



Chef Gastón Acurio

International Chef and Ambassador of Peruvian cuisine, Chef Gastón Acurio brings La Mar - one of his world-renowned concepts to Qatar. La Mar by Gastón Acurio offers an eclectic menu of Peruvian gastronomy for the first time ever in Doha.

Overlooking the Arabian Gulf, La Mar brings a vibrant dining experience for family and friends to gather and enjoy sharing of food in a contemporary setting. Look forward to his signature cebiche, fresh seafood, charcoal-grilled steaks, and a fine list of curated beverages at the stunning beachfront featuring an elegant interior and an outdoor terrace, paired with panoramic views of the Arabian Sea.

Currently operating in seven cities including Bogota, Buenos Aires, Lima, Miami, San Francisco, Santiago de Chile, and Sao Paulo, the eighth La Mar, the first one in this region, is exclusively at the InterContinental Doha.

CEBICHES

Peruvian cebiche is made to order, combining the freshest catch with a leche de tigre citrus-based marinade of lime & ají peppers

CLÁSICO 65 (S,GF)

white fish in a classic leche de tigre, choclo, sweet potatoes, & cancha

CARRETILLA 65 (S,G,D)

catch of the day, shrimp, razor clams in lime juice, crispy calamari, choclo, cancha, plantain chip, & sweet potatoes

BARRUNTO 80 (S,GF)

catch of the day, shrimp, razor clams and mussels in rocoto leche de tigre, cancha, choclo, & sweet potatoes

NIKKEI 75 (S,G)

ahi tuna in sesame & tamarind leche de tigre, cucumber, avocado, & nori seaweed

TRIO CEBICHERO 120

chef's special cebiche tasting selection: Barrunto, Nikkei, and Clásico

MUSHROOM 65 (VG,GF)

wild mushrooms in porcini leche de tigre, cancha, choclo, & parsley leaves

CAUSAS

have a taste of home with a classic peruvian favourite, whipped Peruvian potatoes & ají peppers

TARTAR NIKKEI 65 (S,E,G)

tuna nikkei, avocado mousse, nori seaweed, wasabi tobiko, & rocoto cream

MUSSELS ESCABECHE 75 (S)

mussels in escabeche sauce, squid ink causa, pickled onions, & coriander oil

CASERA 50 (G,E,D)

roast chicken salad, avocado mousse, cherry tomatoes, & huancaina sauce

CHALANA TASTING 115

La Mar causa tasting (8pcs): Nikkei, Casera, Mussels, Olivada

OLIVADA 70 (G,E)

basil pesto causa & octopus olive aioli, avocado mousse and chimichurri

TIRADITOS

the spirit of Japanese sashimi Peruvian style, flavoured with leche de tigre

TUNA DASHI 75 (S,G)

thinly sliced ahi tuna with yellow chili dashi leche de tigre, torched avocado, choclo, sweet potato, & cancha

CHUCUITO 65 (S,GF)

catch of the day, creamy scallop leche de tigre, basil oil, sweet potato, choclo, & avocado

LAQUEADO 75 (S,E,Ss)

thinly sliced ahi tuna tataki with passion fruit leche de tigre, sesame seeds, & nikkei emulsion

TOREADO 65 (S,G)

thinly sliced salmon in smoked green jalapeno leche de tigre, crispy tortillas, cherry tomato, & torched sweet potato

BRASEADO 75 (S,G)

anticuchera grilled octopus & shrimp, saffron leche de tigre, purple potato, fried choclo, & chalaquita chimichurri

Prices are in Qatari riyals and all inclusive

SANGUCHES

Peruvian style sandwiches

CHALACO 55 (S,G,D,E)

crispy fish patty, tartar sauce, lettuce, chalaquita, tomato, & tari sauce

WAGYU 55 (B,G,D,E)


beef slider with cheddar cheese, lettuce, tomato, pickles veggie & rocoto cream

QUINOA 55 (V,G,D,E)

quinoa patty, lettuce, tomato, avocado mousse, pear chutney & rocoto cream

CARRETILLA 55 (B,G,D,E)

pulled short rib, lettuce, cucumber, chalaquita, rocoto cream & avocado mousse



NIKKEI ROLLS

Japanese-influenced makis with a Peruvian touch

BARRIO 60 (S,D,E,G)

deep-fried shrimp, tartare cebichero, avocado, cebichera sauce, chalaquita, & fried calamari

ANTICHUCHERO 75 (S,E,G)

deep-fried shrimp, avocado, torched anticuchera salmon, white radish, chimichurri & salmon roe

LOMITO SALTADO 75 (B,E)

avocado and cucumber, topped with smoked wagyu lomito saltado, crispy quinoa, & rocoto cebichera

CHARAPA 60 (S,E,G)

avocado, cucumber, mango, topped with mishquina shrimp tartare, squid ink tenkasu, & rocoto cebichera

PARA PICAR

small Peruvian bites to share

CONCHITAS BACHICHE 75 (S,D)

seared scallops with parmesan cheese foam, fish roe, leche de tigre, & crispy garlic
Extra piece 25qr

