



# FROM THE CEBICHE BAR

## CEBICHES

### CLASSIC

**Carretilla**  
Chopped octopus, jumbo squid, sea snails, limpet and clam

**Eco**  
Mushrooms, sweet potatoes, corn, radish, onion, avocado leche de tigre

**Chalaco**  
Catch of the day and deep fried squid

Catch of the day

Cabrilla

Corvina drum, sole

### TASTERS

3 Classics  
Classic catch of the day, mixto, nikei

**Nikei**  
Bonito tamarind, leche de tigre

**Mussels**  
From San Andres, Pisco

**Mixto**  
Fish and seafood of the day, leche de tigre with chilies

## CAUSAS

**Limeña**  
Chicken, avocado, egg, tomato, cilantro mayonnaise and huancaína (ají Amarillo cream)

**Miraflorina**  
Crab, shrimp, avocado, egg, rocoto (red hot chili) and yellow chili mayonnaise

**Norteña**  
Fish escabeche, sweet potato, plantain, egg, olives, northern ají

**Casera**  
Anchovy, avocado, chalaca salsa (chopped onions, tomatoes and chili), egg, leche de tigre and olive oil

**Nikei**  
Tuna belly tartar, cebiche style sauce, tobiko (flying fish roe), nori

**LA CHALANA**  
A taster of our best causas

## TIRADITOS

### CLASSIC

Catch of the day

Cabrilla

Corvina drum, sole

**Gastón**  
Silverside from Ancón, yellow chili leche de tigre

**Chucuito**  
Scallops, avocado, chalaca salsa (chopped onions, tomatoes and chili), scallops and olive leche de tigre

**Chalaco**  
Catch of the day with 3 varieties of chili cream: white, red y yellow

**Laqueado**  
Grilled tuna belly, honey and tumbo sauce

**Andino**  
Andean trout, avocado, cancha (toasted corn), artichoke leche de tigre

## NIGIRIS AND MAKIS

**Nigiri Lima**  
Tuna belly, egg

**Northern Nigiri**  
Scallops, cebiche style and northern sauce

**Crispy Maki**  
Shrimp, crab, avocado, cheese, tempura, sweet sauce

**Maki la mar**  
Trout on the outside, filled with crab, avocado, furay shrimp, rice noodle, anticucho style honey

**Maki power**  
Tuna belly tartar, furay shrimp, mango, avocado, black sesame seeds



# FROM THE WOOD OVEN AND GRILL



The menu is ever-changing, please see the chalkboard.

Grilled whole chita  
*Prices are according to weight.*

Grilled whole octopus

Whole cabrilla *sudado* from the wood oven  
*Prices are according to weight.*

Wood fired rice *criollo o meloso* with fish and assorted seafood

We have a vegetarian option for most our dishes.

OFF SEASONS

RIVER PRAWN  
02 JAN - 31 MAR

ABALONE  
1 APRIL - 30 JUN, 1 OCT - 30 DEC

MANGROVE COCKLES  
15 FEB - 31 MAR

WILD SHRIMP  
16 DEC - 15 FEB

OFF SEASONS

Our menu changes every day depending on the sea.

◆ CATCH OF THE DAY: LISA - CHARELA ◆

★ FROM THE KITCHEN ★

APPETIZERS

Chicharrones (batter fried)  
Jumbo squid  
Shrimp  
Squid  
Mixed

Chalacas  
Mussels  
Clams  
Scallops

Chifita  
Seafood wonton

Tortillas  
Shrimps  
Scallops and shrimp

Empanadas  
Crab and shrimp  
Mussels and carpetshells

Escabeches  
Catch of the day  
Bonito

Fried fish  
Catch of the day  
Silverside  
Conger eel

Anticuchos  
Octopus  
Catch of the day  
Trout

Stuffed Rocotitos  
(hot peppers)  
Seafood  
Shrimp

Bread with chimbombo  
Jumbo squid  
Silverside  
Escabeche  
Bonito burger

Conchitas  
Anticucheras  
Parmesan  
Garlic and rocoto (red hot chili)

Sarsas  
Limpet  
Octopus

Cau cau  
Mussels  
Seafood  
Shrimps  
Scallops

THE CLASSICS

◆ of La Mar ◆

Saltados (sautéed)  
Catch of the day  
Catch of the day  
and assorted seafood  
Cabrilla

Chupes  
Catch of the day  
Seafood  
Shrimp  
Lobster

Filet *chorrillana*  
Catch of the day  
Peruvian rock sea bass  
Peruvian grunt  
Mero

Whole fried fish  
Peruvian grunt, sole, scorpion fish  
*Prices are according to weight.*

THE PLATTERS



PLANCHAS

Scallops and clams with garlic and rocoto (red hot pepper)

Octopus and squid in anticucho sauce

JALEAS

Limeña: *Chicharron* (batter fried) fish and assorted seafood, yucca, criolla salsa and banana chips

APPETIZERS

Popular: *Chalaco* cebiche, rice with assorted seafood and jalea

Summertime: Classic *cabrilla* cebiche, tuna belly sashimi, *causa miraflores*, *tiradito andino* and northern *nigiri*

Seafood Grill: Lobster, clams, scallops and octopus with garlic and rocoto

Parihuelas  
Rock mussels  
Cracked crab  
Peruvian Blenny and Crab

Secos  
Catch of the day  
Peruvian rock sea bass  
Peruvian grunt  
Mero

Rice  
Seafood  
Shrimps  
Scallops

Noodles with *rocoto*  
Carpetshell  
Anchovy

Picantes  
Shrimp  
Scallops  
Seafood

Sudado filet  
Catch of the day  
Conger Eel  
Peruvian rock sea bass

Casserole *capon*  
with Chinese noodles  
Shrimp

Chaufas  
Seafood  
Chifon chaufa  
Airport with chicharron

Tacu tacus  
Seafood seco  
Sautéed with assorted seafood

Milanesa *a lo pobre*  
Catch of the day  
Beef tenderloin

Sautéed noodles  
Fish and seafood  
Catch of the day

Aguaditos  
Mussels  
Assorted seafood  
Scallops

Whole Fish with soy sauce  
Peruvian rock seabass, Peruvian Grunt

Pasta *huancaína*  
Crab and shrimp  
Scallops

*Take a look at our daily arrival on the blackboard.*

◆ LET'S GIVE TIPS!! ◆