
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.

“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.



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.

MIXTO 75 (S)

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

CHALACO 65 (S,D,G)

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

NIKKEI 70 (S)

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

VEGGIE 55 (V)

grilled mushrooms & asparagus in artichoke leche de tigre, fried sweet potato, choclo, cancha powder, & crispy quinoa.

CAUSAS

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

LIMEÑA 75 (S,G,D,E)

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

NIKKEI 55 (S,E)

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

OLIVADA 55 (S,E)

basil pesto causa with octopus tartare, rocoto cream, avocado mousse, & coffee powder.

CASERA 50 (G,E)

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

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, fried sweet potato, & cancha.

LUJOSO 80 (S)

salmon, avocado, creamy scallop leche de tigre, chalaca, & olive oil.

LAQUEADO 70 (S,E)

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

ANDINO 60 (S)

thinly sliced salmon in creamy artichoke leche de tigre, crispy puffed quinoa, & tomato confit.

LA MAR DOHA 75 (S)

shrimp, calamari, creamy saffron leche de tigre, avocado, & tomato confit.

PARA PICAR

CONCHITAS 70 (S,D)

seared scallops with parmesan cheese foam, fish roe, leche de tigre, & crispy garlic.
extra conchitas 23 per piece.

TEQUEÑOS 45 (G,D,N,E)

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

WANTANES 45 (S,G,E)

seafood mix stuffed wonton, & rocoto tamarind sauce.

JALEA MIXTA 65 (S,G,E)

deep fried seafood mix, fried potatoes, plantain chips, criolla salad, & rocoto tartar sauce

ANTICUCHOS

PULPO 75 (S,D,E)
anticuchera grilled octopus with chimichurri potatoes, buttered corn, olive aioli, & piquillo chimichurri.

PESCADO 60 (S,D,E)
ají amarillo anticuchera grilled fish, chimichurri potatoes, buttered corn, rocoto cream, & chalaca.

CARNE 75 (D,B)
anticuchera grilled tenderloin with chimichurri potatoes, buttered corn, carretillera sauce, & chalaca.

POLLO 55 (D)
anticuchera grilled chicken thighs, sweet potatoes, buttered corn, rocoto cream, & chalaca.

DE LAS BRASAS

TOMAHAWK A LO POBRE 645 (B)
grilled wagyu beef, roasted chimichurri vegetables.

PESCADO A LA BRASA 155 (S,D)
grilled boneless whole fish, wrapped in banana leaves, & butter leche de tigre.

CORDERO ANTICUCHERO 140 (D)
grilled lamb chops, middle east-spiced anticuchera, victoriano potatoes, & carretillera sauce.

CHURRASCO CHAUFA 220 (B,D)
grilled NY black angus steak, vegetable fried rice, fried egg, & pickled vegetables.

CLÁSICOS LA MAR

CHAUFA AEROPUERTO 80 (G,S,E)
stir-fried rice vegetables & wild mushrooms, shrimp omelette, ginger & garlic sweet sauce.

QUINOA CHAUFA 70 (G,E,V)
stir-fried quinoa, seasonal vegetables, wild mushrooms, & pickled salad.

ARROZ CON PATO 180 (G,D)
ají amarillo duck stew, cilantro rice, huancaína sauce, avocado, & radish criolla.

PESCADO FRITO 145 (S,E,G)
deep fried fish with spicy ginger & garlic sweet chili sauce served with white rice.

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

ARROZ CON MARISCOS 120 (D,S,A)
ají amarillo & achiote rice, seafood mix, white wine, & parmesan cheese finished in wood oven.

(S) Seafood | (N) Nuts | (B) Beef | (E) Eggs | (D) Dairy | (G) Gluten
(GF) Gluten Free | (V) Vegetarian | (A) Alcohol

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.