TEQUEÑOS CRIOLLOS 55 (G,D,E)

crispy spring roll stuffed with aji de gallina, chalaca, avocado mousse & rocoto cream

EMPANADA DE LOMO 60 (G,D,E,B,S)


crispy dough, lomito saltado, rocoto cream, & chalaquita

EMPANADA VEGGIE 55 (G,D,V,E)

crispy dough, aji amarillo béchamel with veggies, huancaína, & chalaquita

CROQUETAS OF THE DAY 45 (G,D,E)

Peruvian croquetas, with traditional sauces & chalaquita



ENSALADAS

a taste of salads, the Peruvian way

TUNA SALAD 70 (S,N,D,E)

tuna pastrami with rocca salad, grilled melon, pistachio, goat cheese & cebichera sauce

DE LA HUERTA 50 (VG,GF)

selection of fresh vegetables & greens, avocado, cucumber, & crispy quinoa

BURRATA CAPRESE 70 (D,G)

burrata stuffed with bachiche pesto, mixed lettuce, cherry tomato, pomegranate, quinoa salad, croutons

ANTICUCHOS

traditional Peruvian skewers, grilled to perfection

PULPO 75 (S,D,E)

anticuchera grilled octopus with chimichurri potatoes, buttered corn, olive aioli, & chimichurri

PESCADO 60 (S,D,E)

aji amarillo anticuchera grilled fish, chimichurri potatoes, buttered corn, rocoto cream, & chalaca

CARNE 90 (B,D)

anticuchera grilled wagyu tenderloin, chimichurri potatoes, buttered corn, carretillera sauce & chalaca

POLLO 55 (D,E)

anticuchera grilled chicken thighs, sweet potatoes, buttered corn, huancaína sauce, & chalaca

PRAWNS 65 (S,D,E)

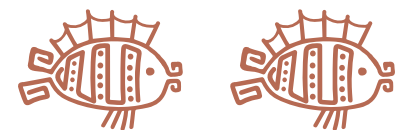

anticuchera grilled shrimps, chimichurri potatoes, chalaquita, buttered corn & rocoto cream




(S) Seafood | (N) Nuts | (B) Beef | (E) Eggs | (D) Dairy
(G) Gluten | (GF) Gluten Free | (V) Vegetarian
(A) Alcohol | (VG) Vegan | (Ss) Sesame Seed

vegetarian, vegan, gluten free & lactose free modifications available upon request.

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



Prices are in Qatari riyals and all inclusive



CLÁSICOS LA MAR

the Peruvian classics, only in La Mar

CHAUFA AEROPUERTO 95 (S,G,E)
stir-fried rice, vegetables, shiitake, deep-fried fish, shrimp omelet, ginger & garlic spicy sweet sauce

MIDDLE EAST CHAUFA 150 for 2 (D,N,GF,E)
stir-fried rice, vegetables, Middle East spices, anticuchero lamb, labneh, mint & cashews

ARROZ CON PATO 180 for 2 (G,D,A)
aji amarillo braised duck, cilantro rice, huancaína sauce, avocado & radish criolla

PESCADO FRITO 155 (S,E,G)
deep-fried fish, ginger & garlic spicy sweet sauce, pak choy, & white chaufa

LA MAR LOMO SALTADO 135 (B,S,G,D)

stir-fried beef tenderloin, onions, tomatoes, soy & oyster sauce, fried potatoes, & rice with corn

ARROZ CON MARISCOS 135 (S,D,E)
aji amarillo rice, vegetables, prawns, scallops, calamari, leche de tigre & parmesan cheese finished in a charcoal oven

PASTEL DE CHOCLO MARINO 175 for 2 (S,D,E)
aji amarillo corn cake, picante de mariscos, criolla & tari sauce

SUPER JALEA 145 (S,D,G,E)
deep-fried seafood mix, fried yucca, plantain chips, tartara sauce, & super criolla

DE LAS BRASAS

your Peruvian favourites from the grill

LA MAR TOMAHAWK 1.8kg 745 (B,D,E,G)
grilled wagyu tomahawk, escalibada veggies, baked huancaína potato, & Peruvian sauces

PESCADO BRASA SUDADO 185 (S)
grilled whole fish, aji amarillo broth, onions, tomatoes, yuca, & criolla

CORDERO SOLTERITO 175 (D,E)
Grilled lamb chops, Middle East-spiced anticuchera, quinoa solterito, beet root hummus, goat cheese, rocca salad & huacatay cream

CHURRASCO BACHICHE 285 (B,D,E,G)
grilled NY black angus steak, Peruvian pesto gnocchi, cherry tomato gremolata, & huancaína

VEGETERIAN SPECIALS

ARROZ JOSPER 110 (VG,GF)
aji amarillo arborio rice, stir-fried vegetables, anticuchera torched avocado, & chalaquita

RAVIOLI NORTEÑO 110 (V,D,G)
butternut squash & cheese ravioli, stir-fried vegetables, parmesan foam, & norteña sauce

QUINOA CHAUFA 70 (VG,G)
stir-fried quinoa, mix vegetables, shiitake, orange sauce & fried wontons

BROCCOLI STEAK 60 (VG,G)
grilled broccoli, smoked bell pepper sauce, pachikai, coriander oil, & fansi

Prices are in Qatari riyals and all inclusive

(S) Seafood | (N) Nuts | (B) Beef | (E) Eggs | (D) Dairy | (G) Gluten | (GF) Gluten Free | (V) Vegetarian
(A) Alcohol | (VG) Vegan

vegetarian, vegan, gluten free & lactose free modifications available upon request.

