

## NIGIRIS

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

**Kampachi**  
Kampachi torched with anticuchera, topped with pachikay sauce 24

**Anticuchero**  
King salmon, anticuchera sauce, avocado and potato threads 19

**Nigiri Tasting**  
A selection of each of our Nigiris 27

## TIRADITO

### Nikkei

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

### Verde

Atlantic salmon, creamy smoked avocado and jalapeño pepper leche de tigre 19.5

### Centolla & alcachofas

King crab meat served on sun choke leche de tigre, artichoke chips, choclo and cilantro leaf 29

### Chifa

Kampachi in black garlic leche de tigre, crispy amaranth tortilla, pachicay sauce and cilantro 19.5

### Tiradito Cuatro Estaciones

Kampachi, king crab, ahi tuna and atlantic salmon with peruvian leches de tigre 49

## 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

### Coliflor Enebachado

Roasted whole cauliflower, served on smoked creamy avocado and serrano chili, queso fresco, cilantro and garlic chips 19

### 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

### Frito de la Casa

Two roquitas, colitas crocantes, chicken and choclo empanadas 29

## CEBICHE

### Clásico

Catch of the day in a classic leche de tigre, with red onion, habanero, corn, sweet potatoes 20.5

### California

Tombo tuna in avocado leche de tigre, purple corn tortilla chips 19.5

### Nikkei

Ahi tuna, red onion, japanese cucumber, daikon, avocado, nori in a tamarind leche de tigre 19.5

### 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 19.5

### Cebiche Tasting

A selection of our most popular cebiches: Clásico, Mixto and Nikkei 36

### Cebiche Cuatro Estaciones

Halibut, tombo tuna, ahi tuna and salmon with peruvian leches 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 nigiri, 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 sauce

### Choco Maracuya

Passion fruit and chocolate mousse

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

\* \$99 p/p with wine pairing \*

## SIDES

Tacu-Tacu 9

Vegetables 9

Quinoa Chaufa 9

Arroz Negro 9

Add Chicken 8

Add Shrimp 10

Add Salmon 12

Add Pulpo 19

## 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 and aji amarillo 13

### Causa Tasting

A selection of each of our causas 29

## ANTICUCHOS

### Pescado

Catch of the day, charapita, quinoa tamal and pickled radish chalaca 24

### Pulpo

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

### Pollo

Chicken, sweet potato, chalaca and huacatay cream 16

### Carne

Flat iron steak, roasted smashed potatoes and polleria sauce 22

### Corazón

Beef heart glazed with anticuchera sauce, choclo and roasted potatoes 18

### Anticucho Mixto

Catch of the day, flat iron steak, chicken, and beef heart glazed in aji panca anticuchera sauce 36 (\*add pulpo 55)

## PIQUEOS

### Las Roquitas

Rockshrimp wrapped with crispy squid ink tempura, served over crispy rice paper, and tartara chifa sauce 29

### Colitas Crocantes

Pachamanca flavor oxtail stew, crusted with amaranth tempura, and uchucuta sauce 24

## ENTRÉE

## ARROCES DE LA MAR

### Arroz La Mar

Arborio rice cooked in aji panca and aji amarillo with shrimp, fish sausage, squid, mussels and clams. Served with crispy bread crostini and drizzled with rocoto aioli 39

### 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 with chicken broth and warm aji amarillo leche de tigre 44

## MAR Y TIERRA

### Parrillada del mar

Grilled prawns, catch of the day, squid, fish sausage all marinated in anticuchera sauce and served over seasonal grilled vegetables 39

### Salmón La Mar

Grilled salmon, shrimp, seasonal vegetables, mushrooms, aji panca and coconut milk 35

### Cazuela de Pulpo

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

### Lomo Saltado

Traditional Peruvian style beef 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 slowly cooked with aji panca, red wine and sweet chili sauce, quinoa-corn tamal and mint salad 39

## BUBBLES

**DELAHAIE nv**  
brut rose • Champagne 20

**DEUTZ nv**  
brut • Champagne 20

**MASIA SALAT**  
organic cava  
brut nature • Catalonia, Spain 14

## WHITE

**ARRELS 2017**  
albariño • Rias Baixas, Spain 14

**CLOS PEGASE 2018**  
sauvignon blanc • Napa Valley, USA 15

**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

**RYAN COCHRANE**  
"SALOMON HILLS" 2016  
chardonnay • Santa Maria Valley, USA 16

## ROSE

**DOMAINE DE CALA 2018**  
blend • Provence, France 16

## RED

**CHAPPELLET "MOUNTAIN CUVÉE" 2017**  
red blend • Napa County USA 18

**EL CENTIMO REAL "CRIANZA" 2010**  
tempranillo • Rioja, Spain 15

**KOKOMO 2017**  
cabernet sauvignon • Sonoma County, USA 15

**MIURA 2017**  
pinot noir • Santa Lucia Highlands, USA 15

**SIETE FINCAS 2016**  
malbec • Mendoza, Argentina 15

## SAKE

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

## SIGNATURE COCKTAILS

Bottle  
(Serves 4)

### EL CHOLITO

caravedo pisco, cucumber,  
jalapeno, lime, jalapeno ice,  
apple cider, 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 mi campo,  
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  
four roses bourbon, lemon, passion  
fruit, orange, chateau liquor



15.5



52.5

### WHISKEY SMASH

wild turkey rye, grapefruit juice,  
lemon, orange, clove, cinnamon,  
licor 43, blood orange IPA



15



52

## LA MAR CLASSICS

### EL CLÁSICO

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



16.5

### MOSTO VERDE SOUR

mosto verde pisco, lime, egg white,  
angostura bitters



16.5

### PISCO SOUR

pisco, lime juice, egg white,  
angostura bitters



13.5

### SMOKEY BARREL

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



16

### THE CHICHARITA

tequila casa noble, lime,  
cointreau, chicha topper



16.5

**21st AMENDMENT BLOOD ORANGE**  
ipa • San Francisco CA 7

**NAPA SMITH**  
pilsner • Napa Valley CA 7

## BEER 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

**NEGRA MODELO**  
dark lager • Oaxaca, Mexico 7

**SCRIMSHAW**  
german pilsner • California, USA 8

## NON ALCOHOLIC

**CHICHA MORADA**  
purple corn, pineapple, spices 5

**INKA KOLA / DIET**  
lemon verbena soda 4

**SPICY PASSION SODA**  
ginger, passion fruit, lime 6

## MOCKTAILS

**CUCUMBER SPRITZ**  
cucumber, lime juice, sprite 8

**PIÑA PUNCH**  
pineapple, lemon, orange  
juice, pineapple juice, mint 8