

NIGIRIS

Pobre
Wagyu skirt steak, quail egg, chalaca and lomo saltado sauce 19

Anticuchero
King salmon, anticuchera sauce, avocado and potato thread 19

Crocante
Crispy squid ink sushi rice, tuna belly, avocado, salmon roe rocoto-panela sauce 19

Nigiri Tasting
A selection of two of our nigiris 27



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

Quinoa Salad

Seasonal organic tomatoes, organic Peruvian quinoa, burrata cheese and basil dressing 19

Plancha Veggie

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

EMPANADAS

Beef 15 Chicken 14
Choclo 14 Mushroom 14

Empanada Tasting
A tasting of four empanadas 26

PIQUEOS

Croqueta de Chupe

Oregon Bay shrimp croquettes, rocoto cream and uchukuta 17

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

EXPERIENCIA CEBICHERA

Nikei

Clásico cebiche, causa limeña, ahí tuna nigiri, tiradito la mar

Comida callejera

Octopus, catch of the day and Corazón

Chifa

Fried rice with seafood, lomo saltado, scallops in aji Amarillo sauce

Postres Peruanos

Alfafores, chicha sorbet and picarones

** 69 p/p Entire table has to commit

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

ANTICUCHOS

Carne

Sirloin, fingerling potatoes, corn, and polleria sauce 21

Pescado

Catch of the day, yucca, corn, and rocoto cream 22.5

Pollo

Chicken, sweet potato, chalaca, and huacatay cream 16

Corazón

Beef hearts, fingerling potatoes, corn and rocoto, carretilero sauce 19

Pulpo

Octopus, potato, garlic, olive aioli, piquillo pepper and arugula salad 29

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

ENTRÉE

ARROCES DE LA MAR

Arroz La Mar

Shrimp, clams, mussels, calamari, catch of the day, vegetables and arborio rice 35

Arroz Norteño

Shrimps and wok fried rice with aji amarillo, vegetables, black beer, cilantro, topped with chalaca and aji amarillo leche de tigre 45

Quinoa Chaufa (vegetarian)

Wok-fried quinoa, bell peppers, seasonal vegetables, and fried egg 25
*add seafood 9

MAR Y TIERRA

Plancha Marina

Prawns, calamari, catch of the day, seasonal vegetables, aji panca and lime 37

Casuela de Pulpo

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

Lomo Saltado

Traditional Peruvian style beef tenderloin, tomatoes, cilantro, garlic, soy and oyster sauce, potatoes, and rice 37

Salmón La Mar

Grilled wild salmon, shrimp, seasonal vegetables, mushrooms, aji panca and coconut milk 33

Conchitas Picantes

Grilled diver scallops, ajies and coconut milk sauce, served on black lentil tacu-tacu and sautéed garlic leaf 35

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 05-29-2018

BUBBLES

DELAHAIE nv
brut rose - Champagne 20

RAVENTOS L'HEREU
brut - Catalonia, Spain 15

LAURENT-PERRIER nv
brut - Champagne 20

WHITE

LA MILLA 2016
albariño - Rías Baixas, Spain 14

PELERIN 2012
chardonnay - Santa Lucia Highland, USA 15

BALO 2016
pinot gris - Anderson Valley, USA 14

LABERINTO 2016
sauvignon blanc - Leyda Valley, Chile 15

SIETE FINCAS 2015
torrontes - Mendoza, Argentina 11

ROSÉ

DOMAINE DE CALA
rose blend - Provence, France 15

RED

BROADSIDE 2016
cabernet sauvignon - Paso robles , USA 14

HALL 2014
cabernet sauvignon - Napa Valley, USA 25

CLOS PISARRA "EL RAMON" 2011
grenache - Priorat, Spain 16

ACHAVAL FERRER 2016
malbec - Mendoza, Argentina 15

ALMA DE CATTLEYA 2016
pinot noir -Sonoma County , USA 15

MIURA "WILLIAM RANCH" 2013
pinot noir - Anderson valley, USA 25

LUZ MILLAR 2015
tempranillo - Ribera del Duero, Spain 14

SAKE

HANA HOU HOU
sparkling rose okayama prefecture
hibiscus and rose hip
15 glass / 35 bottle 300ml

RIHAKU JUNMAI SHIMANE
textured, smoky and sweet notes
10 glass / 65 bottle 720 ml

TENSEI JUNMAI GINJO
melon, peach, green apple,
smooth and floral
8 glass / 60 bottle 720 ml

Cocktails

BY LA MAR

PREMIUM COCKTAILS

	SINGLE	BOTTLE
EL CHOLITO quebranta, cucumber, jalapeno, lime, simple syrup, jalapeno ice, apple cider, spiced rim	 15	 52
PRICKLY PEAR MARGARITA tequila, prickly pear puree, lime, simple syrup	 13	 46
EL TIKI-MAR Bacardi 8yr, pineapple, orange, pineapple syrup, Crème de Violette, ginger beer	 15	 28
	 52	
SPIKED PUNCH Absolute Elyx, fernet, orange, passion, mint, Noyaux, soda	 14	 27
	 52	
WHISKEY SMASH Templeton rye, blood orange, lemon, orange, clove, cinnamon, syrup, Lico 43, blood orange IPA	 15	 52
BASIL 75 Gin infused with basil, Lucardo Maraschino, green chartreuse, honey, and lemongrass syrup, Lilet rose, Yuzu, Cava	 14	 52

PISCO SOUR
pisco, lime juice, simple syrup, egg white, angostura bitters 13

MOSTO VERDE SOUR
mosto verde pisco, lime, simple syrup, egg white, angostura bitters 15.5

THE CHICHARITA
Patron Silver, lime, Cointreau, chicha topper 16
Patron Platinum 29

EL CLÁSICO
Angel's Envy Bourbon, Gran Classico, Benedictine, orange 16

BEER DRAFT

21st AMENDMENT BLOOD ORANGE
ipa - San Francisco CA 7

NAPA SMITH
pilsner - Napa Valley CA 7

BEER BOTTLES

CRISTAL
lager - Lima, Peru 7

CUSQUENA
lager - Cusco, Peru 7

NEGRO MODELO
dark lager - Oaxaca, Mexico 7

SCRIMSHAW
german pilsner -California, USA 8

ANCHOR STEAM
amber ale - San Francisco, USA 8

DRAKES
ipa - San Francisco, USA 8

CLAUSTHALER
non alcoholic - Germany 7

NON ALCOHOLIC

INKA KOLA / DIET
lemon verbena soda 4

SPICY PASSION SODA
ginger, passion fruit, lime 6

CHICHA MORADA
purple corn, pineapple, spices 5

CUCUMBER SPRITZ
cucumber, lime juice, simple syrup, sprite 6

LYCHEE-NADA
lychee juice, lemon juice, simple syrup, grenadine 8

PIÑA PUNCH
pineapple syrup, lemon, orange juice, pineapple juice, mint 8