



## NAZKA TASTING MENU

served individually (no shared dining)

69.5

49

36

### 4-COURSE TASTING MENU

+ WINE PAIRING

+ BOTANICAL PAIRING

#### GRILLED STRAWBERRY CEVICHE

raw sea bream, grilled strawberry leche de tigre  
(V) with baked yacón

#### VINICUNCA MILLE-FEUILLE (V)

Peruvian potatoes and chillies in Andean fashion

#### METHI MATAR MALAI

poached catch of the day, smoked eel and spring vegetables  
(V) with stuffed courgette flower

#### 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 seed dressing

52 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*                                     | raw seabream, grilled strawberry leche de tigre |
| 22.5 | CEVICHE*                                     | catch of the day, gambas, rocoto leche de tigre |
| 20.5 | <i>*both available in vegan alternatives</i> |                                                 |

## WARM

- |      |                                  |                                                            |
|------|----------------------------------|------------------------------------------------------------|
| 28.5 | TATAKI <i>(served luke warm)</i> | flame-kissed yellowfin tuna, mashua dressing               |
| 52   | BAVETTE                          | 300 gr black angus from the barbecue, anticuchera sauce    |
| 26   | METHI MATAR MALAI                | catch of the day, smoked eel and spring vegetables         |
| 24   | METHI MATAR MALAI (V)            | stuffed courgette flower, spring vegetables                |
| 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            |
| 27   | SPRING LIKE SUMMER               | catch of the day, fermented wild garlic, heirloom tomatoes |

## SIDES

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

## SWEET

- |      |                     |                                                           |
|------|---------------------|-----------------------------------------------------------|
| 14   | PERUVIAN CHOCOLATE  | 80% chocolate ganache, toasted quinoa icecream, olive oil |
| 11.5 | GUANÁBANA & RHUBARB | guanábana crème anglaise, rhubarb and chicha morada       |

Water service is 3.95 EUR per person.