

# LANDMARK

CEVICHERIA Y MEZCALERIA

## -DINNER MENU -

**HOMEMADE GUACAMOLE (Mild or Spicy)** | avocado, tomato, cilantro, onion | Gluten-Free Chips and Salsa | **15**

**FRUTAS GUACAMOLE** | avocado, cilantro, apple, pomegranate | **17**

**SOPA DE MARISCOS** | homemade soup with fluke, hamachi, shrimp, cod, yucca, tomato, onion, aji amarillo, cilantro | **12**

**ANTICUCHOS** | Peruvian street snack marinated, skewered and grilled, aji amarillo sauce | **Beef 16 | Pork 14 | Chicken 14**

**PESCADITOS FRITOS** | crunchy wild Atlantic silverside fish, homemade chipotle aioli | **14**

**LOBSTER TAQUITOS** | pan-seared lobster, chipotle aioli, finished with avocado sauce | **22**

**TUNA TOSTADITAS** | yellowfin tuna, guacamole, grilled pineapple, jalapeno, crunchy tortilla | **17**

**SOLTERITO SALAD** | baby arugula, lima bean, red onion, corn, red beans, cheese, parsley dressing | **15**

**LANDMARK'S CAESAR SALAD** | romaine lettuce, crispy tortilla strips, red peppers, egg, parmesan cheese dressing | **15**

### CEVICHEs

**CLASSIC PERUVIAN** | fluke fish, Peruvian corn, yellow corn, red onion, cilantro, aji amarillo, sweet potato, lime | **18**

**PLANT-BASED - VEGAN** | hearts of palm, cherry tomatoes, cucumbers, cilantro, avocado, lime | **15**

**WATERMELON TUNA** | yellowfin tuna, watermelon, cucumber, orange, red onion, cilantro, citrus habanero sauce | **18**

**PERUVIAN SHRIMP** | shrimp, Peruvian corn, cherry tomato, avocado, red onion, cilantro, olive oil, lime juice | **17**

**NEW YORK "EVERYTHING" CEVICHE** | yellowfin tuna, fluke, shrimp, Peruvian corn, sweet potato, lime juice | **19**

**JAPANESE-PERUVIAN TIRADITO** | Hamachi yellowtail, cucumber, jalapeño, rocotto- ginger - citrus zest sauce | **21**

 **AGUACHILE VERDE (MEXICAN STYLE)** | shrimp, cucumber, cilantro, serrano, lime juice | **17**

( 3 tacos per order) **TACOS**

**DELICACY RIBEYE TACOS (2 tacos)** | Slow-cooked ribeye steak, Mexican spices, radish, avocado, and creamy salsa | **21**

**VEGETARIAN TACOS** | grilled carrots, chayote, zucchini, yellow corn, avocado, bean pureé | **15**

**BRISKET TACOS** | slow-cooked brisket, with house sesame spices, roasted tomato salsa | **18**

**AL PASTOR TACOS** | pork shoulder, grilled pineapple, onion, cilantro, avocado sauce | **16**

**FISH TACOS** | Baja style cod, red cabbage, capers, smoked jalapeno mayo | **17**

### ENTREÉS

**AJI DE GALLINA** | **28**

Traditional Peruvian shredded chicken, white rice, quail egg, aji amarillo sauce

**CARNE ASADA** | **32**

8 Oz Local "Los Paisanos" Butcher Skirt steak, sautéed zucchini, chayote, carrots, crispy tortillas

**LOMO SALTADO** | **30**

beef skirt steak, white rice, fingerling potatoes, red onions, tomato, aji amarillo, soy sauce

**MOLE ENCHILADAS** (2 per order)

Veggies **20** | Chicken **22** | Brisket **25**

corn tortilla, romaine lettuce, sour cream, house-made mole sauce, cotija cheese

**PAELLA DE MARISCOS** | **32**

pan-seared octopus, cod, shrimp, and mussels, served over white rice, with homemade roasted tomato chipotle sauce

### SIDES

TRUFFLE YUCCA STICKS | **8**

RICE and BEANS | **8**

CRUNCHY PERUVIAN CORN | **5**

VEGETALES SALTEADOS | **7**

### POSTRES

TRADITIONAL CHURROS caramel-filled (add Gelato +4) | **10**

CHOCOLATE MOUSSE CAKE | **12**

DOLCE BROOKLYN GELATO - Choice of **Dark Chocolate** or **Fior di Latte** | **10**

STRAWBERRY BASIL SORBET | **10**

Before placing your order, please inform your server if you have celiac disease, a food allergy, or any other dietary restrictions.

*All our dishes are prepared at the moment of order. We appreciate your patience!*