

la mar | gastón acurio

ATLANTIS
DUBAI



Culinary Mastery

WHERE THE WORLD'S MOST DECORATED CHEFS BRING THEIR INDIVIDUAL MASTERY



La Mar by Gastón Acurio

Authentic Peruvian

2023, 2024 MICHELIN
Selected Restaurant

A celebration of experimental Latin American gastronomy, La Mar by Gastón Acurio brings you an artistic explosion of authentic Peruvian seafood masterpieces. Debuting the first traditional ceviche bar in Dubai, La Mar's enticing menu also features upscale Sabores Autenticos and signature cocktails you can enjoy at the outdoor terrace bar.

- Indoor and outdoor seating available (on a first-come-first-serve basis)
- Children under 10 years old are welcome for early seatings from 6:00pm to 6:30pm Children above 10 years old are always welcome
- Restaurant timings: 6pm - 11pm
- Bar timings: Sunday to Thursday 6pm - 12am, Saturday 6pm - 1am





Chef's Menus



Chef's Menus

Chef's Table 1

AED 450 per person

PIQUEOS FRIOS | COLD APPETIZERS

CLASSIC CEBICHE (C, R, F, D)

Chef's Fish Selection, Corn, Sweet Potato & Classic Leche De Tigre

TOSTADA NIKKEI (F, R)

Salom Tartare, Crispy Purple Corn Taco & Nikkei Emulsión

CONCHITA BACHICHE | SCALLOP

(C, R, S, F, SO, D)

Hokkaido Scallop, Avocado & Olive Oil Sauce

PIQUEOS CALIENTES | HOT APPETIZERS

EMPANADA DE CARNE |

SAVOURY BEEF PASTRY (G, SO, S)

Stir-fried Wagyu Beef MB7 Lomo Saltado Style & Rocoto Pepper Sauce

LOS PLATOS DE LA MAR | MAIN COURSE

NIKKEI SALAD (V, N, S, G)

Burrata, Peruvian Quinoa, Tomatoes, Yellow Chili Vinaigrette & Pesto Criollo

PAPITAS LA MAR |

LA MAR POTATOES (V, S, D)

Potatoes, Olives & Peruvian Sauce "Huancaína"

PESCA ENTERA MACHO | WHOLE FRIED FISH

MACHO SAUCE (G, S, E, F, D)

Deboned Crispy Fish & Panca Chili Macho Sauce

SIDE: WHITE RICE WITH CORN

LOS POSTRES | DESSERTS

TORTA DE CHOCOLATE |

CHOCOLATE CAKE (D, E, G)

Peruvian Chocolate Cake & Lucuma Dulce de Leche

Chef's Table 2

AED 590 per person

PIQUEOS FRIOS | COLD APPETIZERS

CLASSIC CEBICHE (C, R, F, D)

Chef Fish Selection, Corn, Sweet Potato & Classic Leche De Tigre

TOSTON NIKKEI (S, D)

Prawns, Crispy Sushi Rice & Nikkei Emulsión

CONCHITA BACHICHE | SCALLOP

(C, R, S, F, SO, D)

Hokkaido Scallop, Avocado & Olive Oil Sauce

PIQUEOS CALIENTES | HOT APPETIZERS

EMPANADA DE CARNE |

SAVOURY BEEF PASTRY (G, SO, S)

Stir-fried Wagyu Beef MB7 Lomo Saltado Style & Rocoto Pepper Sauce

LOS PLATOS DE LA MAR | MAIN COURSE

LANGOSTA A LA BRASA |

GRILLED LOBSTER (S, C)

Gilled Lobster Cooked in Corn Leaf & Yellow Chili Sauce

ARROZ CHAUFA | FRIED RICE (S, G)

Stir-fried Rice, Mushroom, Bell Peppers & Spring Onions

PESCA ENTERA NIKKEI (G, S)

Deboned Crispy Fish, Pak Choy & Nikkei Sauce

LOS POSTRES | DESSERTS

TORTA DE CHOCOLATE |

CHOCOLATE CAKE (D, E, G)

Peruvian Chocolate Cake & Lucuma Dulce de Leche

Dishes indicated with (A) - Alcohol, (C) - Celery, (D) - Dairy, (E) - Egg, (F) - Fish, (G) - Gluten, (L) - Lupin, (MU) - Mustard, (N) - Nuts, (R) - Raw, (S) - Shellfish, (SE) - Sesame, (SO) - Soybean, (SU) - Sulphites, (V) - Vegetarian.