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

la
mar | gastón
acurio

*"Cebiche is Peru's response to sushi
For every sushi bar in the world there
will be a Peruvian cebichéria."*

Chef Gastón Acurio, winner of The Diners
Club Lifetime Achievement Award 2018.



DESSERTS

TRES LECHES 45 (D,E,G,N)
evaporated milk, condensed milk, natural milk, almond
crumble & vanilla cream

PIE DE LIMON 45 (D,E,G,N)
lime cream, lime mousse, almond crumble, merengue, & lime
sorbet

PIONONO 45 (G,D,E)
salted caramel ice cream wrapped in Peruvian vanilla
sponge, sugar powder and lucuma sauce

SUSPIRO LOCO 45 (E,N,D,G)
dulce de leche foam, berries compote, crispy merengue
& vanilla ice cream with cinnamon powder

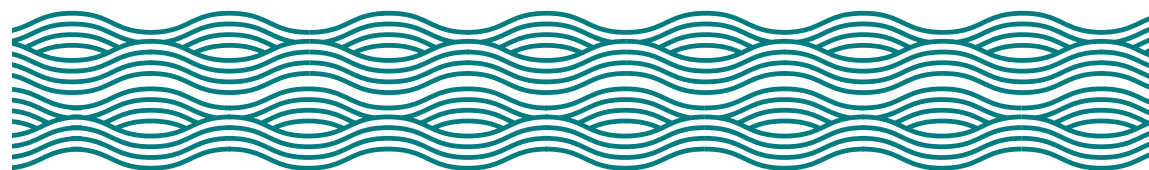
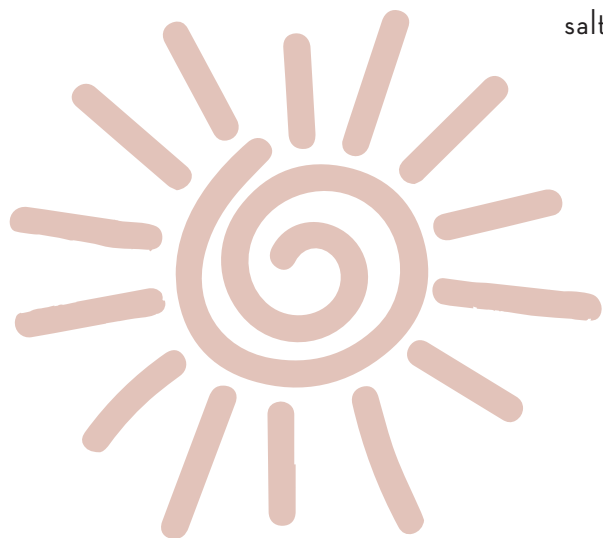
TORTA DE CHOCOLATE 55 (D,E,G)
chocolate sponge, chocolate punch, dulce de leche,
chocolate sauce, cacao nibs and vanilla
ice cream

Prices are in Qatari riyals and all inclusive

(S) Seafood | (N) Nuts | (B) Beef | (E) Eggs | (D) Dairy | (G) Gluten (GF) Gluten Free | (V) Vegetarian
(A) Alcohol | (VG) Vegan

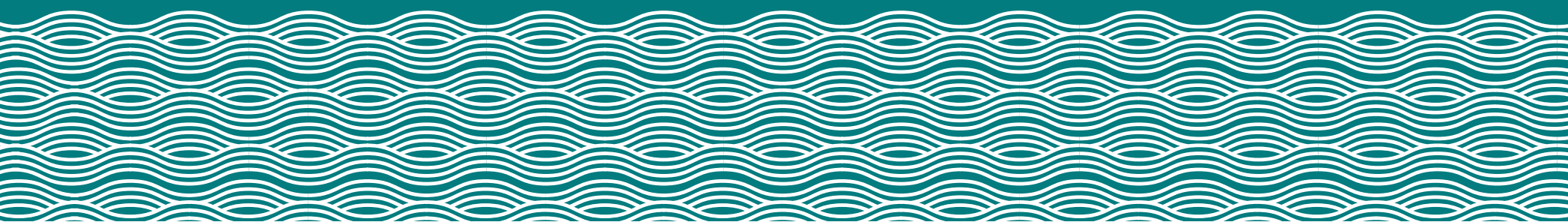
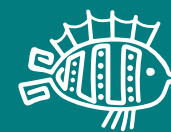
vegetarian, vegan, gluten free & lactose free modifications available upon request.

