



## C E B I C H E



### TIRADITO

The spirit of Japanese sashimi  
Peruvian Style

#### Nikei

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

#### Verde

King salmon, creamy jalapeño  
avocado leche de tigre, chalaca 19.5

Tiradito Cuatro Estaciones  
Ahí tuna in rocoto leche de tigre  
Halibut in artichoke leche de tigre  
King salmon in avocado leche de tigre  
Tombo tuna in aji amarillo leche de tigre 43

### ENSALADAS

#### 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

### ADD

Chicken 8 Shrimp 9 Salmón 12

### EMPANADAS

Beef 15 Chicken 14  
Choclo 14 Mushroom 14

Empanada Tasting  
A tasting of four empanadas 26

#### 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 Entire table has to commit

### 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 wild 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

in response to San Francisco employer mandates a 5% surcharge will be added to all food and beverage sales.

our seafood is caught and farmed in environmentally responsible ways. we proudly follow the recommendations of the Monterey Bay aquarium seafood watch program

peanuts, nuts, and other food allergens are present at La Mar Cebicheria Peruana. although we make every effort to keep these items separate, we cannot guarantee that our products will be free of the eight major allergens identified by the FDA. 08-23-18

# 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 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

Patron Silver, lime, Cointreau, chicha topper  
\*Patron Platinum



16

29

#### EL CLÁSICO

Angel's Envy Bourbon, Gran Classico, Benedictine, 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

## 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