

NAZCAA

A Peruvian — Japanese Nikkei Culinary Odyssey

Welcome to Nazcaa, where the rich traditions of Peruvian and Japanese Nikkei cuisine come together to create an unparalleled dining experience. Every dish is a masterpiece, crafted in our main kitchen, sushi bar, and robata grill, designed to be shared and savored at a leisurely pace. As you indulge, take in the stunning views of the Burj Khalifa, adding to the ambiance of refined elegance.

Inspired by the timeless beauty of the ancient Nazca Lines, Nazcaa is a celebration of art, culture, and culinary innovation. Each moment here is thoughtfully curated to offer a journey of discovery, from the delicate balance of flavors to the exquisite presentation.

Our dedicated team is here to guide you through this luxurious fusion of Nikkei cuisine, ensuring your experience is nothing short of extraordinary.



@nazcaadubai

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Discover more at www.nazcaa.com,
or simply ask one of our staff for personalized recommendations.



APERITIVOS



EDAMAME Spicy (V) 48

EDAMAME Salted (V) 45

GUACAMOLE (V) 95

Avocado, yuzu, cilantro
with corn chips

CRISPY CALAMARI (G) 60

Tobanjan cream, jalapeno, lime

SALMON AVOCADO TARTAR | AVOCADO TARTAR (G) 95/75

Salmon & avocado, sudachi soy, bubuarrare, shisho

ENSALADAS

QUINOA & AVOCADO (G,V) 68

Black & white quinoa, avocado,
Peruvian mango & plum

KING CRAB (G,S) 125

Mizuna, quinoa, green apple

BURRATA SALAD (N,D) 98

Pear tomato, mizuna, smoked
sweet potato, basil pesto

OYSTERS AND CAVIAR

CLASSICO OSSETRA CAVIAR (D) 50gr 950

Egg white, egg yolk, chives, red onion, blinis

ROYAL BELUGA CAVIAR (D) 50gr 1500

Egg white, egg yolk, chives, red onion, blinis

NIKKIE OYSTERS (G,S) 60

Gillardeau oysters No.2, nikkie la leche de tigre, coriander granita, oscetra



COLD AND RAW



SALMON UZUKURI (G) 98

Salmon, yuzu soya, pickled garlic,
jalapeno relish

BENTO TUNA TARTAR (G) 247

Tuna tartare, furikake rice,
marinated quail yol, acevichado

HIRAME TIRADITO (G) 108

Calamari dressing, ponzu jelly,
jalapenos, caviar

LIMA CEVICHE 135

Chilean Seabass, leche de tigre,
choclo & Cancha chulpi

ROYAL GUARD CEVICHE (D) 130

Hamachi & avocado, burned choclo,
aji amarillo emulsion

COCONUT CEVICHE (V) 82

Avocado, coconut meat, sakura mix,
mango, vegan leche de tigre

COLD PLATTER — chefs choice 5 options — (G) 350



HOT STARTERS



CHICKEN KARAGE 'OKINOMIYAKI STYLE' (G,D) 85

Fried chicken, tonkatsu, achevichada & furikake

NASU NU NINIKU GYOZA (G,D) 68

Tomato concasse, chili celery, balsamic pearls



GYOZA DE POLLO (G,D) 98

Chicken gyoza, soy ginger sauce

BBQ DE CARNE (G,D) 265

Wagyu A9, doubanjiang, chalaquita, ocopa

LOBSTER, TOGARASHI (G,S) 115

Lobster, green pea mush, truffle oil, black tobiko

WAGYU BAO (G,S) 178

Wagyu, red lotus flour bao, chili pineapple compote, dehydrated sweet potato

(V) - Vegan (G) - Gluten (D) - Dairy (S) - Shellfish (N) - Nuts

Guest with allergies needs to be aware of this risk and ask your server for a detailed explanation of the dishes



