

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 São Paulo, the eighth La Mar, the first one in this region, is exclusively at the InterContinental Doha Beach & Spa.



CEBICHES

CLASICO LA MAR 80 (S)

Chef's fish selection, choclo, sweet potato & classic leche de tigre

CRIOLLO 90 (S,E,G)

Chef's fish selection, chicharron calamari, cancha & aji amarillo leche de tigre

LIMEÑO 85 (S,D)

Chef's fish selection, octopus, shrimp, choclo & rocoto leche de tigre

BACHICHE 95 (S)

Chef's fish selection, grilled octopus, avocado, cancha, olive oil & classic leche de tigre

CHIFA 95 (S,G)

Yellowfin tuna, cucumber, avocado, nori & tamarind leche de tigre

TASTING 160 (G)

Clasico, Limeno, Nikkei

NIKKEI

NIGIRI CRIOLLO (1PC) 30 (S,B,E,G)

Wagyu beef, fried quail egg, crispy potato, chalaca & lomo saltado sauce

MAKI ACEBICHADO 70 (S,E,G)

Fried shrimp, avocado, chef's fish selection, avocado mousse, chalaca, crispy sweet potato & aji amarillo acebichado

MAKI ANTICUCHERO 80 (S,G,E)

Fried shrimp, avocado, anticuchero salmon, white raddish, chimichurri, tobiko wasabi & rocoto acebichado



PIQUEOS FRIOS Y CAUSAS

OSTRAS LA MAR (1PC) (S)

o Rocoto leche de tigre (S) 45
o Ponzu (G) 40

HUERTA SALAD 60 (VE)

Fresh vegetables, mixed lettuce, avocado, crispy quinoa & aji amarillo passion fruit vinaigrette

FLOR DE PAPA (G)

Aji amarillo whipped potatoes, avocado mousse & flowers

o Salmon tartar, sweet chili sauce, coriander & sesame oil (S) - 70
o Tuna tartar, japanese mayo, spring onion & sesame oil (S,E) - 70

CAUSA LIMEÑA 80 (G,E,D)

Aji amarillo whipped potatoes, chicken salad, tomatoes, avocado, quail egg & Peruvian sauces

BURRATA SALAD 80 (D,G)

Burrata, Peruvian quinoa, mixed lettuce, cherry tomatoes, pomegranate, croutons & bachiche pesto

PULPO AL OLIVO 90 (S,G,E)

Octopus, avocado, homemade toast, cherry tomatoes, chimichurri & botija olive emulsion

TIRADITOS

CRIOLLO 80 (S)

Chef's fish selection, choclo & aji amarillo sauce

CHUCUITO 95 (S)

King scallops, avocado, fried garlic & scallop emulsion sauce

Add On: Caviar (5gr) 100

LAQUEADO 85 (S,G)

Yellowfin tuna, nikkei emulsion, white radish, sesame seeds & passion fruit leche de tigre

TUNA DASHI 85 (S)

Yellowfin tuna, torched avocado, cucumber, cancha & smoked aji amarillo leche de tigre

LOS PLATOS DE LA MAR (FOR TWO)

ARROZ MELOSO 155 (S)

Aji amarillo rice, scallops, octopus, calamari, prawns, chalaquita, leche de tigre & rocoto sauce

ARROZ CON PATO LA MAR 200 (G,D)

Aji amarillo braised duck, cilantro rice, huancaína, avocado & radish criolla

CHURRASCO CHAUF A LA MAR 295 (B,E,G)

Grilled NY Black Angus steak, chaufa rice, egg, ginger & garlic spicy sweet sauce, chimichurri

PLANCHAZA MARINA 295 (S,D)

Calamari, king scallops, octopus, prawns, buttered choclo, anticuchera sauce & chimichurri



PIQUEOS CALIENTES

EMPANADA DE VEGETALES (1PC) 20

(V,G,E,D)

