



NAZKA TASTING MENU

served individually (no shared dining)

69.5

49

4-COURSE TASTING MENU + WINE PAIRING

TIRADITO DE SALMON

cured salmon, cashewnut leche de tigre
(V) with asparagus

AGUACHILE

Dutch yellowtail, jalapeño aguachile
(V) with yacón

SEABASS

celeriac, ajwain, chamba chukh sauce
(V) with seasonal mushroom

AMAZONIA

80% chocolate mousse, mandarin passion fruit sorbet

EXTRAS

6 OYSTER

zeeland nr 3, tomato 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

25 TATAKI *(served luke warm)*

flame-kissed yellowfin tuna, hemp dressing

49 CHEF'S STEAK *(300gr)*

with grilled lettuce and chimichurri

29.5 ROCOTO CHICKEN

chicken, spicy tomato compote, hollandaise

22.5 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, tomato 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
7 CHURRO	latin inspired churro, explosion of indian flavors
STARTERS	
24 TARTARE	yellowfin tuna, oyster XO
24 TIRADITO*	cured salmon, cashewnut leche de tigre
24.5 AGUACHILE	Dutch yellowtail, jalapeño aguachile
22	<i>*available in vegan alternative</i>
WARM	
25 TATAKI <i>(served luke warm)</i>	flame-kissed yellowfin tuna, hemp dressing
49 CHEF'S STEAK <i>(300gr)</i>	with grilled lettuce and chimichurri
MONKFISH <i>(7/100gr)</i>	roasted monkfish with crispy potatoes
29.5 ROCOTO CHICKEN	chicken, spicy tomato compote, hollandaise
22.5 ROCOTO AUBERGINE (V)	eggplant with rocoto pepper and an Indian twist
25 SEABASS	celeriac, ajwain, chamba chukh sauce
SIDES	
7 YUCAS BRAVAS	
7 SEASONAL SALAD	
SWEET	
14 AMAZONIA	80% chocolate mousse, mandarin passion fruit sorbet
16 COULANT	white chocolate, cinnamon crumble, pecan nut

Water service is 3.95 EUR per person.