



## STARTERS

€5 each

### OYSTERS DEL DIA

chef's choice

€3 each

### CANAPÉ VEGANO DEL DIA

chef's choice

€15

### LA CAUSA LIMEÑA (V)

aji amarillo, peruvian potatoes, broccolini, tamarind

€19

### CEVICHE DE LA SEMANA

catch of the day, seasonal leche de tigre and garnishes

€19

### TOMATILLO TIRADITO

tomatillo leche de tigre, grey mullet, golden beets

€16

### TOMATILLO CEVICHE (V)

tomatillo leche de tigre, baby king oyster, golden beets

€14

### MILLE FEUILLE VINICUNCA (V)

oca tubers, furikake, rocoto peppers and ocopa

## MAINS

€19

### BERENJENAS GLASEADAS (V)

aubergine, misoyaki, smoked yogurt, radish criolla

€44

### CHEF'S STEAK 300 GR

black angus bavette, nikkei style sauce and aji amarillo

€25

### CURRY DE SECO NORTEÑO

monkfish, pumpkin, plantain, chicha de jora

€22

### CURRY DE SECO NORTEÑO (V)

maitake mushroom, pumpkin, plantain, chicha de jora

## SIDES

€7

### SEASONAL SALAD

€7

### YUCAS BRAVAS

## DESSERT

€11

### MIEL DE PICARÓN

apples, miso caramel sorbet, spiced picaron syrup

€9

### SEASONAL DESSERT



€5 each

€3 each

€65

€44

€28

## STARTER

### OYSTERS DEL DIA

chef's choice

### CANAPÉ VEGANO DEL DIA

chef's choice

## 4 courses menu

+ PAIRING

+ BOTANICAL PAIRING

## NAZKA menu

### TOMATILLO TIRADITO

tomatillo leche de tigre, grey mullet, golden beets

•

### MILLE-FEUILLE VINICUNCA

tubers, rocoto peppers, ocopa, furikake

•

### CURRY DE SECO NORTEÑO

monkfish, pumpkin, plantain, chicha de jora

•

### MIEL DE PICARÓN

apples, miso caramel sorbet, spiced picaron syrup

## HUERTA menu

### TOMATILLO CEVICHE

tomatillo leche de tigre, baby king oyster, golden beets

•

### MILLE-FEUILLE VINICUNCA

tubers, rocoto peppers, ocopa, furikake

•

### CURRY DE SECO NORTEÑO

maitake mushroom, pumpkin, plantain, chicha de jora

•

### MIEL DE PICARÓN

apples, miso caramel sorbet, spiced picaron syrup

## EXTRAS

€44

### CHEF'S STEAK

black angus bavette, nikkei style sauce and aji amarillo

€14

### BERENJENAS GLASEADAS

aubergine, misoyaki, smoked yogurt, radish criolla

\* Please be advised some of our dishes may contain dairy or gluten traces. In case of allergies please inform the waiter.

NAZKA



€5 each

€3 each

€87

€66

€42

## STARTER

### OYSTERS DEL DIA

chef's choice

### CANAPÉ VEGANO DEL DIA

chef's choice

## 6 courses menu

+ PAIRING

+ BOTANICAL PAIRING

## NAZKA menu

### LA CAUSA LIMEÑA

aji amarillo, peruvian potatoes, broccolini, tamarind

•

### TOMATILLO TIRADITO

tomatillo leche de tigre, grey mullet, golden beets

•

### MILLE-FEUILLE VINICUNCA

tubers, rocoto peppers, ocopa, furikake

•

### BERENJENAS GLASEADAS

aubergine, misoyaki, smoked yogurt, radish criolla

•

### CURRY DE SECO NORTEÑO

monkfish, pumpkin, plantain, chicha de Jora

•

### MIEL DE PICARÓN

apples, miso caramel sorbet, spiced picaron syrup

## HUERTA menu

### LA CAUSA LIMEÑA

aji amarillo, peruvian potatoes, broccolini, tamarind

•

### TOMATILLO CEVICHE

tomatillo leche de tigre, baby king oyster, golden beets

•

### MILLE-FEUILLE VINICUNCA

tubers, rocoto peppers, ocopa, furikake

•

### BERENJENAS GLASEADAS

aubergine, misoyaki, smoked yogurt, radish criolla

•

### CURRY DE SECO NORTEÑO

maitake mushroom, pumpkin, plantain, chicha de Jora

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### MIEL DE PICARÓN

apples, miso caramel sorbet, spiced picaron syrup

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