

NIDO

CEVICHE & CLAMS

YELLOW TAIL CEVICHE

coconut water, papaya, habanero oil, Thai basil, sea salt | \$20

PERUVIAN CEVICHE

purple onion, yellow aji, roasted sweet potato, choclo, tiger milk | \$20

MAR ROJO

steam shrimp, mango relish, guajillo broth, lemon oil | \$22

CHOCOLATE CLAM

clam-tomato juice, onion, lemon, coriander | \$6

OYSTERS 3 PZ

classic mignonette, scotch bonnet ponzu, lemony sake | \$8

SALADS

ARUGULA

pressed watermelon, avocado, roasted corn vinaigrette | \$15

HALF SHELL AVOCADO

heirloom tomato, grapefruit, wakame, edamame | \$17

SOUP

MISO SOUP

chicken dumplings, serrano pepper, lemon juice | \$17

Prices are in US Dollars, 16% local Tax and a 15% Service Charge will be Added

RAW BAR

BAJA SCALLOPS

fermented jicama, habanero yuzu-kosho, cilantro oil | \$31

TUNA POKE

tomato spicy mojo, green apple, plantain chips | \$20

WAGYU TATAKI

salsa verde, cucumber salad | \$20

NIDO TARTAR

spicy miso, Asian pear, pine nuts, egg yolk | \$23

KAMPACHI SASHIMI

morita shio, yuzu, Persian cucumber | \$22

MAIN COURSE

CATCH OF THE DAY

lime-glazed miso, criolla sauce, confit potato, roasted zucchini | \$18

SHRIMP

sweet corn pureé, choclo, smoked piquillo | \$22

OCTOPUS

macha sauce, coriander-potato pureé, confite potato | \$16

BEEF TENDERLOIN

chimichurri, confited potato | \$24

CHICKEN

huancaína sauce, grilled zucchini | \$18

TANSTING MENU

4 COURSES

| \$52

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PERUVIAN CAUSAS

CRAB

kalamata aioli, tomato compote, crunchy garlic

OCTOPUS

macha sauce, egg yolk, chili pepper aioli

SHRIMP

basil pureé, green olive aioli, chives

TUNA

spicy mayo, nori, avocado, rocotto

piece | \$8

tasting 4 pieces | \$21

NIGIRIS 2 pz

HIRAMASA

tomatillo green sauce

TUNA

truffle pureé

WAGYU

young red mole

FOIE

eel sauce

TUNA

curry sauce

SCALLOPS

miso citric sauce

SHRIMP

chipotle & tamarind

SEA URCHIN

eel sauce

2 pieces | \$18

tasting 5 pieces | \$33