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



la
mar

gastón
acurio





la
mar

gastón
acurio



◆ CLASSIC PERUVIAN COCKTAIL ◆

Pisco Sour | 75

Classic / Chicha / Maracuyá / Pineapple
Pisco Quebranta, Fresh Lime, Homemade Sugar Syrup, Egg White

Chilcano | 75

Pisco Quebranta, Fresh Lime, Topped with Ginger Ale

◆ PERFECT ALL DAY ◆

La Mar Bloody Mary | 70

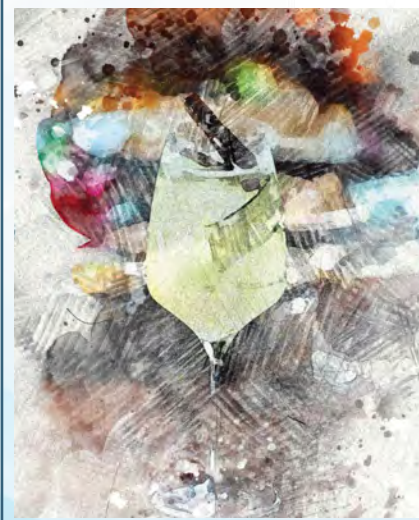
Stolichnaya Vodka, Tomato Juice, Worcestershire Sauce,
Tabasco, Secret La Mar Spices

White Sangria | 75

House White Wine, Archers Peach Schnapps,
La Mar Orange Infused Pisco, Extra Dry Vermouth,
Topped with 7up

Red Sangria | 75

House Red Wine, Port Wine, Extra Dry Vermouth,
La Mar Orange Infused Pisco, Topped with 7up





la
mar

gastón
acurio

◆ IN HOUSE CREATIONS ◆

Pain Killer | 75

Havana 7 years Rum, Bacardi Gold, Kahlua,
Pineapple juice, Cream of Coconut Mango juice
Sprinkle of Nutmeg

Jungle Bird | 75

La Mar Orange Infused Pisco, Campari, Lime Juice,
Homemade Sugar Syrup and Pineapple Juice

Pisco Smash | 75

Pisco Quebranta, Fresh Basil, Homemade Ginger
Syrup, Homemade Bitters Topped with Ginger Ale

In House Barrel Aged Negroni | 95

Aged for 9 months, Bombay Sapphire, Sweet
Vermouth, and Campari

Bubu | 75

Coffee Infused Pisco , Frangelico, Illy Ristretto



◆ IN HOUSE CREATIONS ◆

Mamacita | 80

Smoked Tequila, Fresh Lime, Triple Sec, Homemade Sugar Syrup, Pimento Pepper Ice Ball

Inca Mule | 75

Pisco Quebranta, Basil And Mint, Fresh Passion Fruit, Homemade Ginger Syrup, Fresh Lime Juice

Quench | 75

La Mar Orange Infused Pisco, Hibiscus and Lemon Peel, Local Black Lime, Homemade Cucumber Syrup, Topped with Tonic





◆ BARTENDER'S SPECIALS ◆

Bramble | 70

Beefeater Gin, Fresh Lime juice, Sugar Syrup, Homemade Crème De Cassis

La Mar Zombie | 110

Havana 7 years, Havana 3 Years, Bacardi Gold, Bacardi White, Triple Sec, Pineapple Juice, Mango Juice, Fresh Lime, Homemade Bitters

Kir Royale | 75

Homemade Crème De Cassis, House Sparkling.

Smokey Margarita | 80

Jose Cuervo Sliver, Ardbeg 10 years Triple Sec, Lime Juice, Sugar

24 Karat | 95

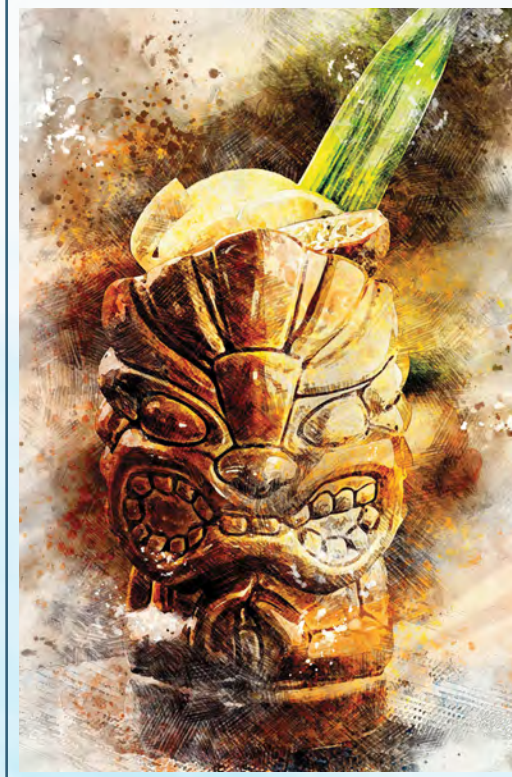
1800 Anejo, Grand Marnier, Cointreau, Lime Juice, Sugar

