

## Dinner Winter 2011

### Cebiche *The National dish of Perú*

- elegance** fluke, red onions, Peruvian corn and yam in a five element *leche de tigre*. 19
- limeño** fluke, Spanish day-boat octopus, calamari, scallops and blue shrimp in *ají limo leche de tigre*. 19
- pasión** scallops and sea urchin, in a sea urchin and ajies *leche de tigre*. 21
- popular** salmon, shrimp and Spanish day-boat octopus in a green *leche de tigre* topped with crispy calamari. 18
- nikei** yellowfin tuna, red onions, Japanese cucumber, daikon, ripe avocado and *nori* in tamarind *leche de tigre*. 19
- chifa** hamachi, green mango, peanuts, pickled vegetables and wontons in sesame *leche de tigre*. 19
- cebiche tasting** elegance, popular and *nikei*. 28
- leche de tigre tasting** *clásico* with *pescado*, *ají limo* with shrimp, and *ají amarillo* with octopus. 15

### Tiraditos

*Perú's version of sashimi – thinly sliced fish with different Peruvian sauces*

- la mar** hamachi, Peruvian corn and scallions with creamy *ají amarillo leche de tigre*. 18
- nikei** tuna toro in an *ají panca*, tamarind and sesame oil *leche de tigre*. 18
- chifa** wild salmon belly and cilantro in passion fruit *leche de tigre*. 18

### Causas

*Traditional Peruvian whipped potato appetizer*

- limeña** fisherman's *escabeche*, heirloom cherry tomatoes, avocado, *ocopa* sauce and quail egg. 14
- nikei** tuna tartar, wasabi aioli, avocado purée, flying fish roe and *nori*. 16
- oliva** Spanish day-boat octopus, *piquillo* peppers, avocado, quail egg and *Botija* olive emulsion. 16

**causa tasting** a sampling of all three *causas*. 24

*Executive Chef Victoriano Lopez*

**\* Peanuts, nuts, and other food allergens are present at La Mar Cebichería Peruana \***  
**Although we make every effort to keep these items separated, we cannot guarantee that our products will be free of the eight major allergens as identified by the FDA**

**\* an 18% gratuity will be added for parties of 6 or more \***

## **Piqueos**

*Modern Peruvian appetizers inspired by traditional recipes*

**huancaína** organic market potatoes, *Botija* olives and quail egg with *huancaína* sauce. 13

**jalea** crispy fish belly, octopus, sweet shrimp, calamari, yucca, plantains and *cancha* with *ensalada chalaca*. 18

**Encamotados** blue shrimp in a crispy sweet potato crust, *chicha morada* reduction and mango *cebiche*. 18

**pastel de choclo** Peruvian corn cake with *hon shimeji* mushrooms and *choclo saltado*. 12

**quinoa salad** roasted scallops, tri-color organic quinoa, Japanese cucumber, roasted tomatoes and *ají amarillo* emulsion, *huacatay* oil, market greens. 16

**Pulpo** smoked Spanish day-boat octopus, *anticucho jus*, potato cream, olive foam and garlic crisps. 18

**ají de gallina fritters** *empanada*, *tequeño* and *croqueta* with mashed avocado, *rocoto* cream and *Botija olive* emulsion. 17

**chupe** Peruvian soup with blue shrimp, *choclo*, fava beans, quail egg, yellow potatoes and squash. 18

**anticuchos** two grilled skewers of your choice with *anticucho* sauce, fried tri-colored potatoes, *choclo*, and *huacatay* sauce: corazón 11; carne 14; pollo 11; pescado 18

## **Platos de Fondo**

*Classic Peruvian and modern main courses*

**sudado** red grouper, Manila clams, yucca, *Kabocha* squash, onions, tomatoes, *ajies* in a white wine broth. 28

**arroz negro** squid ink rice, grilled calamari marinated in an *ají panca*, *rocoto aioli*. 28

**tuna** seared yellow fin tuna with Peruvian spices, baby bok choy, scallions, *parihuela nikei* reduction, coconut foam and *tamalito de quinoa*. 29

**salmon macho** salmon belly, grilled calamari, organic potatoes, fava beans and fresh cheese in an *ají amarillo* stew with a spicy shellfish sauce. 26

**sudado nikei** hamachi and hamachi belly, baby bok choy, thinly sliced scallions, hot sesame oil in a *parihuela*, tamarind nikei broth, served with tricolor quinoa chaufa. 29

**maine lobster** lightly grilled with a hot *cebiche* sauce and potatoes *Victoriano* style. 42

**arroz con pato** duck leg confit, cilantro and dark beer-cooked rice, peas, *choclo*, radishes, *ensalada criolla*. 29

**cordero** grilled Australian lamb rack, roasted fingerling potatoes and fava beans with *huacatay*, yam puree, in a *rocoto* sauce, with *pachamanca* juice. 36

**lomo saltado** wok sautéed certified angus hanger steak, onions, tomatoes, scallions, fried quail egg and organic french fries with a side of *arroz con choclo*. 32

**tacu tacu a lo pobre** lima bean *tacu tacu*, certified angus hanger steak, fried quail egg, plantain, onions and tomatoes with *chorrillana* sauce. 29

### **Para acompañar**

*8 each*

Arroz, Choclo, Papas Fritas, Tacu Tacu