Mixed vegetables, aji amarillo bechamel, chalaquita & huancaína

EMPANADAS DE LOMO SALTADO (1PC) 25

(B,G,E,S)

Stir-fried beef lomo saltado style, chalaquita & rocoto sauce

PAPITAS LA MAR 45 (G,D)

Peruvian mixed potatoes, olives, huancaína & huacatay sauce

CONCHITAS LA MAR (1PC) 35 (S,D)

King scallops, parmesan foam, crispy garlic & leche de tigre

ADD ON: Caviar (5gr) 100

TEQUEÑOS CRIOLLOS 65 (S,D)

Aji de gallina, rocoto sauce, avocado mousse & chalaquita

CHICHARRON DE CALAMAR 70 (S,G,E)

Crispy calamari, yuca, & aji amarillo tartar Sauce

JALEA MIXTA LA MAR 90 (S,G,E)

Crispy fish, prawns, octopus, calamari, yuca, plantain chips, criolla & aji amarillo tartar sauce

DEL WOK

CHAUF A AEROPUERTO LA MAR 120 (S,G,E)

Stir-fried rice, seafood egg tortilla, fried fish, mushroom, green onions & Nikkei sauce

ARROZ CON MARISCOS LA MAR 160 (FOR TWO) (S,D)

Peruvian criollo rice, scallops, squid, octopus, prawns, avocado criolla sauce & rocoto mayo

LOMO SALTADO CRIOLLO 165 (S,D)

Stir-fried beef tenderloin, tomatoes, fried potatoes, cilantro, choclo rice, soy & oyster sauce

NUESTRO GRILL

ANTICUCHO DE POLLO (1PC) 30

(G,D)

Grilled chicken thighs, choclo, fried potatoes, chalaquita & huancaína

ANTICUCHO DE PESCADO (1PC) 35

(S,D,G)

Grilled catch of the day, choclo, fried potatoes & rocoto sauce

ANTICUCHO CLASICO (1PC) 50

(B,G,D)

Grilled veal heart, choclo, fried potatoes, tari & rocoto carretillera

ANTICUCHO DE CARNE (1PC) 60

(B,D,G)

Grilled wagyu beef, choclo, fried potatoes, tari & rocoto carretillera

PULPO A LA BRASA 95 (B,D,G)

Grilled octopus, pesto criollo puree, cherry tomatoes, fried garlic & olive aioli

VEGETARIANOS

PORTOBELLO ANTICUCHERO 50 (VE)

Grilled portobello mushrooms, choclo, fried potato, chalaquito & avocado mousse

QUINOA CHAUF A 70 (VE, G)

Stir-fried quinoa, mixed vegetables, shitake, fried wontons & rocca salad

ARROZ JOSPER 125 (VE)

Aji amarillo arborio rice, mixed vegetables, avocado anticuchero, chimichurri & chalaquita



Prices are in Qatari riyals and all inclusive

SALSA DE PESCA ENTERA

Prices are per market price. Please ask your server for our catch of the day and we will recommend the sauce to go with it.

SALSA NORTEÑO (S)

Nortena base, spring onion, mixed bell pepper, leche de tigre & arroz con choclo

SALSA NIKKEI (S)

Ginger & garlic spicy sweet sauce, pak choy & white chaufa

SALSA DE AJI AMARILLO (D)

Aji amarillo picante sauce & arroz con choclo

KIDS MENU

POLLITO MILANESA 50 (G,E)

Homemade chicken milanesa & French fries

CHICHARRON DE PESCADO 60 (S,G,E)

Deep-fried catch of the day & French fries

BEEF SLIDERS 70 (B,G,D)

Beef burger, lettuce, tomato & French fries

EXTRAS

CANCHITAS 15

CHOCLO 15

TEQUENO (1PC) 16

FRENCH FRIES 20

ARROZ CON CHOCLO 25

CHIFLES 25

YUQUITAS FRITAS 25

WHITE CHAUFAS 25

GRILLED VEGETABLES 75

LOS POSTRES

PICARONES 45 (G)

