

## NIGIRIS

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

**King**  
Alaskan king crab,  
aji amarillo cream,  
finger lime pulp 24

**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

King salmon, creamy jalapeño  
avocado leche de tigre, chalaca 19.5

**Tiradito Cuatro Estaciones**  
Ahí 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

## 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, kabocha  
squash cream and chalaca 16

**Casuelita anticuchera**  
Grilled squid stuffed with salmon glazed with  
anticuchera sauce, and choclo cream 24

## 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, 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 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

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

**STREET FOOD**  
Squid anticuchero, beef oxtail croquets,  
and beef heart skewers

**PERÚ CRIOLLO**  
Peruvian style duck, lomo saltado,  
and scallops in aji Amarillo sauce

**BOMBITA PERUANA**  
Peruvian chocolate, lucuma mousse,  
coffee ice cream, and cacao

\*\* 69 p/p Entire table has to commit

## 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

## 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

## 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

**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  
\* add pulpo 52

**Cazuela de Pulpo**  
Grilled Spanish octopus, glazed with chimichurri  
sauce on a fingerling 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

**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

# 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 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



+2

#### WHISKEY SMASH

Templeton rye, grapefruit Juice, lemon, orange, clove, cinnamon, 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

## FEATURED COCKTAIL

#### EL VOLCÁN

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



15



52

#### PISCO SOUR

pisco, lime juice, egg white, angostura bitters



13

#### 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

## 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  
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