

Mares Mixtos \$44.99

Ceviche, Mares rice, Tequeños with
Chesse and Choritos a la Chalaca.
Fish \$44.99 / Mixed Seafood \$45.99

Mares Criollos \$44.99

Aji de gallina, Arroz con pollo,
Anticuchos and Papa a la Huancaína.

DE TODOS LOS MARES

Pescado A Lo Macho \$20.99

Fish fillet topped with a succulent
creamy seafood sauce served with
potatoes and white rice.

Pescado A La Chorrillana \$18.99

Fish fillet topped with sauteed onions,
tomatoes, cilantro and white wine
reduction served with potatoes and
white rice

Picante De Mariscos \$20.99

Fish fillet topped with sauteed onions,
tomatoes, cilantro and white wine
reduction served with potatoes and
white rice

Causas Sampler **\$16.99**

Four causas. Comes with: Shrimp, Chicken, Octopus and Tuna

Sauteed Chicken Causa **\$16.99**

Cold mashed potatoes, seasoned with salt and Peruvian Yellow pepper cream, layered with avocado slices, topped with sauteed Chicken.

MAKIS - ROLLS

Maki Salmon **\$17.99**

Rice roll stuffed with avocado, cream cheese and tempura shrimp, topped with smoked salmon and a reduction of passion fr...[More](#)

Maki Tempura **\$17.99**

Tempura roll stuffed with avocado, cream cheese and tuna slices, topped with a reduction of pineapple juice and eel sauce

Maki Acevichado **\$17.99**

Rice roll stuffed with avocado and cream cheese, topped with tuna slices, sesame seeds and acevichado sauce.

Jalea \$20.99

Crispy pieces of a variety of seafood, fish, Peruvian creole sauce, fried yuca and Tartar sauce

Seafood Cau Cau \$20.99

Seafood simmered with onion, garlic, mint, turmeric, yellow pepper cream, potatoes and white rice.

Parrilla Marina \$22.99

Grilled seafood, accompanied with fried potatoes, Peruvian corn and huacatay sauce (mild black mint sauce).

Sudado De Pescado \$19.99

Succulent fish broth with pieces of fish, seasoned with tomatoes, garlic and onions, accompanied with a side dish of fri...[More](#)

Choritos a la Parmesana \$19.99

Mussels gratined with parmesan cheese, Butter, and English sauce.

Pesto Linguine

Linguine with Peruvian pesto (salsa verde).
Comes with a choice of: • Churrasco \$20.59 •
Filet Mignon \$19.99 • Chicken \$17.99

Huancaina Linguine

Linguine with huancaina sauce. Comes with
a choice of: • Churrasco \$20.59 • Filet
Mignon \$19.99 • Chicken \$17.99

Seafood sauce Linguine \$19.99

Linguine topped with a succulent
creamy seafood sauce.

RICES

Arroz Norteño \$21.99

Rice with a variety of seafood cooked
in our sauce based in a cilantro cream
and creole sauce. Topped with
Peruvian creole sauce.

Arroz Con Mariscos \$21.99

Rice with a variety of seafood, red
pepper, cilantro, ají panca (Traditional
Peruvian Chili Pepper) and yellow
pepper sa...[More](#)

Arroz Chaufa

Chinese style fried rice with sauce, eggs, ginger, sesame oil and oyster sauce. Comes with a choice of: • Beef Tender Loin \$18.99 • Chicken Breast \$16.99 • Seafood \$19.99 • Shrimp \$19.99 • Mixed \$24.99

Quinoa Chaufa

\$15.00

Chinese style fried quinoa with soy sauce, ginger, sesame oil and oyster sauce. Comes with a choice of: • Chicken \$18.53 • Filet Mignon \$20.59 • Seafood \$22.99

Quinotto Con Camarones

\$18.00

Quinoa with onions, milk, cheese, white wine.

Risotto En Salsa De Huancaína Con Lomo

\$18.00

Arborio rice with onions, garlic, butter, parmesan cheese white wine and huancaína sauce.

Risotto En Salsa De Huancaína Con Churrasco

\$18.00

Arborio rice with onions, garlic, butter, parmesan cheese white wine and huancaína sauce.

Risotto En Salsa De Pesto Con Lomo	\$18.00
---	----------------

Arborio rice with onions, garlic, butter, parmesan cheese white wine and pesto sauce

Risotto En Salsa De Pesto Con Churrasco	\$18.00
--	----------------

Arborio rice with onions, garlic, butter, parmesan cheese white wine and pesto sauce

Risotto Mares	\$19.00
----------------------	----------------

Arborio rice with onions, garlic, butter, parmesan cheese white wine and seafood mix

Ceviches

Nikkei	\$17.00
---------------	----------------

Tuna, pineapple, avocado, onions, peruvian corn, eel sauce.

Mixtura	\$17.00
----------------	----------------

Chopped fish and sea food with avocado, sweet potatoes in roasted red pepper cream.

SOPONES

Chicken / Seafood Aguadito \$15.99

Thick chicken or seafood soup cooked in cilantro broth with rice and vegetables. Chicken \$15.99 / Mixed Seafood \$19.99

Parihuela \$19.99

A restoring seafood soup with fish, shrimp and octopus, with ají panca (Traditional Peruvian Chili Pepper), cilantro and lime juice.

Chupe de Camarones \$19.99

Shrimp cooked in a rich creamy broth with rice and vegetables, finished with a touch of oregano and cilantro.

SAMPLERS

Mares Trio \$29.99

Ceviche, Seafood Fried Rice and Fried Calamari. Fish \$29.99 / Mixed Seafood \$30.99
