



TIRADITO

The spirit of Japanese sashimi
Peruvian Style

Nikei

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

Lujoso

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

Verde

Salmon, creamy jalapeño
avocado leche de tigre, chalaca 19.5

Tiradito Cuatro Estaciones

Ahi 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

VEGETARIAN

Quinoa Salad

Seasonal organic tomatoes, organic Peruvian
quinoa, burrata cheese and basil dressing 19

Tuna Salad

Ahi tuna tataki, seasonal greens, radish,
beets and avocado in passion fruit dressing 19

Veggie Salad

Seasonal lettuce, beet, avocado, corn, palm
hearts and tomatoes in choclo dressing 15

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

ADD

Chicken 8 Shrimp 9 Salmón 12

EMPANADAS

Beef 15 Chicken 14
Choclo 14 Mushroom 14

Empanada Tasting

A tasting of four empanadas 26

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

EXECUTIVE LUNCH

First course, choose one

Cebiche Clásico

Fish Catch of the day in classic leche de tigre

Causa Limeña

Dungeness crabmeat, purple potatoes, avocado
and aji Amarillo cream

Las Croquetas

Crispy oxtail croquettes with huacatay cream

Second course, choose one

Adobo

Veal cheek stew in aji panca, red wine
and herbs. Served on quinoa tamal.

Salmón

Grilled salmon with seasonal vegetables
in pachikay sauce

Arroz con pollo

Roasted chicken breast on wok-fried
rice with aji panca, vegetables with
wine and avocado salad

Dessert

Mousse de Chocolate

** 35 p/p **

*Only available Monday to Friday



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

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

Corazón

Beef hearts, fingerling potatoes, corn
and rocoto, carretillero sauce 19

Pulpo

Octopus, potato, garlic, olive aioli,
piquillo pepper and arugula salad 29

Anticucho Tasting

Catch of the day, beef, chicken, and
aji panca anticuchera sauce 34
*add pulpo 49

PIQUEOS

Las Croquetas

Crispy beef oxtail croquettes, kabocha squash,
cream and chalaca 16



ENTRÉE



ARROCES DE LA MAR

Arroz Norteño

Shrimp in wok fried rice with aji
amarillo, vegetables, black beer, cilantro, topped
with chalaca and aji amarillo leche de tigre 29

Quinoa Chaufa (vegetarian)

Wok-fried quinoa, bell peppers,
seasonal vegetables, and fried egg 25
*add seafood 9

SIDES quinoa salad 8 rice 5 fries 5

MAR & TIERRA

Salmon la mar

Grilled salmon, organic
black lentils tacu-tacu, salsa fusion 33

Jalea

Peruvian style fried seafood, yucca,
avocado, chalaca and cebichera sauce 25

Lomo Saltado

Traditional Peruvian style beef
tenderloin, tomatoes, cilantro, garlic, soy
and oyster sauce, potatoes, and rice 37

SANGUCHES

HOMEMADE SANDWICHES ON ACME BUN

Crab Sanguche

Dungeness crab with mayonnaise,
avocado, cherry tomatoes, tari sauce,
lettuce in an acme bread 19.5

Burger a lo Pobre

Grilled ground prime beef, gouda
cheese, organic fried egg, tomato,
and huacatay cream 16.5

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 MASON'S 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 VOLCÁN
aji amarillo gin, lime ,mezcal,
aperol, agave, aji amarillo ice



15



52

EL TIKI-MAR
Bacardi 8yr, pineapple, orange,
pineapple syrup, Crème de
Violette, ginger beer



15



28



52

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,
Benedectine, orange



16

PISCO SOUR
pisco, lime juice, egg white,
angostura bitters



13

PISCO PUNCH
Viñas de Oro Pisco, Lemon Juice,
Pineapple Syrup, Chateau infused
with Jalapeño



15

WHISKEY SMASH
Templeton rye, blood orange, lemon,
orange, clove, cinnamon syrup, Licor 43
blood orange IPA



15

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