

CEBICHES

Clasico La Mar 80
Chef's fish selection,
choclo, sweet potato &
classic leche de tigre (s)

Criollo 90
Chef's fish selection,
chicharron calamari,
cancha & aji amarillo leche
de tigre (s)(e)(g)

Limeño 85
Chef's fish selection,
octopus, shrimp, choclo &
rocoto leche de tigre (s)(d)

NIKKEI

Nigiri Criollo 30
(1pc)
Wagyu beef, fried quail
egg, crispy potato, chalaca
& lomo saltado sauce
(s)(b)(e)(g)

Maki Acebichado 70
Fried shrimp, avocado,
chef's fish selection,
avocado mousse, chalaca,
crispy sweet potato &
aji amarillo acebichado
(s)(e)(g)

Maki Anticuchero 80
Fried shrimp, avocado,
anticuchero salmon, white
raddish, chimichurri,
tobiko wasabi & rocoto
acebichado
(s)(g)(e)

Bachiche 95
Chef's fish selection,
grilled octopus, avocado,
cancha, olive oil & classic
leche de tigre (s)

Nikkei 95
Yellowfin tuna, cucumber,
avocado, nori & tamarind
leche de tigre (s)(g)

Tasting 160
Clasico, Limeno, Nikkei (g)

TIRADITOS

Criollo 80
Chef's fish selection,
choclo & aji amarillo sauce
(s)

Chucuito 95
King scallops, avocado,
fried garlic & scallop
emulsion sauce (s)

/// Add On: Caviar (5gr) 100

Laqueado 85
Yellowfin tuna, nikkei
emulsion, white radish,
sesame seeds & passion
fruit leche de tigre (s)(g)

Tuna Dashi 85
Yellowfin tuna, torched
avocado, cucumber,
cancha & smoked aji
amarillo leche de tigre (s)

PIQUEOS FRIOS Y CAUSAS

Ostras La Mar
(1pc)
Rocoto leche de tigre (s) 45
Ponzu (g) 40

Huerta Salad 60
Fresh vegetables, mixed
lettuce, avocado, crispy
quinoa & ají amarillo
passion fruit vinaigrette (vg)

Flor de Papa
Aji amarillo whipped
potatoes, avocado mousse
& flowers (g)

Salmon tartar 70
sweet chili sauce,
coriander & sesame oil (s)

Tuna tartar 70
japanese mayo, spring
onion & sesame oil (s)(e)

Burrata Salad 80
Burrata, Peruvian quinoa,
mixed lettuce, cherry
tomatoes, pomegranate,
croutons & bachiche pesto
(d)(g)

Causa Limeña 80
Aji amarillo whipped
potatoes, chicken salad,
tomatoes, avocado, quail
egg & Peruvian sauces
(g)(e)(d)

Pulpo al Olivo 90
Octopus, avocado,
homemade toast, cherry
tomatoes, chimichurri &
botija olive emulsion
(s)(g)(e)

PIQUEOS CALIENTES

Empanada de Vegetales

20 (1 pc)

Mixed vegetables, aji amarillo bechamel, chalaquita & huancaína (v)(g)(e)(d)

Empanadas de

Lomo Saltado 25

(1 pc)

Stir-fried beef lomo saltado style, chalaquita & rocoto sauce (b)(g)(e)(s)

Papitas La Mar 45

Peruvian mixed potatoes, olives, huancaína & huacatay sauce (g)(d)

Conchitas La Mar 35

(1 pc)

King scallops, parmesan foam, crispy garlic & leche de tigre (s)(d)

/// Add on: Caviar (5gr) 100

Tequeños Criollos 65

Aji de gallina, rocoto sauce, avocado mousse & chalaquita (s)(d)

Chicharron de Calamar 70

Crispy calamari, yuca, & aji amarillo tartar Sauce (s)(g)(e)

Jalea Mixta La Mar 90

Crispy fish, prawns, octopus, calamari, yuca, plantain chips, criolla & aji amarillo tartar sauce (s)(g)(e)

NUESTRO GRILL

Anticucho de pollo 30

(1 pc)

Grilled chicken thighs, choclo, fried potatoes, chalaquita & huancaína (g)(d)

Anticucho Clasico 50

(1 pc)

Grilled veal heart, choclo, fried potatoes, tari & rocoto carretillera (b)(d)(g)

Pulpo a la Brasa 95

Grilled octopus, pesto criollo puree, cherry tomatoes, fried garlic & olive aioli (b)(d)(g)

Anticucho de Pescado 35

(1 pc)

Grilled catch of the day, choclo, fried potatoes & rocoto sauce (s)(d)(g)

Anticucho de carne 60

(1 pc)

Grilled wagyu beef, choclo, fried potatoes, tari & rocoto carretillera (b)(d)(g)

///

G contains gluten /// **S** contains shellfish /// **D** contains dairy /// **E** contains egg /// **N** contains nuts ///

V vegetarian /// **S** contains soy /// *Gluten Free items 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.

All prices are in Qatari Riyal

DEL WOK

Chaufa Aeropuerto 120
Stir-fried rice, seafood
egg tortilla, fried fish,
mushroom, green onions &
Nikkei sauce (s)(g)(e)

Arroz con Mariscos 160
(for two)
Peruvian criollo rice,
scallops, squid, octopus,
prawns, avocado criolla
sauce & rocoto mayo (s)(d)

Lomo Saltado Criollo 165
Stir-fried beef tenderloin,
tomatoes, fried potatoes,
cilantro, choclo rice, soy
& oyster sauce (s)(d)

VEGETARIANOS

Arroz Josper 125 (VE)
Aji amarillo arborio rice,
mixed vegetables, avocado
anticuchero, chimichurri &
chalaquita (ve)

Portobello Anticuchero 50
Grilled portobello
mushrooms, choclo, fried
potato, chalaquito &
avocado mousse (ve)

Quinoa Chaufa 70
Stir-fried quinoa, mixed
vegetables, shitake,
fried wontons & rocca
salad (ve)(g)

LOS PLATOS DE LA MAR

/// For two

Arroz Meloso 155
Aji amarillo rice, scallops,
octopus, calamari, prawns,
chalaquita, leche de tigre
& rocoto sauce (s)

Arroz con Pato 200
Aji amarillo braised duck,
cilantro rice, huancaína,
avocado & radish criolla
(g)(d)

Churrasco Chaufa 295
(B,E,G)
Grilled NY Black Angus
steak, chaufa rice, egg,
ginger & garlic spicy sweet
sauce, chimichurri (b)(e)(g)

Planchaza Marina 295
Grilled NY Black Angus
steak, chaufa rice, egg,
ginger & garlic spicy sweet
sauce, chimichurri (s)(d)

/// EXTRAS

Canchita 15
Choclo 15
French Fries 20
Arroz con Choclo 25
Chifles 25
Yuquitas Fritas 25
White Chaufa 25
Grilled Vegetables 75

///

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