>\$49.900</b>
<b>Arroz con mariscos</b>	<b>\$53.500</b>
Wok-cooked criolla-style	
<b>Arroz meloso</b>	<b>\$49.500</b>
With catch of the day and shellfish in a creamy preparation with ocopa aioli	

## SALTADOS

<b>Tallarines a la criolla</b>	
Chicken	<b>\$28.200</b>
Beef tenderloin	<b>\$37.500</b>
Catch of the day and prawns	<b>\$44.400</b>
<b>Lomo saltado</b>	<b>\$43.200</b>
With rice and crispy fries, Lima-style	
<b>Saltado criollo</b>	<b>\$44.400</b>
Catch of the day and prawns	

## EL MAR Y LA PAMPA

<b>Chaufa de picaña y langostinos</b>	<b>\$52.000</b>
With sesame, spring onion and teriyaki.	
<b>Arroz en las rocas</b>	<b>\$62.000</b>
Creamy preparation with picanha and prawns	
<b>Pepper steak chupe</b>	<b>\$69.900</b>
Beef tenderloin, prawns and mushrooms with French fries in pepper-chupe sauce	

## LOS PESCADOS ENTEROS priced by weight and selection

Charcoal-grilled in Lima-style garlic sauce  
Charcoal-grilled with crispy garlic and capers  
Fried with crispy garlic  
Sudado, northern -style

## DE LA COCINA

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**Pesca a la meunier limena**      **\$39.500**  
Catch of the day in meunière sauce with mashed potatoes

**Pescado Don Pepe**      **\$44.300**  
Fish in prawn and octopus sauce with yellow rice

**Ravioles negros**      **\$32.500**  
Stuffed with prawns and ricotta in coral sauce

**El timbal La Mar**      **\$41.500**  
Fettuccine and prawns in chupe sauce, oven-baked

**Sopa seca de pulpo**      **\$46.500**  
Noodles in a creamy ink preparation with rocoto aioli

**Tacu tacu chorrillano**      **\$31.000**  
With breaded fish chorrillana-style, egg and plantain

**Sudado a la norteña**      **\$32.400**  
Catch of the day with steamed white rice

## LAS SOPAS

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**El chupe de langostinos**      **\$48.000**  
In a creamy preparation

**La parihuela**  
Típica sopa de cebichería con pescado y mariscos.

## POSTRES

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- Picarones** **\$17.200**  
With chancaca syrup
- Crema volteada** **\$19.200**  
Dulce de leche and Peruvian coffee plan with whipped cream
- Suspiro a la limeña** **\$18.400**  
Creamy dulce de leche with Italian meringue
- La querendona** **\$29.900**  
Filled with the finest Peruvian cacao and chocolate dulce de leche
- Mousse de chocolate y lúcuma** **\$29.900**  
80% Peruvian cacao, lúcuma ice cream, cacao nibs and candied quinoa
- Cachanga Primavera** **\$19.500**  
Fried dough with dulce de leche sauce, passion fruit sauce, ice cream and seasonal fruit