

SF RESTAURANT WEEK ///

LUNCH

STARTER // select one

Cebiche Clasico

local halibut in classic leche de tigre

Roquitas

shrimp meat crusted with squid ink tempura, and condensed milk sauce

Nigiri Bachiche

roasted roma tomatoes, basil emulsion, caramelized pine nuts, and micro arugula

MAIN COURSE // select one

Lomo Saltado

wok stir-fried beef tenderloin, tomatoes, red onions, cilantro, jalapeño, oyster sauce, soy sauce, potatoes, rice

Pulpo

grilled spanish octopus, anticuchera sauce, kabocha squash locro, crispy fava beans, purple potatoes, queso fresco, black olive aioli, chimichurri, garlic chips

Berenjena Criolla

fried eggplant, lima bean puree, mango and aji amarillo chutney, herb salad

DESSERT

Tres Leches (La Mar's Favorite)

triple cream vanilla sponge cake, vanilla whipped cream, fresh strawberries, cinnamon

LA MAR X SF RESTAURANT WEEK

LUNCH // \$40 P/P

SF
RESTAURANT
week

la
mar | cocina
peruana

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mar