



Noche Criolla

/// 255QR per person
(minimum 2)

la
mar

gastón
acurio

Cold Starter

Causa Acebichada **s**

Ají amarillo potato causa, avocado, tomato, catch of the day, rocoto leche de tigre, coriander oil, chalaquita & crispy fish skin

Hot Starter

Bao La Mar **s,g,e**

Tempura catch of the day, pickled vegetables & sweet and spicy sauce

Ají de Gallina Croquetas **g,d,e**

Creamy chicken and ají amarillo croquettes, Peruvian yellow chilli foam, olive aioli & dehydrated black olives

Main Course

Achupado de Mariscos **s,g,e,d**

Arborio rice cooked in a chupe-style broth, grilled mixed seafood, solterito salad, anticuchera sauce & herb aioli

Dessert

Turrón La Mar **d,g**

Crisp anise-flavoured pastry sticks, spiced fig and honey reduction, candy sprinkles & fig confit

V vegetarian / **A** alcohol / **N** nuts / **G** gluten / **S** seafood / **E** eggs / **B** beef / **D** dairy / **VE** Vegan
Gluten Free items are available upon request

All prices are in Qatari Riyals

///