

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

Nikkei

Ahi tuna, passion fruit leche de tigre, and honey nikkei sauce 19.5

Verde

Salmon, creamy jalapeño avocado leche de tigre, chalaca 19.5

Ahumadao

Alaskan king 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

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 sun choke 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

EMPANADAS

Beef 15 Chicken 14
Choclo 14 Mushroom 14

Empanada Tasting

A tasting of four empanadas 26

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

Nikkei

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 Nikkei 36

Cebiche Cuatro 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

Cebiche clásico, causa limeña, ahi tuna nigir, tiradito La Mar

Anticucheria

Octopus, jumbo shrimp, and beef heart anticucho

Peru 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 pralin

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

CAUSA

Whipped potatoes topped with seafood or vegetarian ingredients

Limeña

Dungeness crab, avocado, and creamy aji amarillo sauce 17

Nikkei

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

Pollo

Chicken, sweet potato, chalaca, and huacatay cream 16

Pescado

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

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

SIDES

Tacu-Tacu 9 Vegetables 9

Quinoa Chaufa 9 Arroz Negro 9

Add Chicken 8 Add Shrimp 10

Add Salmon 12

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 stir fried tenderloin, 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

BURGANS 2017
albariño - Rias Baixas, Spain 14

CLOS PISARRA "LLUM" 2016
white grenache - Priorat, Spain 15

ELSA BIANCHI 2018
torrontes - Mendoza, Argentina 12

EMPIRE ESTATE 2017
riesling - Finger Lakes, New York, USA 14

GRIEVE 2015
sauvignon blanc - Napa Valley, USA 16

RYAN COCHRANE "SALOMON HILLS" 2016
chardonnay - Sta. Maria Valley, USA 16

ROSE

ELEVE ROSE 2017
tempranillo - Rioja, Spain 15

RED

CLOS PISARRA "EL MONT" 2010
grenache - Priorat, Spain 15

EL CENTIMO REAL "CRIANZA" 2010
tempranillo - Rioja, Spain 15

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

SIETE FINCAS 2016
malbec - Mendoza, Argentina 15

SIGNATURE COCKTAILS

EL CHOLITO

caravedo pisco, cucumber, jalapeno, lime, jalapeno ice, apple cider, spiced rim



15.5

Bottle
(Serves four)



52.5

PRICKLY PEAR MARGARITA

tequila mi campo, 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

SANTA ROSA

gin, luxardo bianco, rose syrup, benedictine, and lemon



14



52

EL VOLCÁN

aji amarillo gin, lime, mezcal, aperol, agave, aji amarillo ice



15



52

CACAO BERRY

sweet vermouth, creme de cacao, orange, muddled strawberries

Lo-Fi



12

LA MAR CLASSICS

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 casa noble, lime, cointreau, chicha topper



16.5

EL CLÁSICO

angel's envy bourbon, gran classico, benedictine, orange



16.5

SMOKEY BARREL

bacardi 8-yr rum, orange amaro, maraschino, benedictine, smoked glass



16

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

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

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

SAKE