

## 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

### 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 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 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

## 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

DEUTZ 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



PRICKLY PEAR MARGARITA  
tequila, prickly pear puree, lime



#### EL TIKI-MAR

Bacardi 8yr, pineapple, orange, pineapple syrup, Crème de Violette, ginger beer



#### WHISKEY SMASH

Templeton rye, grapefruit Juice, lemon, orange, clove, cinnamon, Lico 43, blood orange IPA



#### BASIL 75

Gin infused with basil, Lucardo Maraschino, green chartreuse, honey, and lemongrass syrup, Lilet rose, Yuzu, Cava



## FEATURED COCKTAIL

#### EL VOLCÁN

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



#### PISCO SOUR

pisco, lime juice, egg white, angostura bitters



#### MOSTO VERDE SOUR

mosto verde pisco, lime, egg white, angostura bitters



#### THE CHICHARITA

Tequila, lime, Cointreau, chicha topper



#### EL CLÁSICO

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



#### SPIKED PUNCH

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



## 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