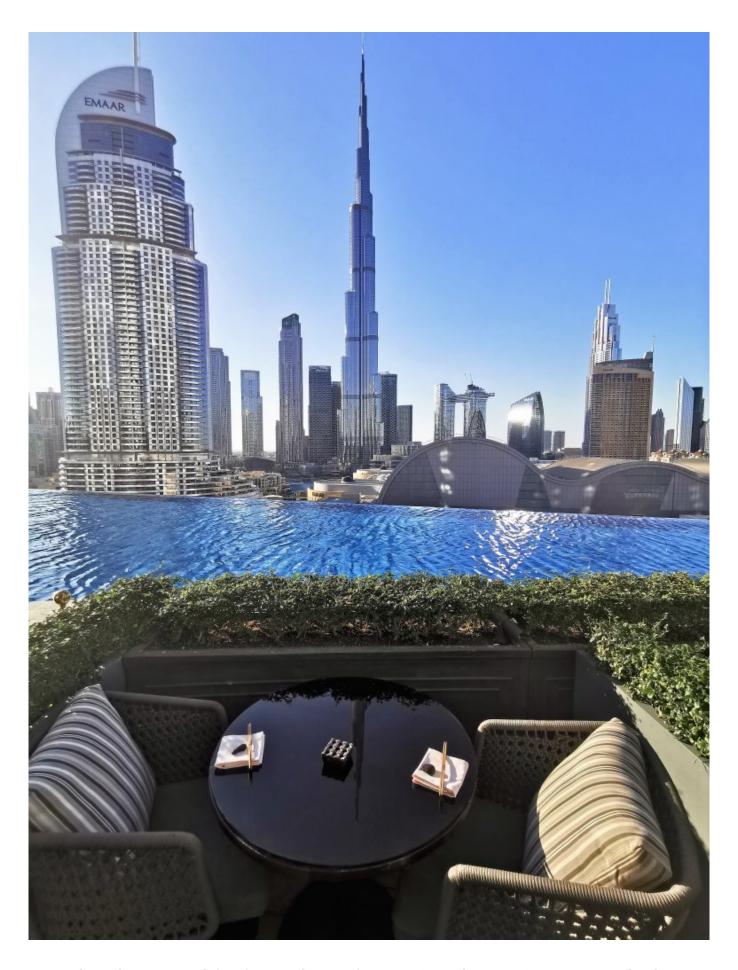
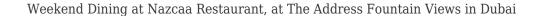


Nazcaa is a restaurant that might entice you in for the awesome views initially, but then brings you back because the food was so good!





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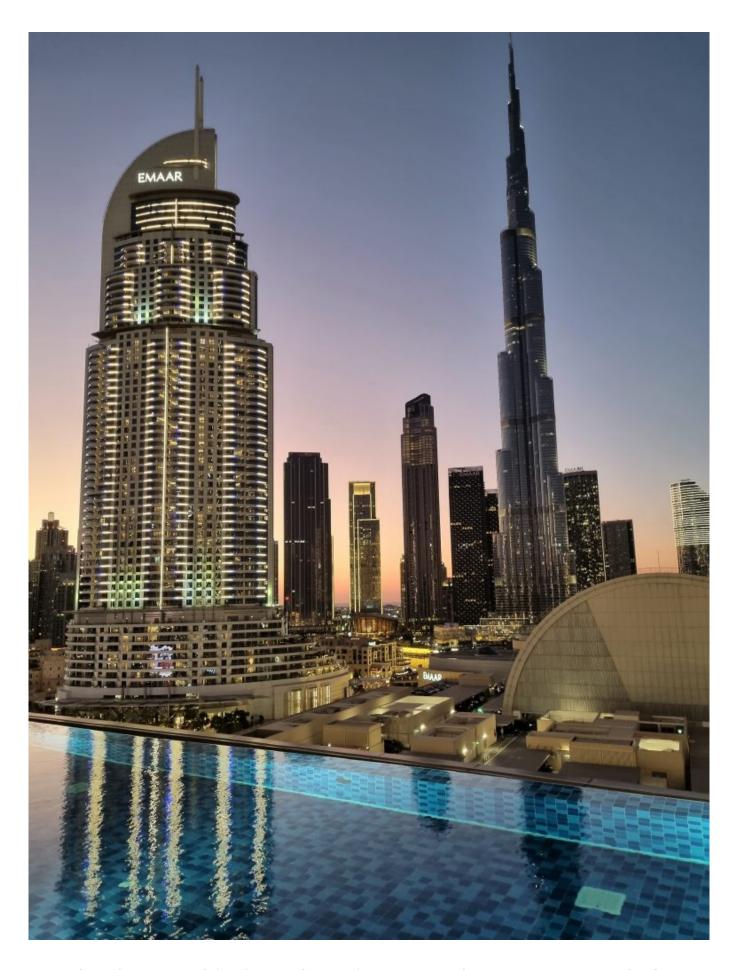


And then you become a regular because the service is so sweet!