Gluten Free items are available upon request. Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of food borne illness. Please notify your server if you have any known food allergies or intolerances. Our food is prepared in an environment where other allergen ingredients are handled. All prices are in UAE Dirhams and inclusive of 7% Municipality fees and 10% Service charge and 5% VAT.

Chef's Menus

Chef's Table 3

AED 650 per person

PIQUEOS FRIOS | COLD APPETIZERS

CEBICHE CHALACO | MIXED SEAFOOD (C, S, R, F, D)

Chef's Fish Selection, Octopus, Prawns
& Rocoto Pepper "Leche De Tigre"

CEBICHE BRASA | SMOKED CEBICHE (R, C, S, F, SO, SE)

Bluefin Tuna & Smoked Yellow Chili "Leche de Tigre"

CONCHITA BACHICHE | SCALLOP

(C, R, S, F, SO, D)

Hokkaido Scallop, Avocado & Olive Oil Sauce

PIQUEOS CALIENTES | HOT APPETIZERS

PULPO A LA BRASA | GRILLED OCTOPUS (SO, D)

Grilled Octopus, Classic Anticuchera & Chimichurri Sauce

EMPANADA DE CARNE |

SAVOURY BEEF PASTRY (G, SO, S)

Savoury Filled Pastry, Stir-fried Wagyu Beef
"Lomo Saltado" Style & Rocoto Pepper Sauce

LOS PLATOS DE LA MAR | MAIN COURSE

PESCA ENTERA NIKKEI

WHOLE FRIED FISH NIKKEI STYLE (G, S)

Deboned Crispy Fish, Pak Choy & Nikkei Sauce

ARROZ CON MARISCOS | SEAFOOD RICE (G, C, S, D, SU)

Mixed Seafood, Stir-fried Rice Peruvian Style

LOS POSTRES | DESSERTS

TORTA DE CHOCOLATE | CHOCOLATE CAKE (D, E, G)

Peruvian Chocolate Cake &
Lucuma Dulce de Leche

PICARONES (G)

The Most Traditional Peruvian Dessert
Served with Figs Honey

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Canape Menus

Clasico

AED 350 per person

COLD CANAPE

TOSTADA LA MAR (G, R)

Salmon Tartare, Crispy Purple Corn Tortilla
& Chilli Garlic

TOSTON NIKKEI (V)

Avocado, Roasted Piquillo Pepper
& Chilli Nikkei Sauce

LA MAR SCALLOPS (R, C, S)

Hokkaido Scallop, Yellow Chilli "Leche de Tigre"
& Coriander Oil

HOT CANAPE

PULPO A LA BRASA (D)

Grilled Octopus & Pesto Puree

EMPANADA DE CHOCLO (G, V, D)

Peruvian Corn Stew Corn "Pepian" Savoury Filled Pastry
& Provolone Cheese

CHICKEN ANTICUCHO (S, D)

Grilled Chicken Skewer, Panca Chilli "Anticuchera"
& Chimichurri

DESSERT

ALFAJORES (G, D)

Peruvian Cookie Dough & Dulce de Leche

Chalaco

AED 450 per person

COLD CANAPE

TOSTADA LA MAR (G, R)

Salmon Tartare, Crispy Purple Corn Tortilla
& Chilli Garlic

TOSTON NIKKEI (V)

Avocado, Roasted Piquillo Pepper
& Chilli Nikkei Sauce

CEBICHE CHALACO (R, F, C, S)

Chef's Fish Selection, Prawns & Rocoto "Leche de Tigre"

LA MAR SCALLOPS (R, C, S)

Hokkaido Scallop, Yellow Chilli "Leche de Tigre"
& Coriander Oil

HOT CANAPE

PULPO A LA BRASA (D)

Grilled Octopus & Pesto Puree

EMPANADA DE CHOCLO (G, V, D)

Peruvian Corn Stew Corn "Pepian" Savoury Filled Pastry
& Provolone Cheese

CHICKEN ANTICUCHO (S, D)

Grilled Chicken Skewer, Panca Chilli "Anticuchera"
& Chimichurri

DESSERT

ALFAJORES (G, D)

Peruvian Cookie Dough & Dulce de Leche

TORTA DE CHOCOLATE (G, D)

