



STARTER

€6 each

OYSTERS DEL DIA

chef's choice

€3.5 each

CANAPÉ VEGANO DEL DIA

chef's choice

€65

4 courses menu

€45

+ PAIRING

€28

+ BOTANICAL PAIRING

NAZKA menu

SALMON TIRADITO

orange cured salmon, confit onion leche de tigre, crispy quinoa

•

MILLE-FEUILLE VINICUNCA

tubers, rocoto peppers, ocopa, furikake

•

*PATO Y MAIZ

slow-cooked duck leg, cranberry jus, choclo, cancha

•

TORRIJA

caramelised bread, tomatillo compote, chicha de jora ice cream

HUERTA menu

CEVICHE DE YACÓN

yacón, mushroom, confit onion leche de tigre, crispy quinoa

•

MILLE-FEUILLE VINICUNCA

tubers, rocoto peppers, ocopa, furikake

•

CAULIFLOWER Y MAIZ

roasted cauliflower, peruvian seco marmalade, choclo, cancha

•

TORRIJA

caramelised bread, tomatillo compote, chicha de jora ice cream

EXTRAS

€49

CHEF'S STEAK

300 grams Black Angus bavette, nikkei style sauce, sesame oil

€14

BERENJENAS GLASEADAS

aubergine, misoyaki, smoked yogurt, radish criolla

* Please ask for a pescatarian alternative

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



€6 each

€3.5 each

€87

€67

€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

•

SALMON TIRADITO

orange cured salmon, confit onion leche de tigre, crispy quinoa

•

MILLE-FEUILLE VINICUNCA

tubers, rocoto peppers, ocopa, furikake

•

BERENJENAS GLASEADAS

aubergine, misoyaki, smoked yogurt, radish criolla

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*PATO Y MAIZ

slow-cooked duck leg, cranberry jus, choclo, cancha

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TORRIJA

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HUERTA menu

LA CAUSA LIMEÑA

aji amarillo, peruvian potatoes, broccolini, tamarind

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CEVICHE DE YACÓN

yacón, mushroom, confit onion leche de tigre, crispy quinoa

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MILLE-FEUILLE VINICUNCA

tubers, rocoto peppers, ocopa, furikake

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BERENJENAS GLASEADAS

aubergine, misoyaki, smoked yogurt, radish criolla

•

CAULIFLOWER Y MAIZ

roasted cauliflower, peruvian seco marmalade, choclo, cancha

•

TORRIJA

caramelised bread, tomatillo compote, chicha de jora ice cream

* Please ask for a pescatarian alternative

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STARTERS

€6 each

OYSTERS DEL DIA

chef's choice

€3.5 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

SALMON TIRADITO

orange cured salmon, confit onion leche de tigre, crispy quinoa

€16

CEVICHE DE YACÓN (V)

yacón, mushroom, confit onion leche de tigre, crispy quinoa

€15

MILLE FEUILLE VINICUNCA (V)

tubers, furikake, rocoto peppers and ocopa

MAINS

€19

BERENJENAS GLASEADAS (V)

aubergine, misoyaki, smoked yogurt, radish criolla

€49

CHEF'S STEAK

300 grams Black Angus bavette, nikkei style sauce, sesame oil

€25

PATO Y MAIZ

slow-cooked duck leg, cranberry jus, choclo, cancha

€22

CAULIFLOWER Y MAIZ (V)

roasted cauliflower, peruvian seco marmalade, choclo, cancha

SIDES

€7

SEASONAL SALAD

€7

YUCAS BRAVAS

DESSERT

€11

TORRIJA

caramelised bread, tomatillo compote, chicha de jora ice cream

€9

SEASONAL DESSERT

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