

NAZKA



€5 each

STARTER

OYSTERS DEL DIA

chef's choice

€65

NAZKA MENU (4 course)

€42

+ PAIRING

TIRADITO DEL DIA

seasonal leche de tigre, catch of the day

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MILLE-FEUILLE VINICUNCA

tubers, rocoto peppers, ocopa, furikake

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PULPO ANTICUCHERO

salsa anticuchera, botija, choclo

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AMAZONIA

cacao, ají limo, orange sorbet

€87

NAZKA MENU (6 course)

€63

+ PAIRING

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

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CABBAGE NIKKEI

cabbage, jerusalem artichoke, green chutney

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PULPO ANTICUCHERO

salsa anticuchera, botija, choclo

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AMAZONIA

cacao, ají limo, orange sorbet

day price

EXTRAS

CHEF'S STEAK

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



STARTER

€3 each

CANAPÉ VEGANO DEL DIA

chef's choice

€65

DE LA HUERTA MENU (4 course)

€42

+ PAIRING

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

€87

DE LA HUERTA MENU (6 course)

€63

+ PAIRING

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



CABBAGE NIKKEI

cabbage, jerusalem artichoke, green chutney



MUSHROOM & CORN

salsa anticuchera, botija, choclo



AMAZONIA

cacao, ají limo, orange sorbet