Gin Basil | 95

Hendricks, Fresh Basil, Fresh Lime Juice, Sugar Syrup

Pineapple Daiquiri | 75

Havana 7, Homemade Pineapple Syrup, Fresh Lime





la
mar

gastón
acurio

◆ CLASSIC COCKTAILS ◆

Stolichnaya Martini | 70

Grey Goose Martini | 110

Espresso Martini | 70

Lemon Martini | 75

Passion Fruit Martini | 80

Cosmopolitan | 70

Gordons Martini | 80

Hendricks Martini | 110

Margarita | 70

Mojito | 70

Pina Colada | 70

Mai Tai | 70

Caipirinha | 70

Passion Fruit Caipirinha | 70

Negroni | 80

Boulevardier | 80

Old Fashioned | 70

Whisky Sour | 70

Manhattan | 70

Caipiroska | 70

Aperol Spritz | 80

◆ LARGE FORMAT ◆

Chilcano | 200

White Sangria | 200

Red Sangria | 200



◆ AFTER DINNER DRINKS ◆

Nightcab | 80

Zacapa 23, Drambuie, Patron XO.

Perfect Partner | 65

Havana 3, Malibu, Pineapple Juice, Fresh Mint,
Lime Juice.



la
mar

gastón
acurio

◆ BEVERAGES ◆

Still Water 25 | 35

Waterfalls Small/Large

Sparkling 25 | 35

Waterfalls Small/Large

Chilled Juices | 25

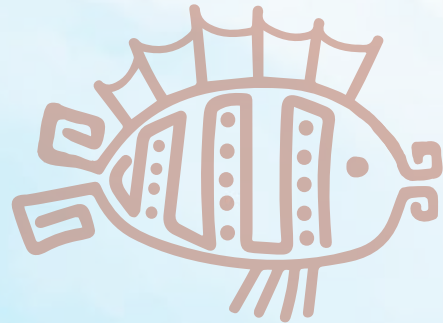
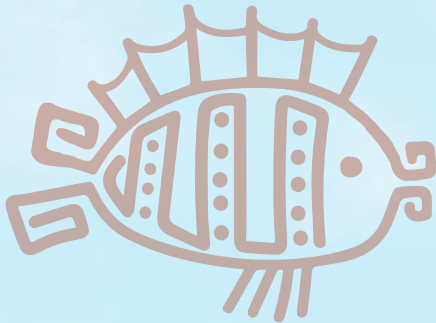
Orange/ Pineapple/ Apple Juice/ Grapefruit/ Tomato/
Cranberry

Coffee | 30

Cappuccino, Latte, Flat White, Espresso, Ristretto
Americano, Macchiato

Tea | 30

Assam Breakfast, Peppermint, Chamomile, Jasmine,
Earl Grey, English Breakfast.





la
mar

gastón
acurio

◆ BOTTLED BEER ◆

- Chimay Red Cap, Belgium | 70
- Heineken, Holland | 45
- Asahi, Japan | 45
- Stella Artois, Belgium | 45
- Corona, Mexico | 45
- Savanna Dry, Cider South Africa | 50
- Estrella Damm, Galicia | 45



◆ PERUVIAN SPIRITS ◆

Rum

Ron Millonario XO | 250

Gin

Amazonian | 120

Pisco

Pisco 1615 Mosto Verde Italia | 120

Pisco 1615 Mosto Verde Torrontel | 120

Pisco 1615 Acholado | 90

Pisco 1615 Quebranta | 60





◆ SPIRITS ◆

Aperitif

- Aperol | 49
- Campari | 49
- Fernet Branca | 55
- Martini Extra Dry | 49
- Martini Bianco | 49
- Martini Rosso | 49

Vodka

- Grey Goose | 85
- Grey Goose Orange | 85
- Belvedere | 80
- Ketel One | 65
- Absolut Blue | 49
- Absolut Citron | 49
- Stolichnaya | 49

Rum

- Zacapa 23 | 110
- Havana 7 Years | 65
- Havana 3 Years | 45
- Bacardi White | 49
- Bacardi Gold | 49
- Captin Morgan Spiced Rum | 49
- Cachaca Sagatiba Pura | 49

Gin

- Hendricks | 75
- Beefeater 24 | 75
- Tanqueray 10 | 60
- Bombay Sapphire | 55
- Gordon's | 49
- Beefeaters | 49

Tequila

- Patron Anejo | 120
- Patron Reposado | 110
- Patron Silver | 90
- 1800 Anejo Tequila | 60
- Patron XO Café | 60
- Jose Cuervo Gold | 49
- Jose Cuervo Silver | 49

Whisky

- Johnnie Walker Blue | 380
- Johnnie Walker Gold | 140
- Chivas 18 Years | 140
- Johnnie Walker Black | 70
- Chivas 12 Years | 70
- Jameson | 60
- Dewar's White Label | 49





