

NIGIRIS

Pobre

Wagyu skirt steak, quail egg, chalaca, and lomo salatado sauce 19

Cebicheria

Diver scallops, smoked sweet pepper cream and herbs 19

Anticuchero

King salmon, anticuchera sauce, avocado and potato thread 19

Nigiri Tasting
A selection of each 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

Salmon, creamy jalapeño avocado leche de tigre, chalaca 19.5

Ahumadao

Dungeness crab, in a black garlic leche de tigre 29

Tiradito Cuatro Estaciones

Ahi tuna in sunchoke leche de tigre
Halibut in smoked black garlic leche de tigre
Atlantic salmon in avocado leche de tigre
Tombo tuna in rocoto leche de tigre 47

EMPANADAS

Beef 15 Chicken 14
Choclo 14 Mushroom 14

Empanada Tasting

A tasting of four empanadas 26

SIDES

Tacu-Tacu 9 Vegetales 9
Quinoa Chaufa 9 Arroz Negro 9

PIQUEOS

Las Croquetas
Crispy beef oxtail croquettes, huacatay cream and chalaca 16

CEBICHE

Clásico

Catch of the day in a classic leche de tigre, with red onion, habanero, corn, sweet potatoes 20.5

California

Salmon, shrimp, avocado, in creamy aji amarillo leche de tigre, homemade tortilla chips 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 36

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 LA MAR

CEBICHERIA

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

ANTICUCHERIA

Octopus Anticucho, jumbo shrimp anticucho, and beef heart Anticucho

PERÚ CRIOLLO

Arroz con pato, lomo saltado with quail egg, and scallops in aji amarillo

CHOCO MARACUYA

Passion fruit mousse and chocolate mousse layered with raspberry compote, and almond praline

** \$69p/p for 2 or more family style **



CAUSA

Whipped potatoes topped with seafood or vegetarian ingredients

Limeña

Dungeness crab, avocado, 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

VEGETARIAN

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

Coliflor Encebichado

Grilled whole cauliflower, served on the sunchoke and choclo leche de tigre, pickled vegetables, and garlic chips 24

Quinoa Chaufa (vegetarian)

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

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

Pulpo

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

Corazón

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

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

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

Arroz Negro

Grilled catch of the day, served on black rice stew in chicken broth, and warm aji amarillo leche de tigre 44

MAR Y TIERRA

Plancha Marina

Prawns, calamari stuffed with salmon, catch of the day, seasonal vegetables, aji panca and lime 39 * add pulpo 54

Salmón La Mar

Grilled salmon, shrimp, seasonal vegetables, mushrooms, aji panca and coconut milk 35

Cazuela de Pulpo

Grilled Spanish Octopus, drizzled with chimichurri sauce and aji Amarillo cream; over sautéed fingerling potatoes, onions and chopped parsley 79

Lomo Saltado

Traditional Peruvian style flat iron steak, tomatoes, cilantro, garlic, soy and oyster sauce, potatoes, and rice 39

Conchitas Picantes

Grilled diver scallops, ajies and coconut milk sauce, served on black lentil tacu-tacu and sautéed garlic leaf 36

El Adobo Atamalado

Bone-In Berkshire pork hind shank cooked slowly with aji panca, red wine and sweet chili sauce, quinoa-corn tamal, and mint salad 39

BUBBLES

- DEUTZ nv
brut - Champagne 20
- DELAHAIE nv
brut rose - Champagne 20
- RAVENTOS I BLANC DE BLANCS
brut - Catalonia, Spain 15

WHITE

- ARRELS 2017
white grenache - Montsant, Spain 14
- BALO 2017
pinot gris - Anderson Valley, USA 14
- BUEYES 2016
torrontes - Mendoza, Argetnina 12
- CLIFF LEDE 2017
sauvignon blanc - Napa Valley, USA 15
- LA MILLA 2016
albariño - Rías Baixas, Spain 14

ROSÉ

- ELEVE ROSE 2017
tempranillo - Rioja, Spain 15

RED

- KOKOMO 2017
cabernet sauvignon - Sonoma County, USA 14
- LEWIS MASON'S 2015
cabernet sauvignon - Napa Valley, USA 30
- MIURA 2016
pinot noir - Santa Lucia Highlands, USA 15
- SIERRA CANTABRIA "CRIANZA" 2015
tempranillo - Rioja, Spain 14
- SIETE FINCAS 2016
malbec - Mendoza, Argentina 15
- TERRUNYO 2015
carmenere - Peumo, Cachapoal Valley, Chile 14

PREMIUM COCKTAILS

		Bottle (Serves four)
EL CHOLITO caravedo pisco, cucumber, jalapeno, lime, jalapeno ice, apple cider, spiced rim		
	15.5	52.5
PRICKLY PEAR MARGARITA tequila, prickly pear puree, lime		
	14	47
EL TIKI-MAR bacardi 8yr, pineapple, orange, pineapple syrup, crème de violette, ginger beer	 	
	15.5	28.5 52.5
WHISKEY SMASH templeton rye, grapefruit juice, lemon, orange, clove, cinnamon, licor 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
EL VOLCÁN aji amarillo gin, lime ,mezcal, aperol, agave, aji amarillo ice		
	15	52

LO-FI

		Frozen
MIEL & SOL dry vermouth, lemon, licor 43 tumeric honey, green apple and celery		 +2
	12	
SMOKEY SUNDAY dry vermouth, creme de banana, lemon pineapple and basil		
	12	
CACAO BERRY sweet vermouth, creme de cacao, orange, muddled Starwberries		 +2
	12	

CLASSIC

PISCO SOUR pisco, lime juice, egg white, angostura bitters		13.5
MOSTO VERDE SOUR mosto verde pisco, lime, egg white, angostura bitters		16.5
THE CHICHARITA tequila, lime, cointreau, chicha topper		16.5
EL CLÁSICO angel's envy bourbon, gran classico, benedectine, orange		16.5

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

NEGRA 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

MOCKTAILS

CUCUMBER SPRITZ
cucumber, lime juice, sprite 8

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

 FROZEN
SPICED APPLE SLUSHIE
apple juice, tumeric, ginger,
lemon, apple water 10

 FROZEN
LEMON BASIL SLUSHIE
pineapple basil juice,
pineapple, lemon juice 10

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

SAKE