



NAZKA TASTING MENU

served individually (no shared dining)

69.5

49

4-COURSE TASTING MENU + WINE PAIRING

TIRADITO DE SALMON

cured salmon, cashewnut leche de tigre
(V) with asparagus

AGUACHILE

Dutch yellowtail, jalapeño aguachile
(V) with yacón

HALIBUT

celeriac, ajwain, chamba chukh sauce
(V) with seasonal mushroom

AMAZONIA

80% chocolate mousse, mandarin passion fruit sorbet

EXTRAS

6 OYSTER

zeeland nr 3, tomato leche de tigre, kaffir lime

6 OYSTER

zeeland nr 3, ají amarillo leche de tigre, marigold

4 CANAPÉ

lychee, coconut and curry leche de tigre

25 TATAKI *(served luke warm)*

flame-kissed yellowfin tuna, hemp dressing

49 CHEF'S STEAK *(300gr)*

with grilled lettuce and chimichurri

29.5 ROCOTO CHICKEN

chicken, spicy tomato compote, hollandaise

22.5 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, kaffir lime
- 6 OYSTER zeeland nr 3, ají amarillo leche de tigre, huacatay
- 4 CANAPÉ lychee, coconut and curry leche de tigre
- 7 CHURRO latin inspired churro, explosion of indian flavors

STARTERS

- 24 CEVICHE DE LA SEMANA aji panca, shrimp, scallop
- 24 TIRADITO* cured salmon, cashewnut leche de tigre
- 24.5 AGUACHILE Dutch yellowtail, jalapeño aguachile
- 22 **available in vegan alternative*

WARM

- 25 TATAKI *(served luke warm)* flame-kissed yellowfin tuna, hemp dressing
- 49 CHEF'S STEAK *(300gr)* with grilled lettuce and chimichurri
- MONKFISH *(7/100gr)* roasted monkfish with crispy potatoes
- 29.5 ROCOTO CHICKEN chicken, spicy tomato compote, hollandaise
- 22.5 ROCOTO AUBERGINE (V) eggplant with rocoto pepper and an Indian twist
- 25 HALIBUT celeriac, ajwain, chamba chukh sauce

SIDES

- 7 YUCAS BRAVAS
- 7 SEASONAL SALAD

SWEET

- 14 AMAZONIA 80% chocolate mousse, mandarin passion fruit sorbet
- 16 COULANT white chocolate, cinnamon crumble, pecan nut

Water service is 3.95 EUR per person.