◆ SPIRITS ◆

Bourbon

- Woodford Reserve | 80
- Maker's Mark | 75
- Buffalo Trace | 75
- Crown Royal | 70
- Jim Bean | 49
- Jack Daniels | 60

Single Malt

- Glenmorangie Nectar
D'or | 125
- Glenfiddich 18years | 125
- Ardbeg 10 Years | 105
- Glenlivet 15 Years | 90
- Glenmorangie 10 Years |
75
- Glenfiddich 12 year | 70

Cognac

- Hennessy XO | 375
- Hennessy VSOP | 120
- Remy Martin VSOP | 120
- Napoleon | 80

Liqueur

- Grand Marnier | 65
- Kahlua | 55
- Midori | 55
- Sambuca | 49
- Pimm's | 49
- Cherry Brandy | 49
- Malibu | 49
- Jagermeister | 49
- Cointreau | 55
- Disaronno | 49

- Frangelico | 55
- Bailey's | 49
- Limoncello | 49
- Grappa | 49
- Peach Schnapps | 49
- Arak | 60
- Richard | 45
- Southern Comfort | 55
- Drambuie | 60





◆ WINE BY THE GLASS ◆

Sparkling Wine

Freixent, Cordon Rosado Brut, Spain | 85

Varichon & Clerc, Blanc De Blanc, Brut, France | 60

White Wine

Mudhouse, Sauv Blanc Marlborough, New Zealand | 65

San Pedro 35 South, Chardonnay, Central Valley, Chile | 65

Anakena Savion Blanc, Chile | 65

Canaletto Pinot Grigio, I.G.T, Italy | 60

Santi, "Vignetti di Monteforte", Soave, Classico | 65

Rosé

Sauvion & Fils, Rosé D'Anjou, France | 60

Red Wine

Anakena, Pinot Noir, Chile | 85

Anakena, Cabernet Sauvignon, Rapel Chile | 60

Bodegas Farina, Dolfos, Tempranillo, Castilla, Spain | 50

Montepulciano d'Abruzzo, D.O.C, Italy | 60

Caliterra, Carmenere Reserva, Colchagua, Chile | 60

Port Wine

Croft Ruby Port | 50





la
mar

gastón
acurio

◆ WINE BY THE BOTTLE ◆

Champagne

- Taittinger, France | 1800
- Duval-Leroy, Brut, NV, France | 850
- Laurent-Perrier, Brut, NV, France | 1,550
- Veuve-Clicquot, Brut, NV, France | 1,500
- Moët & Chandon, Brut Imperial, NV, France | 1,500
- Dom Perignon, Brut, 2009 | 4400
- Krug, Grande Cuvee, Brut NV, France | 4,250
- Moët & Chandon, Brut Imperial, Magnum, France | 2,750
- Moët & Chandon, Brut Imperial, Jeroboam, France | 7,950

Sparkling Wine

- Louis Bouillot, Grande Reserve, Crémant de Bourgogne, France
- Prunotto, Moscato d'Asti, Piedmont, D.O.C.G, Italy | 350
- Vilarnau Brut, Gaudi, Cava, Spain | 325
- Freixent, Cordon Negro, Brut, Cava, Spain | 370
- Varichon & Clerc, Blanc De Blanc, Brut, France | 290

Sparkling Rosé

- Duval Leroy Prestige, France | 1,200
- Bottega, Prosecco, Italy | 425
- Freixenet Cordon Rosado Rose Cava, Spain | 370

Rosé

- Gonzalez Byass, Altozano, Tempranillo/Syrah, Castilla Y Leon, Spain | 270
- Miguel Torres, Santa Digna, Central Valley, Chile | 300
- Sauvion & Fils, Rosé d'Anjou, France | 280
- Château d'Esclans, "Whispering Angel", Provence, France | 695

| 375





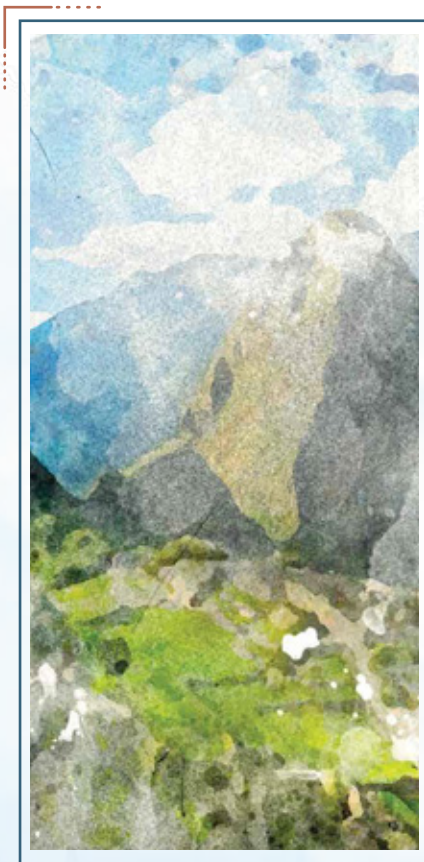
◆ WHITE WINE ◆

Chile/Argentina

- Anakena, Sauvignon Blanc, Central Valley, Chile | 285
- San Pedro, 35° South, Chardonnay, Central Valley, Chile | 270
- Montes, Sauvignon Blanc "Limited Selection", Leyda, Chile | 350
- Casa Silva, Viogner, Reserva, Colchagua, Chile | 360
- Casa Silva, Sauvignon Blanc, Reserva, Colchagua, Chile | 360
- Montes, "Alpha", Chardonnay, Casablanca Valley, Chile | 560

