

## ◆ TIRADITO ◆

### Nikkei

Ahi tuna, passion fruit leche de tigre and honey nikkei sauce 20

### Verde

Wild salmon, creamy smoked avocado and jalapeño pepper leche de tigre, and taro threads 21.5

## VEGETARIAN

### Quinoa Salad

Organic Peruvian quinoa, burrata, lettuce, cherry tomatoes, basil and parmesan dressing 19

### Plancha Veggie

Grilled seasonal vegetables glazed with pachikay sauce, lime juice and garlic chips 19

### Quinoa Chaufa

Wok-fried quinoa, bell peppers, seasonal vegetables and fried egg 25  
\*add seafood 11

## ◆ EMPANADAS ◆

### Empanada de Gallina

stewed chicken, aji amarillo topped with polleria cream and chalaca 14.5

### Empanada de Vegetariana

pisco-flambéed mushrooms served with rocoto cream and salsa 14.5

### Empanada de Criolla

sirloin with onions and aji panca served with huacatay sauce 15.5

### Empanada de Choclo

peruvian sweet corn topped with huacatay cream and chalaca 14.5



### Empanada Tasting

A tasting of four empanadas 27



## PIQUEOS

### Tostones de Platano

Crispy fried and toasted green plantain with aji amarillo cream 13

## SIDES / ADDITIONS

Tacu-Tacu 9

Quinoa Chaufa 9

Vegetables 9

Arroz Negro 9

Add Chicken 9

Add Salmon 15

Add Shrimp 11

Add Pulpo 19

## ◆ CEBICHE ◆

### Clásico

Catch of the day in a classic leche de tigre, with red onion, habanero, corn, sweet potatoes 21.5

### California

Tombo tuna in avocado leche de tigre, purple corn tortilla chips 20

### Nikkei

Ahi tuna, red onion, japanese cucumber, daikon, avocado, nori in a tamarind leche de tigre 20

### Vegan

Grilled zucchinis, roasted sweet corn and mini peppers, kabocha squash chips, cancha served on creamy jalapeño leche de tigre 16

### Mixto

Catch of the day, shrimp, calamari, octopus in rocoto leche de tigre 20

### Cebiche Tasting

A selection of our most popular cebiches: Clásico, Mixto and Nikkei 37

### Bandeja de Cebicheria

Cebiche clásico, tiradito la mar, causa limeña and nigiri anticuchero 72

## ◆ EXPERIENCIA LA MAR ◆

### Cebicheria

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

*Intipalka 2019 • sauvignon blanc  
Ica Valley, Peru*

### Anticucheria

Octopus with quinoa tamal, prawn with locro, and chicken with sweet potatoes

*Kistler "les Noisitiers" 2016 • chardonnay  
Sonoma Coast, California*

### Peru Criollo

Scallops over black rice, rockfish with chickpea and pachikay sauce, lomo saltado with quail egg

*Spring Mountain 2010 • cabernet sauvignon  
Napa Valley, California*

### Mousse de chocolate

Organic Peruvian chocolate, caramelized quinoa, and crispy meringue

*Jorge Ordoñez "Victoria #2" • moscatel dulce  
Malaga, Spain*

\* \$72 p/p for 2 or more - Served family style \*

\* \$115 p/p with wine pairing \*

## ARROCES DE LA MAR

### Arroz La Mar

Arborio rice cooked in aji panca and aji amarillo with shrimp, squid, mussels, and clams. Served with crispy bread crostini and drizzled with rocoto aioli 41

### Arroz Norteño

Shrimp in wok-fried rice with aji amarillo, vegetables, black beer, and cilantro topped with chalaca and aji amarillo leche de tigre 46

### Arroz con Alcachofas

Creamy Arborio rice with artichoke, collard green, leeks, olive oil, and fried garlic 29

## ◆ CAUSA ◆

Whipped potatoes topped with seafood or vegetarian ingredients

### Limeña

Dungeness crab, avocado and creamy aji amarillo sauce 18

### Nikkei

Ahi tuna tartar, avocado, nori and rocoto cream 16

### Causa Veggie

Purple potatoes, asparagus escabeche, avocado, tomato and fried garlic 14

### Causa Tasting

A selection of each of our causas 29

## ANTICUCHOS

### Pescado

Wild salmon, charapita, quinoa tamal and pickled radish chalaca 26

### Pulpo

Octopus, kabocha squash locro, fried fava beans, garlic chips and black olive aioli 29

### Pollo

Chicken, sweet potato, chalaca and huacatay cream 16



## MAR Y TIERRA

### Lomo Saltado

Traditional Peruvian style beef tenderloin, tomatoes, cilantro, garlic, soy and oyster sauce, potatoes and rice 41

### Conchitas Picantes

Grilled diver scallops in aji Amarillo broth served over creamy black rice, sautéed collard greens and fried garlic 37

### El Adobo Atamalado

Bone-In Berkshire pork hind shank slowly cooked with aji panca, red wine, sweet chili sauce, quinoa-corn tamal, and mint salad 41

### Parrillada del mar

Grilled prawns, catch of the day, and squid, marinated in anticuchera sauce and served over seasonal grilled vegetables 40

