

NAZKA



€5 each

€65

€42

€87

€63

€38

STARTER

OYSTERS DEL DIA

chef's choice

NAZKA MENU (4 course)

+ 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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COD CHUPE

huacatay, scallop tartar, chupe sauce

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AMAZONIA

cacao, ají limo, orange sorbet

NAZKA MENU (6 course)

+ 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

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MILLE-FEUILLE VINICUNCA

tubers, rocoto peppers, ocopa, furikake

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PULPO A LA CUCHARA

salsa anticuchera, botija, choclo

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COD CHUPE

huacatay, scallop tartar, chupe sauce

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AMAZONIA

cacao, ají limo, orange sorbet

EXTRAS

SIRLOIN NIKKEI

300 grams, pachikay, sesame oil, ají amarillo



STARTER

€3 each

CANAPÉ VEGANO DEL DIA
chef's choice

€65

DE LA HUERTA MENU (4 course)
+ PAIRING

€42

CELERIAC TARTARE

ají amarillo, black garlic, mushroom xo



MILLE-FEUILLE VINICUNCA

tubers, rocoto peppers, ocopa, furikake



CABBAGE NIKKEI

cabbage, jerusalem artichoke, green chutney



AMAZONIA

cacao, ají limo, orange sorbet

€87

DE LA HUERTA MENU (6 course)
+ PAIRING

€63

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



MUSHROOM & CORN

salsa anticuchera, botija, choclo



CABBAGE NIKKEI

cabbage, jerusalem artichoke, green chutney



AMAZONIA

cacao, ají limo, orange sorbet