France

- Longchamps, Bordeaux Blanc | 290
- Alterra, Chardonnay, Vin de Pays d'oc, France | 300
- Sauvion & Fils, "Les Eglantines", Sauvignon Blanc, Touraine France | 350
- Sauvion & Fils, Vouvray, Demi-Sec Loire Valley France | 295
- Bouchard Aîné & Fils, Mâcon-Villages, Burgandy France | 325
- Bouchard Aîné & Fils, Chablis | 590
- Sauvion & Fils, "Les Fondettes", Sancerre | 495
- Jean-Claude Boisset, Puligny-Montrachet, 1er Cru, "Les Perrières" | 1,750





◆ WHITE WINE ◆

Spain/Portugal

Vinhos Sogrape, Gazela, Vinho Verde, Minho Portugal | 260

Miguel Torres, Viña Sol, Catalunya, Spain | 300

Marqués de Caceres, Viura, Rioja Spain | 310

Casa Ferreirinha, Plenalto, Reserva Portugal | 295

Protos, Verdejo, Rueda Spain | 275

Vionta, Albariño, Rías Baixas, Spain | 315

Italy

Santi, "Vignetti di Monteforte", Soave, Classico, D.O.C. | 300

Canaletto, Pinot Grigio, I.G.T. | 290

Antinori, Villa Antinori, I.G.T. | 350

Forchir, Pinot Grigio, Friuli Grave, D.O.C. | 375

United States

Mondavi, Woodbridge, Lodi | 300

Stimson Estate, Chardonnay, Columbia Valley, Washington, USA | 300

Simi, Chardonnay, Russian River Valley, Sonoma, USA | 625

New Zealand

Oyster Bay, Sauvignon Blanc, Marlborough NZ | 460

Framingham, Sauvignon Blanc Marlborough NZ | 495

Mudhouse, Sauvignon Blanc Marlborough | 290

Germany

Dr. Loosen, "Dr. L", Qualitätswein | 360

Dr. Loosen, Ürziger Würzgarten, Spätlese, Prädikatswein | 590





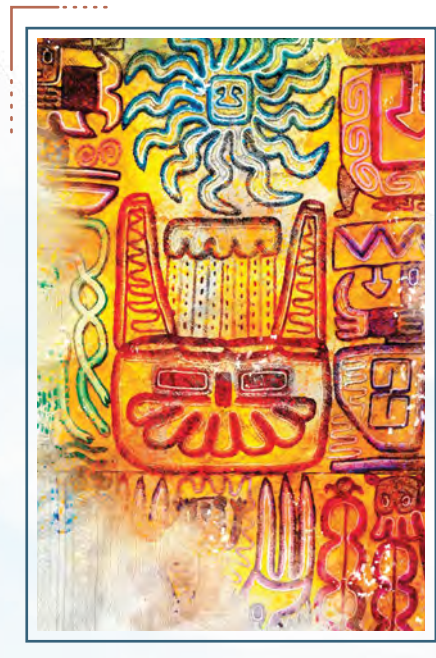
◆ RED WINE ◆

Chile/ Argentina

- Caliterra, Carmenere Reserva, Colchagua | 280
- Anakena, Cabernet Sauvignon, Rapel | 280
- Montes, "Limited Selection," Cabernet/Carmenere, Colchagua | 330
- Baron Philippe de Rothschild, Reserve, Maipo | 350
- Anakena, Pinot Noir, Bio Bio | 380
- Montes, Pinot Noir, "Limited Selection", Casablanca | 410
- Luigi Bosca, Malbec, Reserva, Mendoza | 450
- Casa Silva, Carmenere, Los Lingues, Colchagua | 440
- Concha Y Toro, "Marques de Casa Concha", Puento Alto | 395
- Montes, Merlot, Alpha Series, Colchagua | 450
- Luigo Bosca, Malbec, Luján de Cuyo, D.O.C. | 570
- San Pedro, 1865, Syrah, Cachapoal | 495
- Montes, "Purple Angel" Carmenere, Calchagua | 1,150
- Errazuriz, Don Maximiano, Founder's Reserve, Aconcagua | 1,550