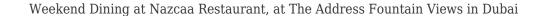
Indeed, Mr Sumit, Assistant Manager, will make sure all is tip-top during your visit.

But let us start from the views!





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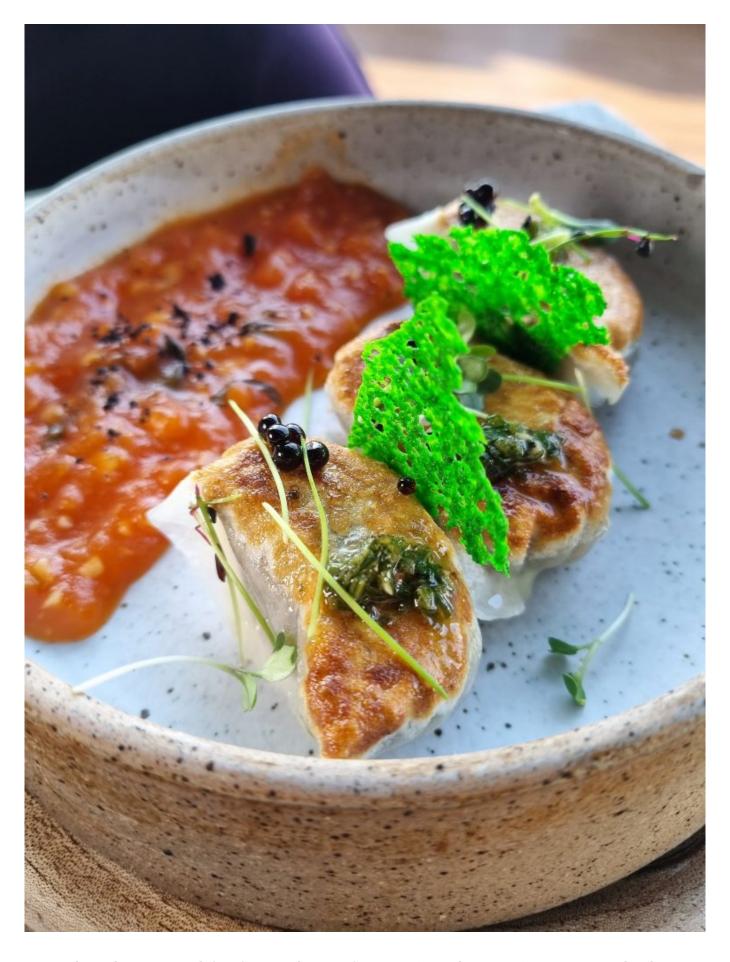


Located on the 12th floor of The Address Fountain Views, Nazcaa restaurant has direct and terrace-dining views that are the envy of all other Dubai restaurants...

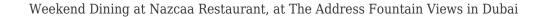
If you had an overseas visitor to impress, or a special date, or even just feeling like a nice meal enjoying the good weather and majestic views, then Nazcaa is your first choice.

But, really, the reason to visit is the delicious fusion cuisine – in fact, the good folk in the Nazcaa kitchens take Peruvian and Japanese cuisines and create new culinary experiences of immensely satisfying flavors and textures!





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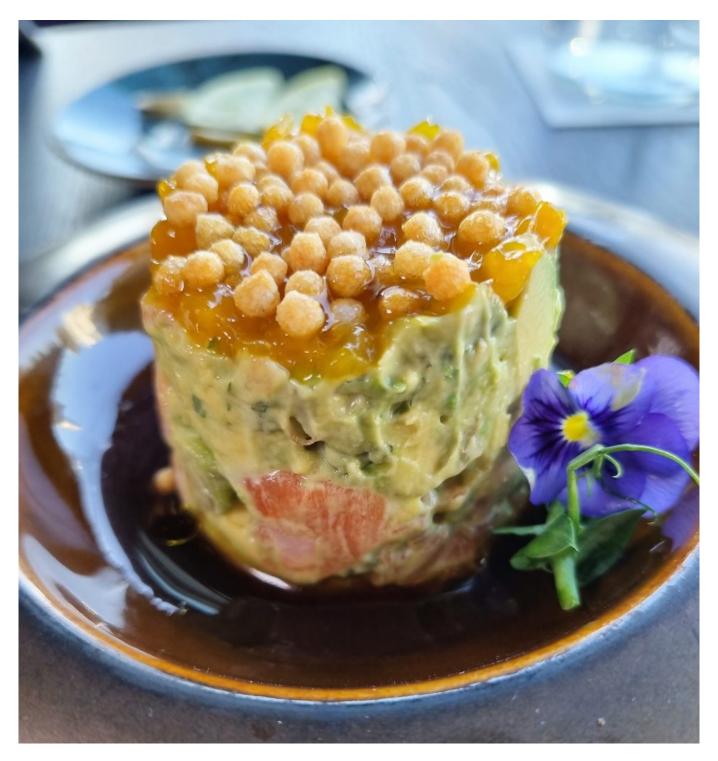
I'll mention the above Aubergine Gyoza because they really blew my mind – it's just aubergine, wrapped in a gyoza, and pan-fried to perfection, nothing that special... but when you combine it with the magical salsa sauce, it became one of the most delicious dishes I've tasted this year!