TEMPURA & TAQUITOS



KINOKO MORIAWASE (G,D) 75

Assorted mushrooms, soy, shichimi

EBI TEMPURA (G,D,S) 85

Classic prawn tempura, daikon shoyu, yuca foam

LOBSTER CORN CURD | CORN CURD TEMPURA (G,D,S) 98/72

Lobster, corn curd, chili soya

WAGYU TRUFFLE MISO (G) 165

Grilled wagyu A9, truffle miso, yuzu mayo, kizami wasabi

LANGOUSTINE & RAW MANGO (G,D,S) 115

Dubu mayo, raw mango, black tobiko, spicy mayo

SHIMEJI & AVOCADO (G,D) 72

Shimeji, teriyaki, kale kimchi



ROBATA / MAINS



LAMB CHOPS (D) 225

Chargrilled lamb chops, purple mashed potato, lamb jus

CORN FED BABY CHICKEN (N,G,D) 155

Yakitori, sweet potato puree, chimichurri sauce

SOUS VIDE DUCK (G,D) 135

BBQ duck breast, purple potato & aji amarillo

LAMB SHANKS (G,D) 225

Braised lamb shanks, wasabi potato puree, dehydrated leeks, mantou buns

HUANCAINA TOFU WITH STEAM ASPARAGUS (G,D) 125

Steam asparagus, camote puree, huancaína sauce

EGGPLANT STEAK (D) 120

Nasu steak, tomato concasse, mozzarella

MISO BLACK COD

Miso marinated black cod, aji verde

(G) 210

SALMON TERIYAKI

Grilled norwegian salmon, mashed potato, hajikami

(G,D) 175

ROBATAYAKI OCTOPUS

Grilled octopus leg, choclo, sweet potato puree

(G,D,S) 165

LOBSTER & CORN

Roasted lobster tail, yuzu hollandaise, choclo foam, cornbread

(G,D) 235

RIB EYE STEAK (N,G,D) 450

325gr Wagyu A9, anticucho vegetables, chimichurri

WAGYU TOMAHAWK (G,D) 1 750

Dry aged tomahawk, shisho chimichurri, carretillero sauce

MEAT OF THE DAY — *The Kobe Steak Experiences* — (N) 2 400



STONE BOWLS



KOSHIBUKI KINOKO (G,D) 115

Porcini stock, japanese short grain rice, tsukemono

ARROZ CHAUFA (G,D,S) 145

Assorted seafood, garlic shoots, aji amarillo

JAPANESE KARE (G,D) 130

Assorted vegetables, golden kare, short grain rice

SIDES

PURPLE POTATO MASH
48 (D)

GRILLED BROCCOLINI
55 (V)

GRILLED PERUVIAN ASPARAGUS
55 (V)

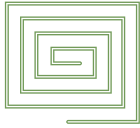
BUTTER TOSSED MUSHROOMS
48 (D)

STEAMED CHOCLO
52 (D)

(V) - Vegan (G) - Gluten (D) - Dairy (S) - Shellfish (N) - Nuts

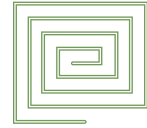
All prices are subject to 5% VAT and 7% Municipality Fee

MAKIMONO



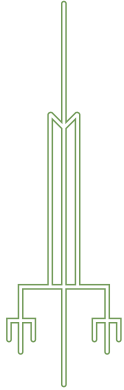
GARLIC SHOOT (V) 55

Japanese garlic shoot tempura, spicy mayo



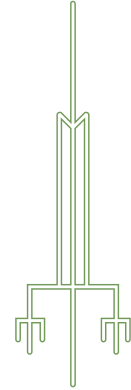
SPICY RAW MANGO AVOCADO (G,V) 65

Pickled raw mango, avocado, furikake



SALMON ABURI (D) 82

Torched salmon, teriyaki, cream cheese



SUN RISE ROLL 85

Salmon tuna tartare, ponzu, japanese mayo

RAINBOW ROLL 98

Hamachi, tuna, salmon, avocado, truffle dressing



EBI TEMPURA ROLL (G,S) 92

Shrimp tempura, avocado, cucumber, tobanjan, tanuki



EEL & AVOCADO (G) 95

BBQ eel, unagi, avocado, cucumber

(2 pcs) — NIGIRI & SASHIMIS — (3 pcs)

• SUZUKI •

Seabass

95

• UNAGI •

Eel

105

• HIRAME •

Fluke

88

• SAKE •

Salmon

70

• TARABAGANI (S) •

King crab

105

• HOTATE (S) •

Scallops

88

• AKAMI •

Lean tuna

85

• HAMACHI •

Yellow tail

82

• MORIAWASE (S) •

Chef's choice of

3 Makis (4 pcs each) | 3 Sashimis & Nigiri (2 pcs each)

385

