



STARTERS

€6 each

OYSTERS DEL DIA

chef's choice

€3.5 each

CANAPÉ VEGANO DEL DIA

chef's choice

€20

CEVICHE DE LA SEMANA

catch of the day, seasonal leche de tigre, garnishes

€20

CEVICHE DE TOPINAMBUR

catch of the day, topinambur leche de tigre, yuzu kosho

€19

CEVICHE DE YACON (V)

yacon, topinambur leche de tigre, yuzu kosho

€16

MILLE FEUILLE VINICUNCA (V)

tubers, rocoto peppers, ocopa, furikake

MAINS

€24

MAITAKE Y MASHUA (V)

aji panca chilli crisp, bundi, mustard seeds

€26

PESCA Y MOLE INDIO

catch of the day, aji amarillo, lima bean

€23

COL Y MOLE INDIO (V)

cabbage, aji amarillo, lima bean

€49

CHEF'S STEAK

300 grams black angus bavette, nikkei chimichurri

SIDES

€7

YUCAS BRAVAS

€7

SEASONAL SALAD

DESSERT

€12

JALEBI Y MAZAMORRA DE CALABAZA

pumpkin, saffron, seasonal citrus

€10

SEASONAL DESSERT

* Please be advised some of our dishes may contain dairy or gluten traces.
In case of allergies please inform the waiter.



€6 each

€3.5 each

€67

€47

€34

STARTERS

OYSTERS DEL DIA

chef's choice

CANAPÉ VEGANO DEL DIA

chef's choice

4 courses menu

+ PAIRING

+ BOTANICAL PAIRING

NAZKA menu

CEVICHE DE TOPINAMBUR

catch of the day, topinambur leche de tigre, yuzu kosho

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MILLE-FEUILLE VINICUNCA

tubers, rocoto peppers, ocopa, furikake

•

PESCA Y MOLE INDIO

catch of the day, aji amarillo, lima bean

•

JALEBI Y MAZAMORRA DE CALABAZA

pumpkin, saffron, seasonal citrus

HUERTA menu (V)

CEVICHE DE YACON

yacon, topinambur leche de tigre, yuzu kosho

•

MILLE-FEUILLE VINICUNCA

tubers, rocoto peppers, ocopa, furikake

•

COL Y MOLE INDIO

cabbage, aji amarillo, lima bean

•

JALEBI Y MAZAMORRA DE CALABAZA

pumpkin, saffron, seasonal citrus

EXTRAS

€49

CHEF'S STEAK

300 grams black angus bavette, nikkei chimichurri

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NAZKA



€6 each

€3.5 each

€89.5

€70

€51

STARTERS

OYSTERS DEL DIA

chef's choice

CANAPÉ VEGANO DEL DIA

chef's choice

6 courses menu

+ PAIRING

+ BOTANICAL PAIRING

NAZKA menu

PUERRO Y AJI MIRASOL

choclo, grapes, huacatay

•

CEVICHE DE TOPINAMBUR

catch of the day, topinambur leche de tigre, yuzu kosho

•

MILLE-FEUILLE VINICUNCA

tubers, rocoto peppers, ocopa, furikake

•

PESCA Y MOLE INDIO

catch of the day, aji amarillo, lima bean

•

MAITAKE Y MASHUA

aji panca chilli crisp, bundi, mustard seeds

•

JALEBI Y MAZAMORRA DE CALABAZA

pumpkin, saffron, seasonal citrus

HUERTA menu (V)

PUERRO Y AJI MIRASOL

choclo, grapes, huacatay

•

CEVICHE DE YACON

yacon, topinambur leche de tigre, yuzu kosho

•

MILLE-FEUILLE VINICUNCA

tubers, rocoto peppers, ocopa, furikake

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COL Y MOLE INDIO

cabbage, aji amarillo, lima bean

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MAITAKE Y MASHUA

aji panca chilli crisp, bundi, mustard seeds

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JALEBI Y MAZAMORRA DE CALABAZA

pumpkin, saffron, seasonal citrus

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