



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

Tuna Salad

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

Veggie Salad

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

Plancha Veggie

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

ADD

Chicken 8
Shrimp 9
Salmón 12

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

Empanada Tasting

A tasting of four empanadas 26

EMPANADAS

Beef 15 Chicken 14
Choclo 14 Mushroom 14

PIQUEOS

Croqueta de Chupe

Oregon Bay shrimp croquettes,
rocoto cream and uchukuta 17



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

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 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, carretillero sauce 19

Pulpo

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



ENTRÉE



ARROCES DE LA MAR

Arroz Norteño

Shrimps and wok fried rice with aji
amarillo, vegetables, black beer, cilantro, topped
with chalaca and aji amarillo leche de tigre 29

Quinoa Chaufa (vegetarian)

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

SIDES

quinoa salad 8
rice 5
fries 5

MAR

Salmon la mar

Grilled wild salmon, organic
black lentils tacu-tacu, salsa fusion 33

Jalea

Peruvian style fried seafood, yucca,
avocado, chalaca and cebichera sauce 25

TIERRA

Lomo Saltado

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

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

LUNCH

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.

04-14-2018

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 VOLCÁN aji amarillo gin, lime, mezcal, aperol, agave, aji amarillo ice	15	52
EL TIKI-MAR Bacardi 8yr, pineapple, orange, pineapple syrup, Crème de Violette, ginger beer	15	28 52

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

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

PISCO PUNCH
pisco, lemon, Yellow Chartreuse, simple syrup, peach liquor 15

WHISKEY SMASH
Templeton rye, blood orange, lemon, orange, clove, cinnamon syrup, Lico 43, blood orange IPA 15

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