Peruvian Chocolate Cake & Lucuma Dulce De Leche

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Canape Menus

Criollo

AED 450 per person

COLD CANAPE

TOSTADA LA MAR (G, R)

Salmon Tartare, Crispy Purple Corn Tortilla
& Chilli Garlic

TOSTON NIKKEI (V)

Avocado, Roasted Piquillo Pepper
& Chilli Nikkei Sauce

TIRADITO CRIOLLO (R, F, C, S)

Chef's Fish Selection, Cancha & Yellow Chilli Sauce

LA MAR SCALLOPS (R, C, S)

Hokkaido Scallop, Yellow Chilli "Leche de Tigre"
& Coriander Oil

HOT CANAPE

PULPO A LA BRASA (D)

Grilled Octopus & Pesto Puree

EMPANADA DE CARNE |

SAVOURY BEEF PASTRY (G, SO, S)

Stir-fried Wagyu Beef MB7 Lomo Saltado Style & Rocoto
Pepper Sauce

CHICKEN ANTICUCHO (S, D)

Grilled Chicken Skewer, Panca Chilli "Anticuchera"
& Chimichurri

BEEF ANTICUCHO (D)

MB9 Wagyu Beef, Panca Chili "Anticuchera"
& Butter Corn

DESSERT

ALFAJORES (G, D)

Peruvian Cookie Dough & Dulce de Leche

TORTA DE CHOCOLATE (G, D)

Peruvian Chocolate Cake & Lucuma Dulce De Leche

EL CHOCLO (G, D)

White Chocolate, Cancha Crumble & Purple Corn

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Canape Menus

Royal

AED 1,200 per person

COLD CANAPE

NIGIRI CEBICHERO (S, R, C)

Hokkaido Scallop, Oscietra Caviar
& Yellow Chilli "Cebichera" Sauce

NIGIRI CHUPE (S)

Black Grouper, Prawns Emulsion & "Chalaca"

CEBICHE BRASA (R, S)

Bluefin Tuna
& Smoked Yellow Chilli "Leche de Tigre"

CONCHITAS PODEROSAS (R, S)

Hokkaido Scallop, Oscietra Caviar
& Olive Oil Sauce

TUNA TOSTADA (G, R)

Bluefin Tuna, Crispy Purple Corn Tortilla
& Chilli Garlic Emulsion

HOT CANAPE

LANGOSTA BRASA (S, C)

Gilled Lobster Cooked in Corn Leaf
& Yellow Chili Sauce

EMPANADA DE "AJI DE GALLINA" (G, D)

Yellow Chilli Cream & Chimichurri

BEEF ANTICUCHO (G, N)

MB9 Wagyu Beef, "Ocopa" & Black Truffle

DESSERT

SUSPIRO (G, D)

Lucuma Caramel Milk
& Purple Corn Merengue

PISTACHIO & FRAMBUESAS (V, N)

Pistachio Cream & Lemon Biscuit

EL CHOCLO (G, D)

White Chocolate, Cancha Crumble & Purple Corn

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La Mar Bar



Beverage Packages

2 hours free flow of beverages

PACKAGE A

Non-Alcoholic Package with Mocktails
AED 140 per person for first 2 hours
AED 50 per additional hour

CONTENT

Sodas, fresh juices,
2 mocktail selection of the guest's choosing

PACKAGE B

Alcoholic Package with Wine and Beer
AED 280 per person for first 2 hours
AED 120 per additional hour

CONTENT

Sodas, fresh juices, beer, house red,
white and rose wine

PACKAGE C

**Alcoholic Package with Wine,
Beer & House Spirits**
AED 325 per person for first 2 hours
AED 130 per additional hour

CONTENT

Sodas, fresh juices, beer, house red,
white and rose wine, and house spirits

PACKAGE D

**Alcoholic Package with Wine,
Beer, Spirits & Cocktails**
AED 350 per person for first 2 hours
AED 140 per additional hour

CONTENT

Sodas, fresh juices, beer,
house red, white and rose wine, house spirits,
2 cocktails, 2 mocktails of the guest choosing

