



NAZKA TASTING MENU

served individually (no shared dining)

69.5

49

36

4-COURSE TASTING MENU

+ WINE PAIRING

+ BOTANICAL PAIRING

CEVICHE DE TOMATE

cured sea bream, tomato leche de tigre, capers
(V) with yacón and cherry tomatoes

VINICUNCA MILLE-FEUILLE (V)

Peruvian potatoes and chillies in Andean fashion

MAR Y MONTAÑA

monkfish, aji amarillo pil pil, chorizo jam
(V) with maitake mushroom and chilli jam

PERUVIAN CHOCOLATE

80% chocolate ganache, toasted quinoa icecream, olive oil

EXTRAS

6 OYSTER

zeeland nr 3, piparra leche de tigre, kaffir lime

6 OYSTER

zeeland nr 3, ají amarillo leche de tigre, huacatay

4 CANAPÉ

lychee, coconut and curry leche de tigre

28.5 TATAKI *(served luke warm)*

flame-kissed yellowfin tuna, mashua dressing

54 BAVETTE

300 gr black angus from the barbecue, anticuchera sauce

26 ROCOTO GUINEA FOWL

guinea fowl with rocoto pepper and an Indian twist

25 ROCOTO AUBERGINE (V)

eggplant with rocoto pepper and an Indian twist

Water service is 3.95 EUR per person.



APPETIZERS

- | | | |
|---|--------|---|
| 6 | OYSTER | zeeland nr 3, piparra leche de tigre, kaffir lime |
| 6 | OYSTER | zeeland nr 3, ají amarillo leche de tigre, huacatay |
| 4 | CANAPÉ | lychee, coconut and curry leche de tigre |

STARTERS

- | | | |
|------|---------------------------------|---|
| 20.5 | TARTARE | cured yellowfin tuna seasoned with oyster XO |
| 22.5 | CEVICHE* | cured seabream, tomato leche de tigre, capers |
| 22.5 | CEVICHE* | catch of the day, rocoto leche de tigre, shrimp oil |
| 21 | *available in vegan alternative | |

WARM

- | | | |
|------|---------------------------|---|
| 28.5 | TATAKI (served luke warm) | flame-kissed yellowfin tuna, mashua dressing |
| 54 | BAVETTE | 300 gr black angus from the barbecue, anticuchera sauce |
| 28 | PESCA AÑEJADA | grilled dry aged corvina, beets, pickled plum |
| 26 | ROCOTO GUINEA FOWL | guinea fowl with rocoto pepper and an Indian twist |
| 25 | ROCOTO AUBERGINE (V) | eggplant with rocoto pepper and an Indian twist |
| 30 | MAR Y MONTAÑA | monkfish, aji amarillo pil pil, chorizo jam |
| 26 | MAITAKE AL AJÍ (V) | maitake, ají amarillo curry, chilli jam |

SIDES

- | | |
|---|----------------|
| 7 | YUCAS BRAVAS |
| 7 | SEASONAL SALAD |

SWEET

- | | | |
|------|----------------------|---|
| 14 | PERUVIAN CHOCOLATE | 80% chocolate ganache, toasted quinoa icecream, olive oil |
| 11.5 | 3 LECHE DE GUANÁBANA | vanilla sponge cake, guanábana, raspberry |

Water service is 3.95 EUR per person.