## ITINERARY

# So Long, Ceviche

{ By Laurie Budgar }

**Ceviche has long** held sway as Lima, Peru's, culinary star. But tiradito is making a splash as the city's hipper raw-fish dish. Paper-thin slices of seafood come topped with either a creamy yellow aji or red rocoto pepper sauce that balances out the citrusy, onion-free marinade. Try this Peruvian-Asian fusion fare at any of these spots in Lima's Miraflores district.

### Sense

This newish, ultramodern restaurant is making waves with its red snapper tiradito. The strips of fish — sliced so thin, they're nearly translucent — are topped with a sauce made from granadilla (a type of passion fruit) and accompanied by a watercress salad. Francisco de Paula Camino 330, 011-51-1-444-0116, www.sense.com.pe

#### La Cocina de Dario

Locals love this eatery, located across from the Indian Market, for its simplicity. The Tiradito al Dario features flounder "cooked" with a house marinade and served with olive oil and capers. Petit Thouars 5390, 011-51-1-242-6818, www.laco cinadedario.kakurezato.com

### Pescados Capitales V

A bit upscale, this cevicheria tempts diners with its breezy, thatched-roof outdoor seating. Adding even more allure, many items on the menu are named after a sin — or a virtue. Ask for the Templanza (literally, "temperance") and you'll get tuna tiradito soaked in a blend of orange juice, honey, olive oil and oyster sauce. Fresh asparagus spears and mushrooms complete the dish. So much for self-control. La Mar 1337, 011-51-1-421-8808, www.pescadoscapitales.com







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