

NAZKA



€6 each

## STARTER

### OYSTERS DEL DIA

chef's choice

€3.5 each

### CANAPÉ VEGANO DEL DIA

chef's choice

€67

## 4 courses menu

€47

+ PAIRING

€34

+ BOTANICAL PAIRING

## NAZKA menu

### TIRADITO DE CASTAÑA

catch of the day, castaña leche de tigre, wakame and chuño

•

### MILLE-FEUILLE VINICUNCA

tubers, rocoto peppers, ocopa, furikake

•

### PESCA PONJA Y PEPIÁN

catch of the day, pepián de rocoto, smoked eel teriyaki

•

### MISO Y PICARÓN

caramelised miso, amazake, picarones

## HUERTA menu

### CEVICHE DE ESPÁRRAGOS

white asparagus, castaña leche de tigre, wakame and chuño

•

### MILLE-FEUILLE VINICUNCA

tubers, rocoto peppers, ocopa, furikake

•

### PATRA Y PEPIÁN

pepián de rocoto, zero-waste teriyaki, spring vegetables

•

### MISO Y PICARÓN

caramelised miso, amazake, picarones

## EXTRAS

€49

### CHEF'S STEAK

300 grams black angus bavette, nikkei chimichurri

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

NAZKA



€6 each

€3.5 each

€89.5

€70

€51

## STARTER

### OYSTERS DEL DIA

chef's choice

### CANAPÉ VEGANO DEL DIA

chef's choice

## 6 courses menu

+ PAIRING

+ BOTANICAL PAIRING

## NAZKA menu

### WILD GARLIC AGUACHILE

cherry tomatoes, aji mirasol, kombu

•

### TIRADITO DE CASTAÑA

catch of the day, castaña leche de tigre, wakame and chuño

•

### MILLE-FEUILLE VINICUNCA

tubers, rocoto peppers, ocopa, furikake

•

### MAITAKE Y MASHUA

aji panca chilli crisp, bundil, mustard seeds

•

### PESCA PONJA Y PEPIÁN

catch of the day, pepián de rocoto, smoked eel teriyaki

•

### MISO Y PICARÓN

caramelised miso, amazake, picarones

## HUERTA menu

### WILD GARLIC AGUACHILE

cherry tomatoes, aji mirasol, kombu

•

### CEVICHE DE ESPÁRRAGOS

white asparagus, castaña leche de tigre, wakame and chuño

•

### MILLE-FEUILLE VINICUNCA

tubers, rocoto peppers, ocopa, furikake

•

### MAITAKE Y MASHUA

aji panca chilli crisp, bundil, mustard seeds

•

### PATRA Y PEPIÁN

pepián de rocoto, zero-waste teriyaki, spring vegetables

•

### MISO Y PICARÓN

caramelised miso, amazake, picarones

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



## STARTERS

€6 each

### OYSTERS DEL DIA

chef's choice

€3.5 each

### CANAPÉ VEGANO DEL DIA

chef's choice

€20

### CEVICHE DE LA SEMANA

catch of the day, seasonal leche de tigre, garnishes

€20

### TIRADITO DE CASTAÑA

catch of the day, castaña leche de tigre, wakame and chuño

€19

### CEVICHE DE ESPÁRRAGOS

white asparagus, castaña leche de tigre, wakame and chuño

€16

### MILLE FEUILLE VINICUNCA (V)

tubers, furikake, rocoto peppers, ocopa

## MAINS

€24

### MAITAKE Y MASHUA

aji panca chilli crisp, bundil, mustard seeds

€26

### PESCA Y PEPIÁN

catch of the day, pepián de rocoto, smoked eel teriyaki

€24

### PATRA Y PEPIÁN

pepián de rocoto, zero-waste teriyaki, spring vegetables

€49

### CHEF'S STEAK

300 grams black angus bavette, nikkei chimichurri

## SIDES

€7

### YUCAS BRAVAS

€7

### SEASONAL SALAD

## DESSERT

€12

### MISO Y PICARÓN

caramelised miso, amazake, picarones

€10

### SEASONAL DESSERT