Peruvian traditional dessert, fig & chancaca syrup

TRES LECHE 45 (D,E,G,N)

Evaporated milk, condensed milk, natural milk, almond crumble & vanilla ice cream

TORTA DE CHOCOLATE 55 (D,G,E)

Chocolate sponge, chocolate punch, dulce de leche, chocolate sauce, cacao nibs & vanilla ice cream

EL CHOCLO 55 (D,G,E,N)

Choclo cake, corn cream, spiced honey, caramelised popcorn & vanilla ice cream

SUSPIRO DE LIMEÑA 55 (D,E,N)

Dulce de leche foam, berries compote, crispy merengue & vanilla ice cream with cinnamon powder

(V) Vegetarian | (A) Alcohol | (N) Nuts | (G) Gluten | (S) Seafood | (E) Eggs | (B) Beef | (D) Dairy | (N) Nuts | (VE) Vegan
Gluten Free items are 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.



CLASSIC PERUVIAN COCKTAILS

PISCO SOUR 75

Pisco, lime, sugar, egg white

Variations

Classic / Chicha / Maracuyá / Tonka

THE ROYAL PISCO SOUR 95

Premium Mosto Verde Italia, lime, sugar, egg white

CHILCANO 75

Pisco, fresh lime, topped with ginger ale & bitters

Variations

Peach & Lemongrass / Orange & Star Anise / Raspberry /
Cherry & Apricot

EL CAPITÁN 75

Infused apricot & cherry pisco, Martini Rosso, bitters

PERFECT ALL DAY

LA MAR BLOODY MARY 70

Vodka, tomato juice, Worcestershire sauce, Tabasco,
secret La Mar spices

WHITE SANGRIA 75

House white wine, Archers Peach Schnapps,
La Mar orange infused pisco, extra dry vermouth,
topped with 7up

RED SANGRIA 75

House red wine, port wine, extra dry vermouth,
La Mar orange infused pisco, topped with 7up

ROSE SANGRIA 75

House rose wine, Archers Peach Schnapps,
extra dry vermouth, La Mar orange infused pisco,
topped with 7up

SIGNATURE COCKTAILS

INCA MULE 75

Pisco, basil, mint, passion fruit, homemade ginger syrup,
lime, ginger ale

SEÑOR MORRIS 75

Orange & star anise pisco, Lillet Blanc, Campari,
pineapple, tonka syrup, lime, egg white

PISCO PUNCH 75

Pisco, dry vermouth, cloves, pineapple syrup, pineapple
juice, fresh lime juice

PAIN KILLER 75

Havana 7 Years, Bacardi Gold, Kahlua, pineapple juice,
mango juice, coconut cream, sprinkle of nutmeg

JUNGLE BIRD 75

La Mar orange infused pisco, Campari, lime juice,
pineapple juice, homemade sugar syrup

AMUTERGATSO 75

Pisco, wasabi, cucumber, homemade ginger syrup, lime
juice, topped with ginger ale

MAMACITA 80

Smoked tequila, fresh lime, triple sec, homemade sugar
syrup, rocoto ice ball

BARRIO CHINO 85

Hibiscus and szechuan pepper infused vodka, shochu,
mango, lychee, papaya, lemongrass,
yuzu syrup

LA MAR ZOMBIE 110

Havana 7 Years, Havana 3 Years, Bacardi Gold,
Bacardi White, triple sec, pineapple juice,
mango juice, fresh lime, bitters

