



STARTERS

€5 each

OYSTERS DEL DIA

chef's choice

€3 each

CANAPÉ VEGANO DEL DIA

chef's choice

€16

CEVICHE DE LA SEMANA

catch of the day, seasonal leche de tigre and garnishes

€14

COCONUT CURRY CEVICHE

coconut curry leche de tigre, asparagus, kaffir lime leaf oil, crispy quinoa

€16

TIRADITO DEL DIA

sashimi style catch of the day, seasonal leche de tigre and garnishes

€13

CELERIC TARTARE

aji amarillo cream, fermented mushroom xo, pappadums

€13

MILLE FEUILLE VINICUNCA

oca tubers, furikake, rocoto peppers and ocapa

MAINS

€16

BERENJENAS GLASEADAS

aubergine, misoyaki, smoked yogurt, radish criolla

€44

CHEF'S STEAK 300 GR

black angus bavette, nikkei style sauce and aji amarillo

€22

PULPO AND CORN

salsa anticuchera, choclo and botija olive

€18

MAITAKE AND CORN

chargrilled mushrooms, anticuchera salsa, choclo and botija olive

SIDES

€6.5

SEASONAL SALAD

€6.5

YUCAS BRAVAS

DESSERT

€9

AMAZONIA

80 % peruvian chocolate, citrus and aji limo

€9

SEASONAL DESSERT

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

NAZKA



€5 each

STARTER

OYSTERS DEL DIA

chef's choice

€3 each

CANAPÉ VEGANO DEL DIA

chef's choice

€65

4 courses menu

€42

+ PAIRING

€24

+ NON-ALCOHOLIC PAIRING

NAZKA menu

TIRADITO DEL DIA

seasonal leche de tigre, catch of the day

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MILLE-FEUILLE VINICUNCA

tubers, rocoto peppers, ocopa, furikake

•

PULPO ANTICUCHERO

salsa anticuchera, botija, choclo

•

AMAZONIA

cacao, ají limo, orange sorbet

HUERTA menu

CELERIAC TARTARE

ají amarillo, black garlic, mushroom xo

•

MILLE-FEUILLE VINICUNCA

tubers, rocoto peppers, ocopa, furikake

•

MUSHROOM & CORN

salsa anticuchera, botija, choclo

•

AMAZONIA

cacao, ají limo, orange sorbet

EXTRAS

€44

CHEF'S STEAK

chef's choice

€16

BERENJENAS GLASEADAS

aubergine, misoyaki, smoked yogurt, radish criolla

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NAZKA



€5 each

€3 each

€87

€63

€36

STARTER

OYSTERS DEL DIA

chef's choice

CANAPÉ VEGANO DEL DIA

chef's choice

6 courses menu

+ PAIRING

+ NON-ALCOHOLIC PAIRING

NAZKA menu

COCONUT & CURRY CEVICHE

thai green curry, quinoa, kaffir lime leaf

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TIRADITO DEL DIA

seasonal leche de tigre, catch of the day

•

MILLE-FEUILLE VINICUNCA

tubers, rocoto peppers, ocopa, furikake

•

BERENJENAS GLASEADAS

aubergine, misoyaki, smoked yogurt, radish criolla

•

PULPO ANTICUCHERO

salsa anticuchera, botija, choclo

•

AMAZONIA

cacao, ají limo, orange sorbet

HUERTA menu

COCONUT & CURRY CEVICHE

thai green curry, quinoa, kaffir lime leaf

•

CELERIAC TARTARE

ají amarillo, black garlic, mushroom xo

•

MILLE-FEUILLE VINICUNCA

tubers, rocoto peppers, ocopa, furikake

•

BERENJENAS GLASEADAS

aubergine, misoyaki, smoked yogurt, radish criolla

•

MUSHROOM & CORN

salsa anticuchera, botija, choclo

•

AMAZONIA

cacao, ají limo, orange sorbet

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