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## 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, will be 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)

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

#### CARRETILLA 65 (S,G)

catch of the day, shrimp, octopus in lime juice, crisy calamari, choclo, cancha, plantain chip, & sweet potatoes

#### CHALACO 65 (S,D,G)

catch of the day, shrimp in rocoto leche de tigre with crispy calamari, choclo, & sweet potatoes

#### NIKKEI 75 (S)

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

#### CEBICHE TASTING 95 (N/A)

chef's special cebiche tasting selection

### CAUSAS

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

#### LIMEÑA 85 (S,G,D,E)

king crab meat, avocado mousse, ikura, & huancaína sauce

#### NIKKEI 60 (S,E)

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

#### ESCABECHE (S,G) 60

deep fried fish, sweet & sour escabeche sauce, & avocado mousse

#### CASERA 50 (G,E)

roasted chicken salad, avocado mousse, cherry tomatoes, & huancaína sauce

#### CHALANA DE CAUSAS 95

la mar causas: nikkei, casera, limeña, escabeche

#### ANTICUCHERA 70 (S,E)

basil pesto causa with octopus anticuchera, olive aioli, avocado mousse and chimichurri

### TIRADITOS

the spirit of japanese sashimi peruvian style, flavoured with leche de tigre

#### CLÁSICO 65 (S)

thinly sliced white fish with yellow chili leche de tigre, choclo, sweet potato, & cancha

#### CHUQUITO (S,GF) 65

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

#### LAQUEADO 75 (S,E)

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

#### ANDINO 65 (S)

thinly sliced salmon in creamy artichoke leche de tigre, crispy quinoa, & cherry tomato

#### LIMA BANGKOK (S,G) 65

catch of the day, salmon, creamy mango and curry leche de tigre, plantain chip, & spring onion

#### PONJA (S,GF) 65

catch of the day, rocoto ponzu, white radish chalaquita, sesame oil, & shichimi togarashi

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## PARA PICAR

small peruvian bites to share

### CONCHITAS 70 (S,D)

seared scallops with parmesan cheese foam, fish roe, leche de tigre, & crispy garlic.  
extra conchitas 25 per piece

### TEQUEÑOS 45 (G,D,N,E)

crispy spring roll stuffed with ají de gallina, chalaca, & rocoto cream

### EMPANADA DE LOMO (G,D,E) 60

crispy dough, lomo saltado stuffing, rocoto cream, & chalaquita

### EMPANADA DE TAMAL (G,V,D) 55

crispy dough, peruvian sweet corn stuffing, huancaína, & chalaquita

### BAO CHALACO (S,G,D,E) 55

steamed bun, crispy fish patty, avocado mousse, lettuce, cherry tomato, & tari sauce

## ANTICUCHOS

traditional peruvian skewers, grilled to perfection

### PULPO 75 (S,D,E)

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

### PESCADO 60 (S,D,E)

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

### WAGYU 75 (D,B)

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

### POLLO 55 (D,E)

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

### CAMARON 65 (S,D,E)

anticuchera grilled prawns, chimichurri potatoes, buttered corn & rocoto cream

## NIKKEI ROLLS

japanese-influenced makis with a peruvian touch

### CEBICHERO (S,E) 60

deep fried shrimp, & avocado, catch of the day, cebichera sauce, chalaquita, & fried calamari

### ANTICHUCHERO (S) 75

deep fried shrimp, avocado & king crab, ahi tuna, anticuchera torched, white radish & chimichurri

### SALMON TARTARE (S,D,E) 60

salmon tartare, deep fried shrimp, cream cheese & avocado, nikkei sauce & fried noodles

## ENSALADAS

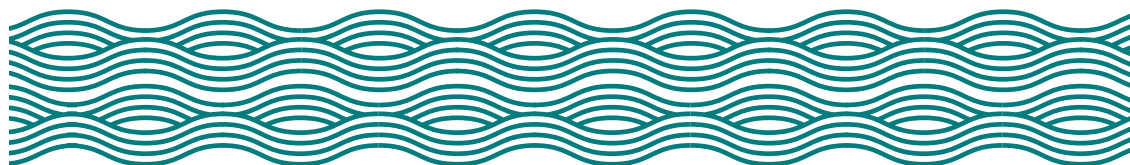
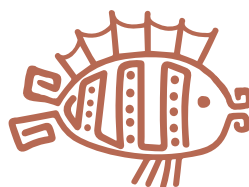
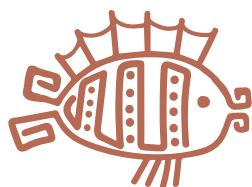
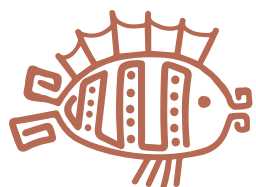
a taste of salads, the peruvian way

### BURGOL SOLTERITO (V,N,GF) 55

variety of vegetables, pistachio, mint & yellow chili dressing. Add salmon 20

### DE LA HUERTA (VG,GF) 50

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



(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.

## CLÁSICOS LA MAR

the peruvian classics, only in la mar

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

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

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

**PESCADO FRITO 155 (S,E,G)**  
deep fried fish, ginger & garlic sweet chili sauce, chaufa

**LOMO SALTADO 125 (G,D,B)**  
stir-fried beef tenderloin, onions, tomatoes, soy sauce, fried yucca, & rice with corn

**ARROZ CON MARISCOS 135 (D,S,A)**  
ají amarillo & achiote rice, mix seafood, vegetables, & parmesan cheese finished in charcoal oven

**QUINOA CHAUFA 70 (G,E,V)**  
stir-fried quinoa, baby carrot, shiitake, crystal shrimp, yellow chili & orange sauce, & fried wonton

**JALEA A LO MACHO 120 (S,G,E)**  
deep-fried seafood mix, fried yucca, plantain chips, macho sauce, roasted vegetables

## DE LAS BRASAS

your peruvian favourites from the grill

**TOMAHAWK  
A LA BRASA 655 (B)**  
grilled wagyu beef, roasted chimichurri veggies, grilled potatoes, & rocoto cream

**PESCADO A LA BRASA 175 (S,D)**  
grilled boneless whole fish, wrapped in banana leaf, & butter leche de tigre

**CORDERO  
ANTICUCHERO 165 (D)**  
grilled lamb chops, middle east-spiced anticuchera, huancaína gnocchi, & chimichurri

**CHURRASCO CHAUFA 245 (B,D)**  
grilled NY black angus steak, vegetable fried rice, fried egg, & pickled vegetables

## VEGETARIANOS

vegetarian specials

**ARROZ JOSPER (GF,V) 110**  
ají amarillo, achiote arborio rice, stir-fried vegetables, anticuchera torched avocado, & chalaquita

**RAVIOLI NORTEÑO (V,D) 110**  
butter squash, ravioli, stir-fried vegetables, parmesan foam, & norteña sauce

*“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.*



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