MARGARITAS

Variations

Classic / Passion Fruit / Strawberry 70

SMOKEY MARGARITA 80

Jose Cuervo Silver, triple sec, lime, agave syrup

PREMIUM MARGARITA 120

Tequila Avion Silver, Cointreau, lime juice,
agave syrup

NEGRONI

CLASSIC 80

Bombay Sapphire, Campari, sweet vermouth

ANDEAN NEGRONI 95

Sesame Oil Pisco, Campari, sweet vermoth

IN HOUSE BARREL AGED NEGRONI

Aged For 3 Months, Bombay Sapphire,
sweet vermouth, Campari

MEZCAL NEGRONI 95

Del Maguey Vida Mezcal, Campari, sweet vermouth

BOULEVARDIER 80

Campari, sweet vermouth, bourbon

AFTER DINNER DRINKS

NIGHT CAB 80

Zacapa 23, Drambuie, Frangelico

CONTINENTAL SOUR 75

Bourbon, port wine, lime, sugar, egg white

BEVERAGES

STILL WATER 25 | 35

Small / Large

SPARKLING WATER 25 | 35

Small / Large

SOFT DRINKS 20

Pepsi, Diet Pepsi, Seven Up, Diet Seven Up, Mirinda,
soda, ginger ale, tonic

CHILLED JUICES 25

Orange, Pineapple, Apple, Tomato, Cranberry

COFFEE 30

Cappuccino, Latte, Flat White, Espresso, Ristretto,
Americano, Macchiato

TEA 30

Assam Breakfast, Peppermint, Chamomile, Jasmine,
Earl Grey

BOTTLED BEER

- Heineken, Holland 45
- Asahi, Japan 45
- Stella Artois, Belgium 45
- Corona, Mexico 45
- Savanna Dry, Cider, South Africa 50

PERUVIAN SPIRITS

Rum

- Ron Millonario XO 250

Gin

- Amazonian 120

Pisco

- Pisco Cuatro Gallos Puro Acholado 49
- Pisco Pancho Fierro Puro Quebranta 49
- Pisco 1615 Mosto Verde Italia 120
- Pisco 1615 Mosto Verde Torrontel 120

APERITIF

Fernet Branca 55
Lillet Blanc 49
Aperol 49
Campari 49
Martini Extra Dry 49
Martini Bianco 49
Martini Rosso 49

VODKA

Grey Goose 85
Grey Goose Orange 85
Belvedere 80
Ketel One 65
Absolut Blue 49
Absolut Citron 49
Stolichnaya 49

RUM

Zacapa 23 110
Havana 7 Years 65
Havana 3 Years 49
Bacardi White 49
Bacardi Gold 49
Captain Morgan Spiced Rum 49
Captain Morgan Dark Rum 49
Cachaca Sagatiba Pura 49

GIN

Hendrick's 75
Tanqueray 10 60
Bombay Sapphire 55
Gordon's 49
Beefeaters 49

SAKE & SHOCHU

Masamune, Sake 49
Kurokame, Shochu 85

TEQUILA

Avion Reposado 110
Avion Silver 110
1800 Anejo Tequila 60
Jose Cuervo Gold 49
Jose Cuervo Silver 49

MEZCAL

Del Maguey Vida 75

WHISKY

Johnnie Walker Blue 380
Johnnie Walker Gold 140
Chivas 18 Years 140
Johnnie Walker Black 70
Chivas 12 Years 70
Jameson 60
Jack Daniel's 60
Dewar's White Label 49

BOURBON

Woodford Reserve 80
Maker's Mark 75
Crown Royal 70
Jim Beam 49

SINGLE MALT

Glenmorangie Nectar 125
Glenlivet 15 Years 90
Glenmorangie 10 Years 95
Glenfiddich 12 Years 70

COGNAC

Hennessy XO 375
Hennessy VSOP 120
Remy Martin VSOP 120
Napoleon 80

LIQUEUR

Grand Marnier 65
Kahlua 55
Midori 55
Sambuca 49
Pimm's 49
Cherry Brandy 49
Malibu 49
Jägermeister 49
Cointreau 55
Disaronno 49
Frangelico 55
Baileys 49
Limoncello 49
Grappa 49
Peach Schnapps 49
Arak 60
Ricard 49
Southern Comfort 55
Drambuie 60

