

## ◆ NIGIRIS ◆

**Pobre**  
Wagyu skirt steak,  
quail egg, chalaca and lomo  
saltado sauce 18

**Anticuchero**  
King salmon, anticuchera sauce,  
avocado and potato thread 18

**Criollo**  
Ahi tuna, creamy aji amarillo  
and chalaca 18

**Nigiri Tasting**  
A selection of two  
of our nigiris 26



## TIRADITO

The spirit of Japanese sashimi  
Peruvian Style

### Nikei

Ahi tuna, passion fruit leche de tigre,  
and honey nikei sauce 19

### Verde

King salmon, creamy jalapeño  
avocado leche de tigre, chalaca 19

### 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 42

## ENSALADAS

### Quinoa Salad

Seasonal organic tomatoes, organic  
Peruvian quinoa, burrata cheese  
and basil dressing 17

### Plancha Veggie

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

## PIQUEOS

### Croqueta de Chupe

Oregon Bay shrimp croquettes,  
rocoto cream and uchukuta 16

## ARROCES DE LA MAR

### Arroz la mar

Shrimp, clams, mussels, calamari, catch of  
the day, vegetables and arborio rice 34

### Arroz Norteño

Jumbo shrimps and wok fried rice with aji  
amarillo, vegetables, black beer, cilantro, topped  
with chalaca and aji amarillo leche de tigre 44

### Quinoa Chaufa (vegetarian)

Wok-fried quinoa, bell peppers,  
seasonal vegetables, and fried egg 24  
\*add seafood 8

## CEBICHE

### Clásico

Catch of the day in a classic leche de tigre,  
with red onion, habanero, corn, sweet potatoes 19

### California

Salmon, shrimp, avocado, in creamy  
aji amarillo leche de tigre, topped with  
crispy purple tortilla 19

### Nikei

Ahi tuna, red onion, japanese cucumber, daikon,  
avocado, nori, in a tamarind leche de tigre 19

### 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

### Cebiche Tasting

A selection of our most popular cebiches:  
Clásico, Mixto, and Nikei 34

### 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 48

### Bandeja de Cebicheria

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

### Empanada Tasting

A tasting of four empanadas 26

## EMPANADAS

Beef 15      Chicken 14  
Choclo 14      Mushroom 14



## CAUSA

Whipped potatoes topped with  
seafood or vegetarian ingredients

### Limeña

Dungeness crab, avocado, salmon caviar,  
quail egg, and creamy aji amarillo sauce 16

### Nikei

Ahi tuna tartar, avocado, nori,  
and rocoto cream 15

### Vegetariana

Seasonal vegetable salad and  
aji amarillo 13

### Causa Tasting

A selection of each of our causas 29

## TO BE SHARED

### Anticucho Tasting

Catch of the day, beef, chicken, and  
aji panca anticuchera sauce 34  
\*add pulpo 49

## ANTICUCHOS

### Carne

Sirloin, fingerling potatoes,  
corn, and polleria sauce 20

### Pescado

Catch of the day, yucca, corn,  
and rocoto cream 22

### Pollo

Chicken, sweet potato, chalaca,  
and huacatay cream 16

### Corazón

Beef hearts, fingerling potatoes, corn  
and rocoto, carretillero sauce 18

### Pulpo

Octopus, potato, garlic, olive aioli,  
piquillo pepper and arugula salad 28



## ENTRÉE

## MAR

### Plancha Marina

Prawns, calamari, catch of the day, seasonal  
vegetables, aji panca and lime 36

### Casuela de Pulpo

Grilled Spanish octopus, glazed with chimichurri  
sauce on purple potato stew and watercress salad 79

### Salmon la mar

Grilled wild salmon, shrimp, seasonal vegetables,  
mushrooms, aji panca and coconut milk 32

### Conchitas Picantes

Grilled diver scallops, ajies and coconut milk sauce,  
serve on black lentil tacu-tacu and garlic leaf sautéed 34



## TIERRA

### Lomo Saltado

Traditional Peruvian style beef  
tenderloin, tomatoes, cilantro, garlic, soy  
and oyster sauce, potatoes, and rice 36

la  
mar | gastón  
acurio

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.