

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) 50

EDAMAME Salted (V) 48

GUACAMOLE (V,D) 100

Avocado, yuzu, cilantro
with corn chips

CRISPY CALAMARI (G) 65

Tobanjan cream, jalapeno, lime

SALMON AVOCADO TARTAR | AVOCADO TARTAR (G) 99/80

Salmon & avocado, sudachi soy, bubuarrare, shisho

ENSALADAS

QUINOA & AVOCADO (G,V) 75

Black & white quinoa, avocado,
Peruvian mango & plum

KING CRAB (G,S) 130

Mizuna, quinoa, green apple

BURRATA SALAD (N,D) 105

Pear tomato, mizuna, smoked
sweet potato, basil pesto

OYSTERS AND CAVIAR

CLASSICO OSSETRA CAVIAR (D) 50gr 1010

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

ROYAL BELUGA CAVIAR (D) 50gr 1575

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

NIKKIE OYSTERS (G,S) 65

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



COLD AND RAW



SALMON UZUKURI (G) 105

Salmon, yuzu soya, pickled garlic,
jalapeno relish

BENTO TUNA TARTAR (G) 260

Tuna tartare, furikake rice,
marinated quail yol, acevichado

HIRAME TIRADITO (G) 115

Calamari dressing, ponzu jelly,
jalapenos, caviar

LIMA CEVICHE (N) 140

Seabass, leche de tigre, choclo
& cancha chulpe

ROYAL GUARD CEVICHE (D) 135

Hamachi & avocado, burned choclo,
aji amarillo emulsion

COCONUT CEVICHE (V) 90

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

COLD PLATTER — chefs choice 5 options — (G) 370



HOT STARTERS



CHICKEN KARAGE 'OKINOMIYAKI STYLE' (G,D) 90

Fried chicken, tonkatsu, achevichada & furikake

NASU NU NINIKU GYOZA (G,D) 75

Tomato concasse, chili celery, balsamic pearls



GYOZA DE POLLO (G,D) 105

Chicken gyoza, soy ginger sauce

BBQ DE CARNE (G,D) 280

Wagyu A9, doubanjiang, chalaquita, ocopa

LOBSTER, TOGARASHI (G,S) 120

Lobster, green pea mush, truffle oil, black tobiko

WAGYU BAO (G,S) 190

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

Ⓥ - Vegan Ⓤ - Gluten Ⓣ - Dairy Ⓢ - Shellfish Ⓝ - 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) 80

Assorted mushrooms, soy, shichimi

EBI TEMPURA (G,D,S) 90

Classic prawn tempura, daikon shoyu, yuca foam

LOBSTER CORN CURD | CORN CURD TEMPURA (G,D,S) 105/75

Lobster, corn curd, chili soya

WAGYU TRUFFLE MISO (G) 175

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

LANGOUSTINE & RAW MANGO (G,D,S) 120

Dublin bay prawns, pickled peruvian raw mango, spicy mayo, black tobiko

SHIMEJI & AVOCADO (G,D) 75

Shimeji, teriyaki, kale kimchi



ROBATA / MAINS



LAMB CHOPS (G,D) 240

Chargrilled lamb chops, mashed potato, lamb jus

CORN FED BABY CHICKEN (N,G,D) 165

Yakitori, sweet potato puree, chimichurri sauce

SOUS VIDE DUCK (G,D) 140

BBQ duck breast, Aji Amarillo risotto & quinoa pop

LAMB SHANKS (G,D) 245

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

SILKEN TOFU WITH CHOCLO PUREE (G,D) 130

Aji Amarillo and sweet potato puree, asparagus mash

EGGPLANT STEAK (G,D) 125

Shiro miso, garlic aioli, asparagus mash

MISO BLACK COD

Miso marinated black cod, aji verde

(G) 220

SALMON TERIYAKI

Grilled norwegian salmon, mashed potato, teriyaki

(G,D) 185

ROBATAYAKI OCTOPUS

|Grilled octopus leg, potato puree, tobiko, grilled asparagus

(G,D,S) 175

LOBSTER & CORN

Roasted lobster tail, yuzu hollandaise, choclo foam, cornbread

(G,D) 250

RIB EYE STEAK (N,G,D) 470

325 gms Wagyu A9, chimichurri, fried onion, tomato and garlic confit

WAGYU TOMAHAWK (G,D) 1 850

Aged tomahawk, chimichurri, teriyaki sauce, mashed potato

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



STONE BOWLS



KOSHIBUKI KINOKO (G,D) 120

Porcini stock, japanese short grain rice, tsukemono

ARROZ CHAUFA (G,D,S) 155

Assorted seafood, garlic shoots, aji amarillo

JAPANESE KARE (G,D) 140

Assorted vegetables, golden kare, short grain rice

SIDES

POTATO MASH
50 (D)

GRILLED BROCCOLINI
60 (V)

GRILLED PERUVIAN ASPARAGUS
60 (V)

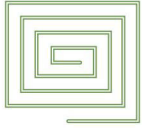
BUTTER TOSSED MUSHROOMS
50 (D)

STEAMED CHOCLO
55 (D)

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

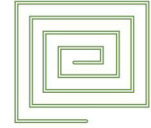
These prices are Inclusive of 5% VAT and Subject to 7% Municipality Fee

MAKIMONO



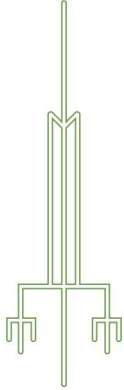
GARLIC SHOOT (V) 55

Japanese garlic shoot tempura, spicy mayo



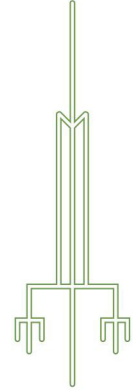
SPICY RAW MANGO AVOCADO (G,V) 70

Pickled raw mango, avocado, furikake



SALMON ABURI (D) 85

Torched salmon, teriyaki, cream cheese



SUN RISE ROLL 90

Salmon tuna tartare, ponzu, japanese mayo

RAINBOW ROLL 105

Hamachi, tuna, salmon, avocado, truffle dressing



EBI TEMPURA ROLL (G,S) 95

Shrimp tempura, avocado, cucumber, tobanjan, tanuki



EEL & AVOCADO (G) 99

BBQ eel, unagi, avocado, cucumber

(2 pcs) — NIGIRI & SASHIMIS — (3 pcs)

• SUZUKI •

Seabass

99

• UNAGI •

Eel

110

• HIRAME •

Fluke

95

• SAKE •

Salmon

75

• TARABAGANI (S) •

King crab

110

• HOTATE (S) •

Scallops

95

• AKAMI •

Lean tuna

90

• HAMACHI •

Yellow tail

85

• MORIAWASE (S) •

Chef's choice of

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

405



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

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