



6 each

3.5 each

69.5

49

36

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

•

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

52

CHEF'S STEAK

300 grams black angus bavette, nikkei chimichurri

28

TATAKI DE ATUN

bluefin tuna, hemp seed dressing, chilli jam

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

NAZKA



6 each

OYSTERS DEL DIA
chef's choice

3.5 each

CANAPÉ VEGANO DEL DIA
chef's choice

93

6 courses menu

73.5

+ PAIRING

54

+ 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

COL Y MOLE INDIO
cabbage, aji amarillo, lima bean

MAITAKE Y MASHUA
aji panca chilli crisp, bundi, mustard seeds

JALEBI Y MAZAMORRA DE CALABAZA
pumpkin, saffron, seasonal citrus

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



STARTERS

- 6 each OYSTERS DEL DIA
chef's choice
- 3.5 each CANAPÉ VEGANO DEL DIA
chef's choice
- 21 CEVICHE DE LA SEMANA
catch of the day, seasonal leche de tigre, garnishes
- 21 CEVICHE DE TOPINAMBUR
catch of the day, topinambur leche de tigre, yuzu kosho
- 20 CEVICHE DE YACON (V)
yacon, topinambur leche de tigre, yuzu kosho
- 16 MILLE FEUILLE VINICUNCA (V)
tubers, rocoto peppers, ocopa, furikake
- 28 TATAKI DE ATUN
bluefin tuna, hemp seed dressing, chilli jam

MAINS

- 25 MAITAKE Y MASHUA (V)
aji panca chilli crisp, bundi, mustard seeds
- 28 PESCA Y MOLE INDIO
catch of the day, aji amarillo, lima bean
- 24 COL Y MOLE INDIO (V)
cabbage, aji amarillo, lima bean
- 52 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
- 12 SEASONAL DESSERT