

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

Salmon, creamy jalapeño
avocado leche de tigre, chalaca 19.5

Lujoso

Catch of the day, in sun choke leche
de tigre and artichoke chips 29

Tiradito Cuatro Estaciones

Ahí tuna in rocoto leche de tigre
Halibut in artichoke leche de tigre
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 LA MAR

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

** \$69p/p for 2 or more All for share **

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 green cauliflower, served on the
sun choke and cholco 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, 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 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

POUNDSTONE "SANGIACOMO" 2015
chardonnay - Napa Valley, USA 16

BUEYES 2016
torrontes - Mendoza, Argetnina 12

CLIFF LEDE 2017
sauvignon blanc - Napa Valley, USA 15

LA MILLA 2016
albariño - Rías Baixas, Spain 14

ARRELS 2017
white grenache - Montsant, Spain 15

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 MASON'S 2015
cabernet sauvignon - Napa Valley, USA 30

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

Caravedo Pisco, 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



+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

Tequila, lime, Cointreau, chicha topper



16

EL CLÁSICO

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



16

SPIKED PUNCH

Vodka, peach liquor, St. Germain, Yuzu, honey syrup, sparkling rose sake



14



27

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