

la
mar

gastón
acurio

SUMMER SPECIALS

Cebiche Apaltado F/R/C/S 125

Chef's Fish Selection, Avocado, Capers & Olive Oil Emulsion

Arroz con Pato 290

Duck Breast, Wok-Sautéed Northern-Style Rice, Avocado Criolla

Timbal de Mariscos S/G/D/E 290

Prawns & Calamari, Yellow Chilli Cream Fettuccine & Provolone Cheese

Black Cod Nikkei F/S/D 285

Josper-Grilled Black Cod, Celeriac Purée, Nikkei Sauce

Arroz Criollo al Josper S/D/E 310

Calamari & Prawns, Squid Ink Josper Rice, Panca Chilli Sauce

King Crab S/SE/D 495

Whole King Crab Leg with Batayaki Emulsion

Whole Rock Lobster S/D 1,400


Crispy Rock Lobster & Peruvian Chilli Sauce


Boston Lobster S 595

Whole Boston Lobster & Yellow Chilli Anticuchera Sauce

1.4 kg MB9 Australian Wagyu Tomahawk D 1,790

Grilled Wagyu, Chimichurri & Peruvian Corn Gratin with Provolone

 Atlantis Atlas Project is our commitment to reducing our impact on the environment and supporting local communities. We work with local farmers and partners to offer dishes containing organic and certified sustainable produce, across a range of fruits, vegetables, seafood and meat. Look for the Atlantis Atlas Project logo where the main ingredient highlights a planet-friendly meal.

A alcohol / **C** celery / **D** dairy / **E** egg / **F** fish / **G** gluten / **L** lupin / **MU** mustard / **N** nuts / **R** raw / **S** shellfish / **SE** sesame / **SO** soybean / **SU** sulphites
V vegetarian /  responsibly sourced
Gluten Free items are available upon request

Please notify our service colleagues if you have any known food allergies or intolerances. Our food is prepared in an environment where other allergen ingredients are handled. Consumption of raw or undercooked products such as eggs may increase your risk of food borne illness.

Dishes from our kitchen will be served as they are prepared "family style" creating a mosaic spread on the table, meant for sharing.

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CEBICHES

Beloved Peruvian dish, fish or seafood marinated in a citrusy sauce named "Leche De Tigre"


-  **Classic** R/F/C/D 130
Chef's Fish Selection, Corn, Sweet Potato & Classic "Leche De Tigre"
- Chalaco** R/F/C/D/S 120
Mixed Seafood
Octopus, Prawns, Chef's Fish Selection & Rocoto "Leche De Tigre"
- Bachiche** R/S/F/C 155
Fish & Octopus
Chef's Fish Selection, Grilled Octopus, Avocado, Olive Oil & Classic "Leche De Tigre"

NIKKEI

- Nigiri Criollo** S/C/SO/E/G 70
MB9 Australian Wagyu Beef, Fried Quail Egg, Crispy Potato & Lomo Saltado Sauce
- Nigiri Butter Miso** R/S/G/SE/SO/D 65
Hokkaido Scallops, Torched Butter Miso & Sesame
- Nikkei Salad** V/N/SE/SO/G 115
Greens, Apple, Caramelised Hazelnuts, & Yellow Chili Vinaigrette
Add on: Grilled Prawns 100

TIRADITOS

Thinly Sliced Fish or Seafood & Sauce

-  **Gastón** R/F/C/D/G/S 145
Chef's Fish Selection, Crispy Calamari, Cancha, Yellow Chilli "Leche de Tigre" & Coriander Oil
- Smoked Shiso** R/F/C/G/S/SO 175
Bluefin Tuna, Cancha & Yellow Chilli - Tare "Leche de Tigre"

