



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

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



CAUSA

Whipped potatoes topped with
seafood or vegetarian ingredients

Limeña

Dungeness crab, avocado,
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



CLÁSICOS

Jalea

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

Lomo Saltado

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

SIDES

quinoa salad 8
rice 5
fries 5

BRUNCH

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

Tortillon

Crispy tortilla with organic egg, stuffed with
jumbo lump crabmeat, served on aji Amarillo
leche de and chalaca 29

Chaufa Tapado

Fried rice covered with diver scallop's
omelet, sweet chili sauce 34



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

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. (08.23.2018)

Cocktails

BY LA MAR

BEER DRAFT

21st AMENDMENT BLOOD ORANGE
ipa - San Francisco CA 7

NAPA SMITH
pilsner - Napa Valley CA 7

BUBBLES

AYALA nv
brut - Champagne 20

DELAHAIE nv
brut rose - Champagne 20

RAVENTOS L'HEREU
brut - Catalonia, Spain 15

WHITE

BALO 2017
pinot gris - Anderson Valley, USA 14

BANSHEE 2016
chardonnay - Sonoma Coast, USA 15

BUEYES 2016
torrontes - Mendoza, Argetnina 12

CLIFF LEDE 2017
sauvignon blanc - Napa Valley, USA 15

LA MILLA 2016
albariño - Rías Baixas, Spain 14

TIO PEPE
fino sherry - Jerez, Spain 14

ROSÉ

DOMAINE DE CALA 2017
blend - Provence, France 15

RED

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

KOKOMO 2017
cabernet sauvignon - Sonoma County, USA 14

LEWIS 2015
cabernet sauvignon - Napa Valley, USA 25

LUZ MILLAR 2015
tempranillo - Ribera del Duero, Spain 14

MIURA 2016
pinot noir - Santa Lucia Highlands, USA 15

SIETE FINCAS 2016
malbec - Mendoza, Argentina 15

PREMIUM COCKTAILS

EL CHOLITO
quebranta, cucumber, jalapeno,
lime, jalapeno ice, apple cider,
Spiced rim



15



52

PRICKLY PEAR MARGARITA
tequila, prickly pear puree, lime,



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,
egg white, angostura bitters



15.5

THE CHICHARITA
Patron Silver, lime, Cointreau,
chicha topper
*Patron Platinum



16

29

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



16

PISCO SOUR
pisco, lime juice, egg white,
angostura bitters



13

PISCO PUNCH
Viñas de Oro Pisco, Lemon Juice,
Pineapple Syrup, Chateau infused
with Jalapeño



15

WHISKEY SMASH
Templeton rye, blood orange, lemon,
orange, clove, cinnamon syrup, Licor 43



15

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

ABK - SCHWARZBIER
black ale - 500ml- Germany 9

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, sprite 6

LYCHEE-NADA
lychee juice, lemon juice,
grenadine 8

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

SAKE

HANA HOU HOU
sparkling rose okayama prefecture
hibiscus and rose hip

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

TENSEI JUNMAI GINJO
melon, peach, green apple,
smooth and floral