



Peruvian Fusion Served Oceanside at La Costanera Restaurant & Pisco Bar
Chef Owner Carlos Altamirano Honors His Culture With Contemporary Latin American Cuisine

Experience the culinary richness of Peru at La Costanera, a modern Peruvian fusion restaurant opened its doors October 2, 2009. The scenic California coast in Montara, overlooks the Pacific, just a short, beautiful drive from San Francisco (21 miles). As one of the first chefs to introduce and create credibility for Peruvian cuisine in San Francisco, Peruvian native Carlos Altamirano and his wife, Shu, opened Mochica in SoMa in 2004, followed by Piqueo's in Bernal Heights in 2007; they have since built a loyal following of neighborhood fans as well as destination diners at both restaurants.

At their third venture, La Costanera, Chef Altamirano prepares delicious food crafted with the freshest ingredients in contemporary and time-honored dishes using a combination of locally-sourced ingredients and authentic Peruvian items, many of which are brought to him regularly from Peru. The menu includes starters like Aguadito de Mariscos – Peruvian hangover soup with fish and shellfish, cooked in cilantro-beer base with rice, peas and a large grain Andean corn called choclo, fresh fish tartares, warm and cold cebiche (the national dish of Peru), and small plates, including anticuchos (traditional Peruvian skewers of seafood and meat). Entrees are primarily seafood based, ranging from Paella to Cau-Cau de Scallops (sea scallops braised in shrimp meat broth with potatoes, peas, and queso fresco). Meat eaters can find plenty to discover: Chanco Adobado (pork shoulder braised in adobo-banana leaf sauce with sweet mashed potatoes) or Costilla de Res – short ribs “Cazuela” (served in a thick soup/sauce base) with tomato, red wine sauce, carrots, potatoes and sweet peas.

“I’m dedicated to sharing the cuisine of my country, and underscoring its place in the culinary culture by opening La Costanera. I’m very proud of the growing awareness we’re helping to build about Peruvian food and drink,” said Altamirano, whose passion for his craft began at home in the mountainous coastal region of Southern Peru where he was born, while cooking alongside his mother at home. In 1994, he left his homeland for San Francisco and honed his craft as an apprentice to some of the City’s best known chefs: Reed Hearon, Rose Pistola and Restaurant Lulu; Bob Helstorm, Grand Café and Kuleto’s; Dave and Ann Gingrass, Hawthorne Lane; and Bradley Ogden, One Market Restaurant.

The space is grand, with floor to ceiling windows, three stories, and 10,000 square feet of oceanfront space, beach views and sea breeze. San Francisco based designer and artist Michael Brennan (Miss Pearl’s Jam House, Marinitas, Cortez) transformed the restaurant formerly home to the Chart House using salvaged materials including driftwood, shells and ship models to create a sense of place and establish a natural, beach-inspired rusticity. “We designed the restaurant to evoke a South American coastal feel. We built a shell wall at the entrance to create a natural transition between indoors and outdoors, and brought in pottery, old wood, rope and rusted metal to lend a lived-in look and life to the



space, which is very residential,” said Brennan. A sculptural open sphere crafted from metal hangs from one of the highest ceiling points, creating an artistic, dramatic focal point in the **dining room, which seats 110 people**. Each of the three levels offers a distinct feel. The dining room and adjacent outdoor patio are perched directly over the beach, and the light-filled space is open and airy, with soaring ceilings; the upstairs sun-lit loft is an intimate space with a communal table; and the beach-level lounge and patio are comfortable, with plush furnishings, a dedicated bar and front-row seating to Pacific Ocean waves. La Costanera’s three different floors are available to host a variety of private functions including meetings, receptions, weddings, and corporate events.

Main Dining Room

The Main Dining Room features one of the best views of the ocean, as it can be viewed from any angle seated by guests. With a banquet seating arrangement, this area can occupy the maximum amount of seated guests at **170 seated and more than 250 standing**.
Set Up & Rental Fee: \$ 3,000
Food & Beverage Minimum: \$25,000

Pisco Bar & Lounge

The downstairs Bar & Lounge is perfect for a cocktails or wedding receptions. It features full length windows with easy access to the patio and beach. It also features flat screen televisions as well as comfortable lounge style seating for guests. This area **accommodates 150 for standing reception or 90 people seated**.
Set Up & Rental Fee: \$2,000
Food & Beverage Minimum: \$15,000

Grand Balcony

The Grand Balcony is able to accommodate **75 people for a standing reception or 60 for a seated dinner**. This private room is unseen to the common guest. However individuals are able to enjoy a bird’s eye view of the restaurant. Perfect for Business meetings or a Reception Dinner.
Set Up & Rental Fee: \$1,000
Food & Beverage Minimum: \$ 6,000

Greenhouse

A subsection located on the Main Dining Room level. This area features a fireplace and full length windows to see the entire view. This room is perfect for a group dinner that wants a private gathering, however still desires to be where the action of the restaurant is. Occupancy for this room is 50 people for a standing reception and up to 48 people for a seated dinner.
Set Up & Rental Fee: \$500
Food & Beverage Minimum: \$ 4,000

Full Venue Buyout

Set Up & Rental Fee: \$4,000
Food & Beverage Minimum: \$40,000

Daytime Event (between 12-4pm)

Set Up & Rental Fee: \$1,500
Food & Beverage Minimum: \$ 8,000