



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

HALIBUT

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

AMAZONIA

80% chocolate mousse, mandarin sorbet

EXTRAS

6 OYSTER

zeeland nr 3, apple leche de tigre, kaffir lime

6 OYSTER

zeeland nr 3, ajf amarillo leche de tigre, marigold

4 CANAPÉ

lychee, coconut and curry leche de tigre

29 TATAKI *(served luke warm)*

flame-kissed yellowfin tuna, hemp dressing

56 CHEF'S STEAK

with grilled lettuce and chimichurri

30 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, huacatay
- 4 CANAPÉ
lychee, coconut and curry leche de tigre
- 7 CHURRO
latin inspired churro, explosion of indian flavors

STARTERS

- 24 TIRADITO*
cured salmon, cashewnut leche de tigre
- 24 AGUACHILE*
Dutch yellowtail, jalapeño aguachile
- 24 TARTARE
yellowfin tuna, creme fraiche, oyster XO
- 22 **available in vegan alternative*

WARM

- 29 TATAKI *(served luke warm)*
flame-kissed yellowfin tuna, hemp dressing
- 56 CHEF'S STEAK
with grilled lettuce and chimichurri
- RODABALLO
13/100gram dry aged turbot with aji amarillo
- 30 ROCOTO CHICKEN
chicken with rocoto pepper and an Indian twist
- 24 ROCOTO AUBERGINE (V)
eggplant with rocoto pepper and an Indian twist

SIDES

- 7 YUCAS BRAVAS
- 7 SEASONAL SALAD

SWEET

- 14 AMAZONIA
80% chocolate mousse, mandarin sorbet
- 16 COULANT
white chocolate, cinnamon crumble, pecan nut

Water service is 3.95 EUR per person.