The tangy spiciness, fruity yet sweet, and expanded by the umami aubergine mix within the dumplings – initially crispy, and then melt-in-your-mouth soft – immediately raised my appreciation and made me realize "Nazcaa is not only about these views!"

Actually, Nazcaa could very well be a windowless one-room eatery in a Dubai basement, and I would still recommend it!

This initial surprise, and even respect and admiration, for the Chef and their teams was confirmed by the dishes that followed.





The creamy-dreamy avocado and salmon tartare benefited from the deep flavors of the dark dressing beneath, and the little pearls on top were the epitome of crunchiness, with again that inspiring hit of the magical Peruvian salsa!

And below, the *ceviche* presented a balanced if not tamed version of the exciting dish. Personally, I would have breathed more fire into this dish, but I guess the palate needs a refreshing rest in between fireworks as well.



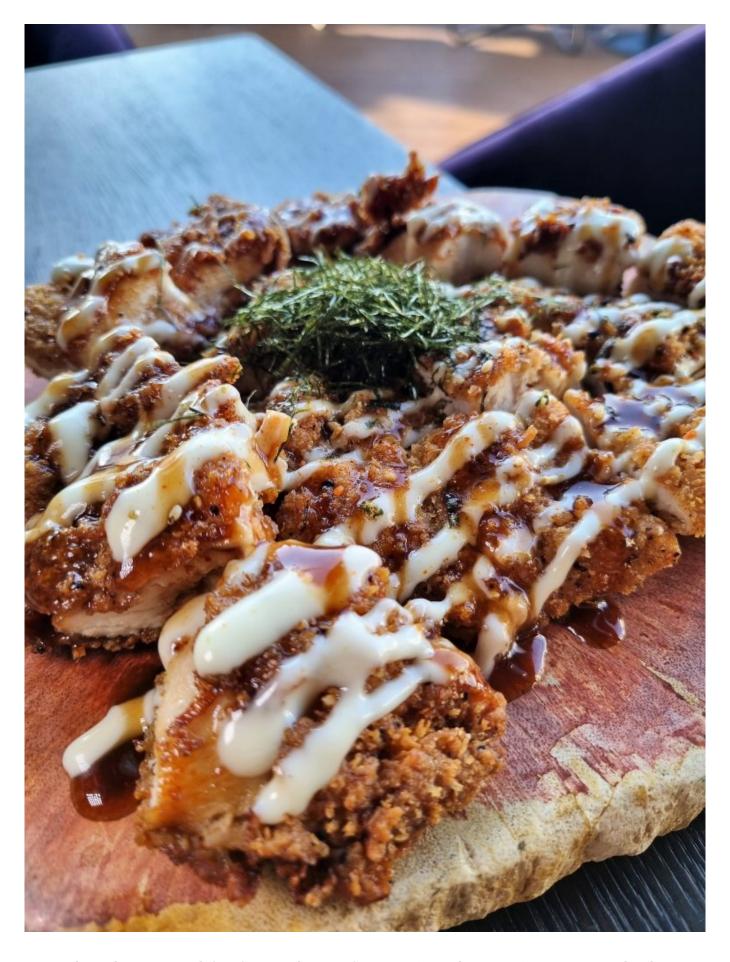


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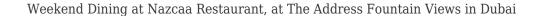


The hot appetizers impressed further, with a generous portion of the crispiest chicken karaage, Japanese style,





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And this brought about a thirst that Nazcaa was eager to quench!

In fact, the bar is not only fully stocked, but also specializing in tantalizing cocktails – of course the Peruvian Pisco is the way to go if you want to experiment!





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Again, the same dedication to fusion creations was evident, in that the Pisco base was mixed with citrusy Yuzu and other vibrant South American flavors, while the topping was a frothy green match tea foam!

What a superb cocktail!

Naturally, sushi added a yummy dimension to the meal...



And the delightful morsels were so delicious, the accompanying soya sauce was really not required.





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At the same time, that view was omni-present - Aaaah, Dubai! What a city!





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I'll just backtrack a moment, to give a better idea of Nazcaa restaurant – because I felt the amazing views were really enhanced by the actual restaurant – and not the main reason Nazcaa was fantastic!