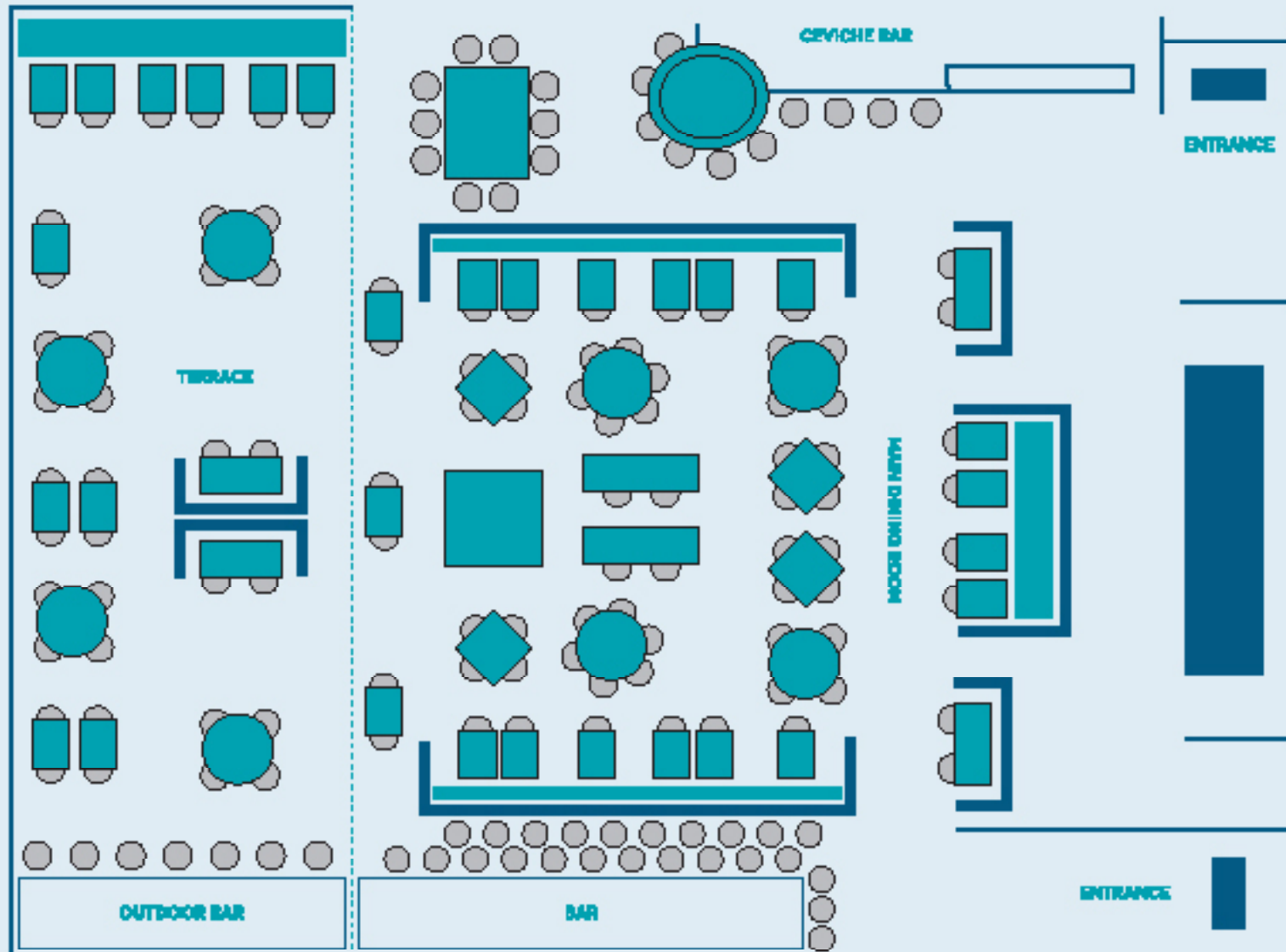
PACKAGE E

**Alcoholic Package with Wine,
Beer, Spirits, Cocktails & Champagne**
AED 525 per person for first 2 hours
AED 200 per additional hour

CONTENT

Sodas, fresh juices, beer, house red,
white and rose wine, house spirits, 2 cocktails,
2 mocktails of the guest choosing and
Moet & Chardon Champagne

Floor Plan



CAPACITY

Seating Indoor:	158
Seating Outdoor:	52
Standing Indoor:	300
Standing Outdoor:	70

ATLANTIS
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For reservations and inquiries:

F&B Events Team
fbevents@atlantisdubai.com