



NAZKA TASTING MENU

served individually (no shared dining)

69.5

49

36

4-COURSE TASTING MENU

+ WINE PAIRING

+ BOTANICAL PAIRING

GRILLED STRAWBERRY CEVICHE

raw sea bream, grilled strawberry leche de tigre
(V) with baked yacón

VINICUNCA MILLE-FEUILLE (V)

Peruvian potatoes and chillies in Andean fashion

METHI MATAR MALAI

poached catch of the day, smoked eel and spring vegetables
(V) with stuffed courgette flower

PERUVIAN CHOCOLATE

80% chocolate ganache, toasted quinoa icecream, olive oil

EXTRAS

6 OYSTER

zeeland nr 3, tomato leche de tigre, piparra

6 OYSTER

zeeland nr 3, ají amarillo leche de tigre, huacatay

3,5 CANAPÉ

lychee, coconut and curry leche de tigre

28 TATAKI *(served luke warm)*

flame-kissed yellowfin tuna, hemp seed dressing

52 BAVETTE

300 gr black angus from the barbecue, anticuchera sauce

26 ROCOTO CHICKEN

free range chicken with rocoto pepper and an Indian twist

24 ROCOTO AUBERGINE (V)

eggplant with rocoto pepper and an Indian twist

Water service is 3.95 EUR per person.



APPETIZERS

- | | | |
|-----|--------|---|
| 6 | OYSTER | zeeland nr 3, tomato leche de tigre, piparra |
| 6 | OYSTER | zeeland nr 3, ají amarillo leche de tigre, huacatay |
| 3.5 | CANAPÉ | lychee, coconut and curry leche de tigre |

STARTERS

- | | | |
|----|--|---|
| 20 | TARTARE | cured yellowfin tuna seasoned with oyster XO |
| 22 | CEVICHE* | raw seabream, grilled strawberry leche de tigre |
| 22 | CEVICHE* | fresh catch of the day, aji amarillo leche de tigre |
| 20 | <i>*both available in vegan alternatives</i> | |

WARM

- | | | |
|----|----------------------------------|---|
| 28 | TATAKI <i>(served luke warm)</i> | flame-kissed yellowfin tuna, hemp seed dressing |
| 52 | BAVETTE | 300 gr black angus from the barbecue, anticuchera sauce |
| 26 | METHI MATAR MALAI | catch of the day, smoked eel and spring vegetables |
| 24 | METHI MATAR MALAI (V) | stuffed courgette flower, spring vegetables |
| 26 | ROCOTO CHICKEN | free range chicken with rocoto pepper and an Indian twist |
| 24 | ROCOTO AUBERGINE (V) | eggplant with rocoto pepper and an Indian twist |
| 32 | LAMB SHOULDER | confit lamb in its jus, wild garlic kimchi, oca purée |
| 27 | CAU CAU | hake and mussels, white asparagus and ají amarillo sauce |

SIDES

- | | |
|---|----------------|
| 7 | YUCAS BRAVAS |
| 7 | SEASONAL SALAD |

SWEET

- | | | |
|----|---------------------|---|
| 14 | PERUVIAN CHOCOLATE | 80% chocolate ganache, toasted quinoa icecream, olive oil |
| 11 | GUANÁBANA & RHUBARB | guanábana crème anglaise, rhubarb and chicha morada |