



TIRADITO

The spirit of Japanese sashimi
Peruvian Style

Nikei

Ahi tuna, passion fruit leche de tigre,
and honey nikei sauce 19.5

Verde

King salmon, creamy jalapeño
avocado leche de tigre, chalaca 19.5

Tiradito Cuatro Estaciones

Ahi tuna in rocoto leche de tigre
Halibut in artichoke leche de tigre
King salmon in avocado leche de tigre
Tombo tuna in aji amarillo leche de tigre 43

ENSALADAS

Veggie Salad

Seasonal lettuce, beet, avocado, corn, palm
hearts and tomatoes in choclo dressing 15

Tuna Salad

Ahi tuna tataki, seasonal greens, radish,
beets and avocado in passion fruit dressing 19

Plancha Veggie

Grilled seasonal vegetables, glazed with
pachicay sauce, lime juice and garlic chips 19

ADD

Chicken 8
Shrimp 9
Salmón 12

SIDES

quinoa salad 8
rice 5
fries 5

DESSERT

Picarones

Traditional warm pumpkin and sweet potato
fritters with spiced chancaca syrup 13

CEBICHE

Clásico

Catch of the day in a classic
leche de tigre, with red onion,
habanero, corn, sweet potatoes 19.5

California

Salmon, shrimp, avocado, in creamy
aji amarillo leche de tigre, topped with
crispy purple tortilla 19.5

Nikei

Ahi tuna, red onion, japanese cucumber, daikon,
avocado, nori, in a tamarind leche de tigre 19.5

Veggie

Seasonal vegetables, avocado, onions,
habanero in rocoto and choclo leche de tigre 16

Mixto

Catch of the day, shrimps, calamari,
octopus, in rocoto leche de tigre 19.5

Cebiche Tasting

A selection of our most popular cebiches:
Clásico, Mixto, and Nikei 35

Cebiche 4 Estaciones

Halibut in artichoke leche de tigre
Tombo tuna in aji Amarillo leche de tigre
Salmon in avocado leche de tigre
Ahi tuna in rocoto leche de tigre 49

Bandeja de Cebicheria

Cebiche clásico, tiradito la mar,
causa limeña and nigiri anticuchero 69

BRUNCH

Quinoa & truffle

Mixed organix quinoa, truffle burrata cheese,
watercress, focaccia toast 19

Arroz con Pollo

Roasted chicken breast on wok-fried
rice with aji panca, vegetables, white
wine and avocado salad 24

Churrasquito

Grilled angus prime flat iron beef, roasted
potatoes, chorillana sauce, fried egg 39

Adobo del Domingo

Berkshire pork shank slowly cooked in aji panca,
red wine and sweet chili sauce, quinoa tamal;
Sweet potatoes, mint salad and fried eggs 44

Tostadon con cangrejo

Dungeness crab meat, avocado, poached egg,
cherry tomatoes served on herbs focaccia
toast, chalaca, aji amarillo cream 24



CAUSA

Whipped potatoes topped with
seafood or vegetarian ingredients

Limeña

Dungeness crab, avocado, salmon caviar,
quail egg, and creamy aji amarillo sauce 17

Nikei

Ahi tuna tartar, avocado, nori,
and rocoto cream 15.5

Vegetariana

Seasonal vegetable salad and
aji amarillo 13

Causa Tasting

A selection of each of our causas 29

EMPANADAS

Beef 15

Choclo 14

Chicken 14

Mushroom 14

Empanada Tasting

A tasting of four empanadas 26

SANGUCHES

HOMEMADE SANDWICHES ON ACME BUN

Crab Sanguche

Dungeness crab with mayonnaise,
avocado, cherry tomatoes, tari sauce,
lettuce in an acme bread 19.5

Burger a lo Pobre

Grilled ground prime beef, gouda
cheese, organic fried egg, tomato,
and huacatay cream 16.5

El Sanguchón

Grilled angus prime flat iron beef, arugula,
tomato, gouda cheese, huacatay sauce,
egg in acme ciabatta bread 19

Burger Nikkei

Gilled salmon burger, egg tortilla,
miso-aji panca sauce, huacatay
cream, pickled vegetables fresh
jalapeno pepper 19

In response to San Francisco employer mandates a 5% surcharge will be added to all food and beverage sales.

Our seafood is caught and farmed in environmentally responsible ways. We proudly follow the recommendations of the Monterey Bay aquarium seafood watch program. Peanuts, nuts, and other food allergens are present at La Mar Cebicheria Peruana. Although we make every effort to keep these items separate, we cannot guarantee that our products will be free of the eight major allergens identified by the FDA. (02.17.2018)