### Salmón La Mar

Grilled wild salmon, shrimp, seasonal vegetables, mushrooms, aji panca, and coconut milk 38

### Cazuela de Pulpo

Grilled Spanish octopus brushed with chimichurri sauce and aji Amarillo cream served over sautéed russet potatoes, onions and chopped parsley 79

## SHARE OUR FOOD - EXPERIENCE PERU

## BUBBLES

### DELAHAIE nv

brut rose • Champagne 20

### DEUTZ nv

brut • Champagne 20

### MARQUES DE GELIDA

cava brut nature • Spain 15

## WHITE

### ARRELS 2017

albariño • Rias Baixas, Spain 14

### CLOS PEGASE 2018

sauvignon blanc • Napa Valley, USA 15

### ELSA BIANCHI 2018

torrontes • Mendoza, Argentina 12

### EMPIRE ESTATE 2017

riesling • Finger Lakes, New York, USA 14

### RYAN COCHRANE

#### "SALOMON HILLS" 2016

chardonnay • Santa Maria Valley, USA 16

## ROSE

### SKINNER ROSE 2018

blend • El Dorado, Sierra Foothills USA 14

## RED

### EL CENTIMO REAL "CRIANZA" 2010

tempranillo • Rioja, Spain 15

### EMBLEM 2015

cab sauvignon • Napa Valley, USA 18

### JEFF RUNQUIST 2017

petit verdot • Stanislaus County CA 15

### MIURA 2017

pinot noir • Santa Lucia Highlands, USA 15

### PENFOLDS BIN 2 2017

shiraz & mataro • S. Australia • Australia 25

### SIETE FINCAS 2016

malbec • Mendoza, Argentina 15

## RESERVE LIST

Served table side with our coravin

## WHITES

### CATENA ALTA "WHITE BONNES" 2016

chardonnay • Uco Valley • Argentina  
3oz. 45 • 5oz. 69

### KISTLER "LES NOISITIERS" 2016

chardonnay • Sonoma Coast  
3oz. 25 • 5oz. 32

### PETER MICHAEL "L'APRES MIDI" 2018

sauvignon blanc • Knights Valley  
3oz. 22 • 5oz. 35

## RED

### QUINTESSA 2016

cab sauvignon • Rutherford • Napa Valley  
3oz. 50 • 5oz. 80

### SPRING MOUNTAIN 2010

cab sauvignon • Spring Mtn • Napa Valley  
3oz. 25 • 5oz. 35

### VEGASICILIA VALBUENA #5 2012

tempranillo • Ribera del Duero • Spain  
3oz. 58 • 5oz. 97

### WAYFARER "GOLDEN MEAN" 2015

pinot noir • Fort Ross Sea view • Sonoma  
3oz. 39 • 5oz. 60

# Cocktails

BY LA MAR



## SEASONAL

### SMOKEY BEETS

mezcal, liquor 43, fresh lime juice,  
house made eucalyptus & star anise  
syrup, beets, guava, and charcoal salt



16

### EL DORADO

tequila reposado, housemade butternut  
squash cordial, lemon juice, agave,  
and rosemary



16

## SIGNATURE COCKTAILS

Bottle serves 4

### EL CHOLITO

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



15.5



52.5

### EL VOLCÁN

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



15



52

### PRICKLY PEAR MARGARITA

tequila pueblo viejo,  
prickly pear puree,  
and lime



14



47

### SANTA ROSA

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



14



52

### SPICY MELON

watermelon tajin lollipop infused  
bourbon, lemon, passion fruit, orange,  
chateau liquor



15.5



52.5

## LA MAR CLASSICS

### PISCO SOUR

pisco, lime juice, egg white,  
angostura bitters



13.5

### PREMIUM MOSTO PISCO

mosto verde pisco, lime, egg white,  
angostura bitters



16.5

## BEER DRAFT

### FORT POINT VILLAGER IPA

ipa • San Francisco, CA 7

### LAGUNITAS PILS

czech style pilsner • Petaluma, CA 7

## BOTTLES

### ABK - SCHWARZBIER

black ale • 500ml • Germany 9

### ANCHOR STEAM

amber ale • San Francisco, USA 8

### CLAUSTHALER

non alcoholic • Germany 7

### CRISTAL

lager • Lima, Peru 7

### CUSQUENA

lager • Cusco, Peru 7

### DRAKES

ipa • San Francisco, USA 8

### FORT POINT KSA KOLSCH

light ale • San Francisco, USA 7

### NEGRA MODELO

dark lager • Mexico City, Mexico 7

## SAKE

### RIHAKU JUNMAI

textured, smoky and sweet notes  
10 glass / 65 bottle (720ml)

## NON ALCOHOLIC

### CHICHA MORADA

purple corn, pineapple, and spices 5

### INKA KOLA

lemon verbena soda 4

### SPICY PASSION SODA

ginger, passion fruit, and lime 6

## MOCKTAILS

### CUCUMBER SPRITZ

cucumber & jalapeno juice,  
lime juice, and sprite 8

### INCA SPRITZER

housemade cranberry syrup, fresh  
lemon juice, and fresh orange juice 8

### PIÑA PUNCH

pineapple, lemon, orange  
juice, pineapple juice, and mint 8

\*spike any mocktails with your choice of well spirits for 6