WINES BY THE GLASS

SPARKLING WINE

Freixenet, Cordon Negro, Brut, Cava, Spain 85

WHITE WINE

Oyster Bay, Sauvignon Blanc, Marlborough NZ 95

Oyster Bay, Chardonnay, Marlborough NZ 95

Miguel Torres, Sangre de Toro, Verdejo, Spain 65

Anakena, Sauvignon Blanc, Chile 65

Danzante, Pinot Grigio, Venezia , I.G.T. Italy 75

ROSÉ

Sauvion & Fils, Rosé D'Anjou, France 60

RED WINE

Montes, Pinot Noir, Chile 90

Montes, Reserva, Colchagua , Malbec, Chile 70

Anakena, Cabernet Sauvignon, Rapel, Chile 60

Montepulciano d'Abruzzo, D.O.C, Italy 60

PORT WINE

Croft Ruby Port 50

WINES BY THE BOTTLE

CHAMPAGNE

- Veuve-Clicquot, Brut, NV 1,500
- Moët & Chandon, Brut Imperial, NV 1,500
- Taittinger, Brut, NV 1,800
- Krug, Grande Cuvée, Brut NV 4,250
- Moët & Chandon, Brut Imperial, Jeroboam 7,950

SPARKLING WINE

- Jacob's Creek, Chardonnay/Pinot Noir, Brut Cuvée, Australia 425
- Bottega, Il Vino dei Poeti, Prosecco, Veneto, D.O.C. Italy 425
- Prunotto, Moscato d'Asti, Piedmont, D.O.C.G, Italy 350
- Vilarnau Brut, Gaudi, Cava, Spain 325
- Freixenet, Cordon Negro, Brut, Cava, Spain 370

SPARKLING ROSÉ

- Duval Leroy Prestige, France 1,200
- Freixenet Cordon Rosado Rose Cava, Spain 370

ROSÉ

- Miguel Torres, Santa Digna, Central Valley, Chile 300
- Sauvion & Fils, Rosé d'Anjou, France 280
- Château d'Esclans, "Whispering Angel", Provence, France 695

WHITE WINE

CHILE

- Anakena, Sauvignon Blanc, Central Valley 285
San Pedro, 35° South, Chardonnay, Central Valley 270
Montes, Sauvignon Blanc "Limited Selection", Leyda 350
Casa Silva, Viogner, Reserva, Colchagua 360
Casa Silva, Sauvignon Blanc, Reserva, Colchagua 360
Montes, "Alpha", Chardonnay, Casablanca Valley 560

FRANCE

- Altera, Chardonnay, Pays d'oc 300
Sauvion, Les Eglantines, Sauvignon Blanc 350
Bouchard Aîné & Fils, Mâcon-Villages, Chardonnay, Burgundy 325
Sauvion, Les Fondettes, Sauvignon Blanc, Sancerre 495
Bouchard Aîné & Fils, Chablis, Burgundy 590
Jean-Claude Boisset, Puligny-Montrachet, 1er Cru, Chardonnay,
"Les Perrières" 1,750

NEW ZEALAND

- Framingham, Sauvignon Blanc Marlborough NZ 495
Oyster Bay, Sauvignon Blanc, Marlborough NZ 460
Oyster Bay, Chardonnay, Marlborough NZ 460

SPAIN/PORTUGAL

- Vinhos Sogrape, Gazela, Vinho Verde, Minho Portugal 260
Miguel Torres, Vina Sol, Catalunya, Spain 300
Marqués de Caceres, Viura, Rioja Spain 310
Casa Ferreirinha, Plenalto, Reserva Portugal 295
Vionta, Albariño, Rías Baixas, Spain 315
Miguel Torres, Sangre de Toro, Verdejo, Rueda, Spain 325

ITALY

- Canaletto, Pinot Grigio, I.G.T. 290
Antinori, Villa Antinori, I.G.T. 350
Forchir, Pinot Grigio, Friuli Grave, D.O.C. 375
Danzante, Pinot Grigio, Venezia, I.G.T. 375

