

TASTE OF LA MAR

285 QAR per person

(Minimum two guests, available daily from 6 pm to 10 pm)

A curated menu of traditional & beloved dishes from the region.
Allow us to take you on a culinary journey, experiencing the finest of Peru.

NIGIRI SALMON (S,E)

Norway Salmon, anticuchera emulsion & tari
Anakena, Sauvignon Blanc, Central Valley

CEBICHE CLASICO (S)

Chef's fish selection, corn, sweet potato & classic Leche de Tigre

DASHI | TUNA (S)

Yellowfin tuna & smoked yellow chili Leche de Tigre
San Pedro, 35° South, Chardonnay, Central Valley

CONCHITAS LA MAR | LA MAR SCALLOPS (S,D)

King Scallop, parmesan foam & Leche de Tigre

EMPANADA DE POLLO | SAVOURY CHICKEN PASTRY (G,E,D)

Savoury filled pastry, Peruvian Aji de Gallina & Botija olive mayo
Montes, Pinot Noir, Chile

LOMO SALTADO | STIR-FRY BEEF (B,G,S)

Stir-fry beef, onion, tomatoes, soy sauce & oyster sauce

FISH ANTICUCHO | FISH SKEWERS (S,G,D,E)

Catch of the day, yellow chili anticuchera & chalaca

PRAWNS ANTICUCHO | PRAWNS SKEWERS (S,D,G)

Prawns, panca chili anticuchera & chimichurri
Bodegas Farina, Dolfos, Tempranillo, Castilla, Spain or Montepulciano d'Abruzzo, D.O.C, Italy

PICARONES | PERUVIAN DONUGHTS (G)

The most traditional Peruvian dessert, made of sweet potato, squash & served with honey fig

TORTA DE CHOCOLATE (D,G,E,N)

Peruvian chocolate Illanka 63% fudge, chocolate sponge & dulce de leche
Pisco 1615 infused coffee

WINE PAIRING

Elevate your dining experience with carefully selected wines to enhance the flavors of our menu, ensuring a truly unforgettable culinary journey. 155