LA MAR CAVIAR SERVICE R/G/D/E/F ///

FOR 2 PEOPLE

Yellow Chili Blinis, Sour Cream, Chives & Shallots

50gr. ///

Kaviari Oscietra 1,750 / Kaviari Beluga 6,250

125gr. ///

Kaviari Oscietra 4,250


250gr. ///

Kaviari Oscietra 8,250

500gr. ///

Kaviari Oscietra 16,000

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PIQUEOS, *Small Bites Per Piece*

COLD ///

Conchita Lima R/S/C/F/SO	70
Hokkaido Scallop & Olive Oil Emulsion Sauce <i>Add on: Caviar 5 gr. 160</i>	
Tuna Tostada R/F/SE/SO	70
Tuna Tartare, Avocado & Limo Chilli Emulsion	
Oyster S/R	65
Natural Sauces: Ponzu Pepper, Rocoto Chalaca SO/F/C/G/SE <i>Subject to Availability</i>	

HOT ///

Conchita La Mar S/R/D	70
Hokkaido Scallop, Crispy Garlic, Aged-Parmesan Foam, & Toasted Butter "Leche De Tigre" <i>Add on: Caviar 5 gr. 160</i>	
Empanada de Carne G/D/E/SO/S	45
Savoury Filled Pastry, Stir-Fried MB9 Australian Wagyu Beef "Lomo Saltado" Style & Rocoto Pepper Sauce	

PIQUEOS, *To Share*

Chicharron de Calamar S/G/F/SO/E	145
Crispy Calamari, Cassava & Yellow Chili Tartar Sauce	
Piqueo Prawns S/G/E/SO/D	490
Crispy Prawns, Lettuce Tacos & Nikkei Glazed	
Piqueo King Crab S/G/E/SO/D	1100
Crispy King Crab, Lettuce Tacos & Nikkei Glazed	

FROM THE GRILL

Pulpo a la Brasa S/SO/D	160
<i>Grilled Octopus</i> Octopus, Pesto Criollo Cream & "Botija" Olives Emulsion	
Anticucho de Pollo D	60
<i>Chicken Skewer</i> Chicken Thighs, Buttered Corn, Crispy Potatoes & "Huancaína" Sauce	
Broccolinis Anticuchos N/V/C	75
<i>Grilled Broccolinis</i> Broccolinis & Almond Sauce	



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DEL WOK

-  **Lomo Saltado Criollo** *S / G / SO* 365
Beef Stir-Fry, Peruvian Style
 Stir-Fried Black Angus Tenderloin,
 Tomatoes, Red Onion, Crispy Potatoes,
 Cilantro, Soy & Oyster Sauce
 Side of White Rice **D**
- Arroz con Mariscos** *G / S / D / C* 340
Seafood Rice
 Mixed Seafood, Peruvian Criollo Rice
 & Avocado "Criolla"
-  **Chaufa Aeropuerto** *G / S / SE / E / SO* 245
Egg Fried Rice
 Mixed Seafood Tortilla, Fried Rice,
 Mushrooms & Spring Onions

FISH & SEAFOOD COUNTER ///

*Ask Your Waiter For Our Special
Selection Of The day*




GRILLED PREMIUM CUTS ///

-  **300 gr. MB9 Wagyu Striploin** *so* 675
 Fried Cassava & Peruvian Sauces
- 300 gr. Black Angus Fillet** *D / G / SO / S* 465
 Jospier Grilled Tenderloin, Buttered Corn
 & Beef Criollo Jus

SIDES

- Mixed Salad** *v* 65
 Greens, Avocado, Tomatoes
 & House Vinaigrette
- Tomato Salad** *v / SO / D / G* 55
 Heirloom Tomatoes, Yellow Chilli Vinaigrette
 & Straciatella
- Fried Potatoes** *v / SO / D* 55
 & Huancaína Sauce
-  **Fried Cassava** *v / so* 60
 & Rocoto Sauce
- Arroz con Choclo** *v / D* 45
 Rice & Peruvian Corn
- Chaufa Veggie** *v / G / SE* 55
 Vegetables Fried Rice

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