UNITED STATES

- Stimson Estate, Chardonnay, Columbia Valley, Washington 300
Simi, Chardonnay, Russian River Valley, Sonoma 625

GERMANY

- Dr. Loosen, Ürziger Würzgarten, Spätlese, Prädikatswein 590

RED WINE

CHILE/ARGENTINA

- Montes, Reserva, Colchagua, Malbec 330
 Caliterra, Carmenere Reserva, Colchagua 280
 Anakena, Cabernet Sauvignon, Rapel 280
 Montes, "Limited Selection", Cabernet/Carmenere, Colchagua 330
 Baron Philippe de Rothschild, Reserve, Mapu 350
 Montes, Pinot Noir, "Limited Selection", Casablanca 410
 Luigi Bosca, Malbec, Reserva, Mendoza 450
 Casa Silva, Carmenere, Los Lingues, Colchagua 440
 Montes, Merlot, Alpha Series, Colchagua 450
 Luigo Bosca, Malbec, Luján de Cuyo, D.O.C. 570
 Montes, "Purple Angel" Carmenere, Colchagua 1,150
 Errazuriz, Don Maximiano, Founder's Reserve, Aconcagua 1,550

FRANCE

- Lou Magret, Merlot/Grenache, Pays d'oc 260
 Beau Rivage, Bordeaux Supérieur 290
 Maison Bouachon, Côtes du Rhône 305
 Bouchard Aîné & Fils, Beaujolais-Villages, Burgundy 340
 Calvet, Grande Reserve, Bordeaux Supérieur 410
 Château Lamarsalle, Montagne-St. Emilion 510
 M. Chapoutier, "Petite Ruche", Crozes-Hermitage 395
 Baron Philippe de Rothschild, Mouton Cadet, Réserve 790
 Antonin Rodet, Volnay, Burgundy 995

SPAIN/PORTUGAL

- Bodegas Farina, Dolfos, Tempranillo, Castilla, Spain 250
 Casa Ferrerinha, "Papa Figos", Douro, Portugal 400
 Marqués de Cáceres, Tempranillo Crianza, Rioja, Spain 450
 Beronia, Reserva Tempranillo, Rioja, Spain 550
 Campo Viejo, Gran Reserva Tempranillo, Rioja, Spain 495
 Casa Ferrerinha, "Quinta da Leda", Douro, Portugal 995

ITALY

- Montepulciano d'Abruzzo, D.O.C. 275
 Tenuta Rapitala, Nero d'Avola, I.G.T. Sicily 300
 Prunotto, Barbera d'Alba, D.O.C. 440
 Marchesi Antinori, Villa Antinori, Toscana 590
 La Bracesca, Vino Nobile di Montepulciano, D.O.C.G. 650

UNITED STATES

- Columbia Crest, Merlot, Horse Heaven Hills, Washington 325

NEW ZEALAND/ AUSTRALIA

- St. Hallett, Gamekeeper's Reserve, Grenache/Shiraz, Barossa, Australia 325
 Mudhouse, Pinot Noir, Central Otago, New Zealand 400
 Jacob's Creek, Shiraz, Reserve, Barossa, Australia 395
 Oyster Bay, Marlborough Merlot, New Zealand 460

MOCKTAILS

CHICHA MORADA 50

Peruvian purple corn, pineapple, fresh apple,
cloves, cinnamon

ICA PUKA 45

Lychee, mango, papaya, lemongrass yuzu syrup

TONKA TOWN 45

Tonka, basil, lime, soda

MARACUYÁ BREEZE 45

Passion fruit reduction, fresh lime juice, sugar syrup

PINEAPPLE CERVEZA 45

Pineapple syrup, fresh lime juice, fresh ginger,
homemade ginger beer

VIRGIN MULE 45

Fresh basil, mint, passion fruit, lime juice,
homemade ginger syrup, topped with ginger ale

CANDY DRY 45

Fresh passion fruit, cucumber, ginger molasses,
topped with tonic water