France

- Lou Magret, Merlot/Grenache, Vin de Pays, d'oc | 260
- Beau Rivage, Bordeaux Supérieur | 290
- Bouchard Aîné & Fils, Côtes du Rhône | 305
- Bouchard Aîné & Fils, Beaujolais-Villages, Burgundy | 340
- Calvet, Grande Reserve, Bordeaux Supérieur | 410
- Château Lamarsalle, Montagne-St. Emilion | 510
- M. Chapoutier, "Petite Ruche", Crozes-Hermitage | 395
- Antonin Rodet, Bourgogne Pinot Noir, Burgandy | 560
- Bouchard Aîné & Fils, Côtes-de-Beaune Villages | 475
- Baron Philippe de Rothschild, Mouton Cadet, Réserve | 790
- M. Chapoutier, "Les Grands Merisiers", Chateauneuf-du-Pape | 695
- Antonin Rodet, Volnay, Burgandy | 995





◆ RED WINE ◆

Spain/Portugal

- Bodegas Farina, Dolfos, Tempranillo, Castilla | 250
- Casa Ferrerinha, "Papa Figos", Douro | 400
- Marqués de Cáceres, Tempranillo Crianza, Rioja | 450
- Beronia, Reserva Tempranillo, Rioja | 550
- Campo Viejo, Gran Reserva Tempranillo, Rioja | 495
- Casa Ferrerinha, "Quinta da Leda", Douro | 995

Italy

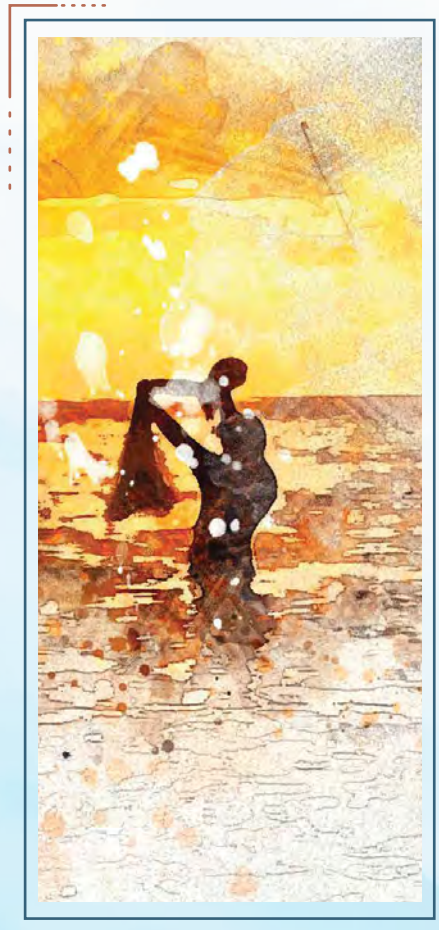
- Montepulciano d'Abruzzo, D.O.C. | 275
- Tenuta Rapitala, Nero d'Avola, I.G.T. Sicily | 300
- Prunotto, Barbera d'Alba, D.O.C. | 440
- Marchesi Antinori, Villa Antinori, Toscany | 590
- La Braccasca, Vino Nobile di Montepulciano, D.O.C.G. | 650
- Diego Conterno, "Baluma", Nebbiolo d'Alba, D.O.C. | 495
- Santi, Amarone della Valpolicella, D.O.C. | 895

United States

- Columbia Crest, Merlot, Horse Heaven Hills, Washington | 325
- Ravenswood, Zinfandel, Lodi, Old Vine | 375

New Zealand/ Australia

- St. Hallett, Gamekeeper's Reserve, Grenache/Shiraz, Barossa | 325
- Mudhouse, Pinot Noir, Central Otago | 400
- Jacob's Creek, Shiraz, Reserve, Barossa | 395





la
mar

gastón
acurio

◆ SIGNATURE MOCKTAILS ◆

Maracuyá Breeze | 45

Passion Fruit Reduction, Fresh Lime Juice, Sugar Syrup.

Pineapple Cerveza | 45

Pineapple Syrup, Fresh Lime Juice, Fresh Ginger, Homemade Ginger Beer.

Virgin Cucumber Gimlet | 45

Muddled Cucumber and Lime, Sugar Syrup topped with Soda.

Chicha Morada | 50

Peruvian Purple Corn, Pineapple, Fresh Apple, Cloves, Cinnamon, Sugar.

Sunset | 45

Hibiscus, Ginger Syrup, Fresh Passion Fruit, Lime, Topped with Ginger Ale.

Virgin Mule | 45

Fresh Basil, Mint, Passion Fruit, Lime Juice, Homemade Ginger Syrup, Topped with Ginger Ale.

Candy Dry | 45

Fresh Passion Fruit, Cucumber, Ginger Molasses, Topped with Tonic Water.

Virgin Mojito / Passion fruit / Strawberry | 45

Fresh Lime, Mint Sugar Syrup, Topped with Soda Water.

Lemon Mint | 45

Blended Fresh Lemon Juice, Mint, and Homemade Sugar Syrup.

Virgin Pina Colada | 45

Blended Pineapple Juice, Coconut Cream, Lime Juice, Sugar Syrup.

