



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



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

26

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

89.5

**6 courses menu**

70

**+ PAIRING**

51

**+ 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
- 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
- 26 TATAKI DE ATUN  
bluefin tuna, hemp seed dressing, chilli jam

## 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