



NAZKA TASTING MENU

served individually (no shared dining)

73

4-COURSE TASTING MENU

49

+ WINE PAIRING

36

+ BOTANICAL PAIRING

CEVICHE DE CALABAZA

cured corvina, pumpkin leche de tigre, praline

(V) with yacón

langoustine carpaccio (supplement 7 EUR)

VINICUNCA MILLE-FEUILLE (V)

Peruvian potatoes and chillies in Andean fashion

SECO DE PATO

rosé duck breast, parsnip, chaat masala

(V) with maitake mushroom and chilli jam

BACK TO THE ROOTS

waffle, topinambur ice cream, bergamot

(V) peruvian chocolate with toasted quinoa

EXTRAS

6 OYSTER

zeeland nr 3, apple leche de tigre, kaffir lime

6 OYSTER

zeeland nr 3, ají amarillo leche de tigre, marigold

4 CANAPÉ

lychee, coconut and curry leche de tigre

28.5 TATAKI *(served luke warm)*

flame-kissed yellowfin tuna, hemp dressing

56 BAVETTE

300 gr black angus from the barbecue, anticuchera sauce

27.5 ROCOTO CHICKEN

chicken with rocoto pepper and an Indian twist

24 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, apple leche de tigre, kaffir lime
- 6 OYSTER zeeland nr 3, ají amarillo leche de tigre, marigold
- 4 CANAPÉ lychee, coconut and curry leche de tigre

STARTERS

- 24 TUNA TARTAR yellow fin tuna, aji mirasol, oyster XO
- 24 CÉVICHE* cured corvina, rocoto leche de tigre, honey tomatoes
- 24.5 CÉVICHE cured corvina, pumpkin leche de tigre, langoustine
- 22 **available in vegan alternative*

WARM

- 29 TATAKI *(served luke warm)* flame-kissed yellowfin tuna, hemp dressing
- 56 BAVETTE 300 gr black angus from the barbecue, anticuchera sauce
- 30 BACALAO PIL PIL roasted cod, aji amarillo pil pil, chorizo jamx
- 30 ROCOTO CHICKEN chicken with rocoto pepper and an Indian twist
- 24 ROCOTO AUBERGINE (V) eggplant with rocoto pepper and an Indian twist
- 36 SECO DE PATO rosé duck breast, parsnip, chaat masala
- 27 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
- 16 BACK TO THE ROOTS waffle, topinambur ice cream, bergamot

Water service is 3.95 EUR per person.