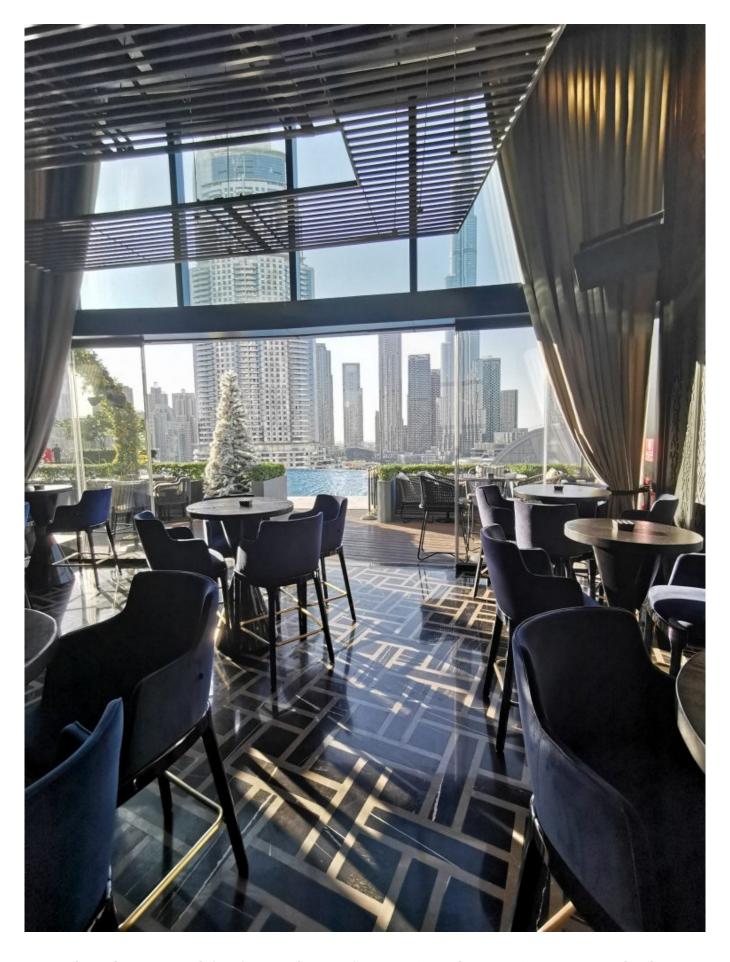
Nazcaa is marvelous and elegant, regardless of its exceptional location.





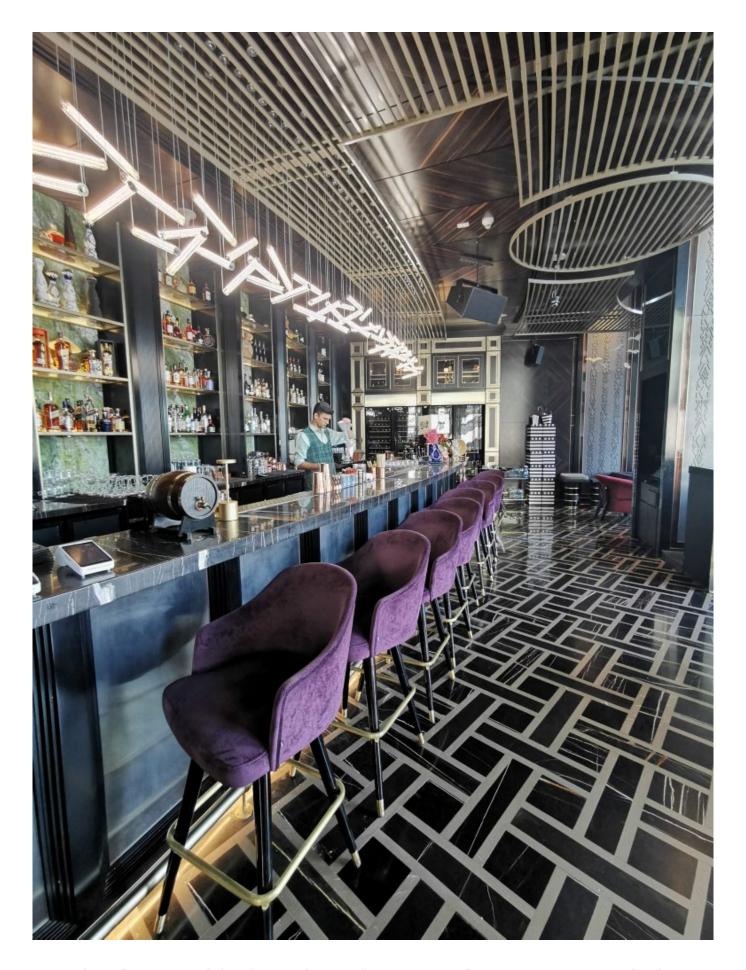
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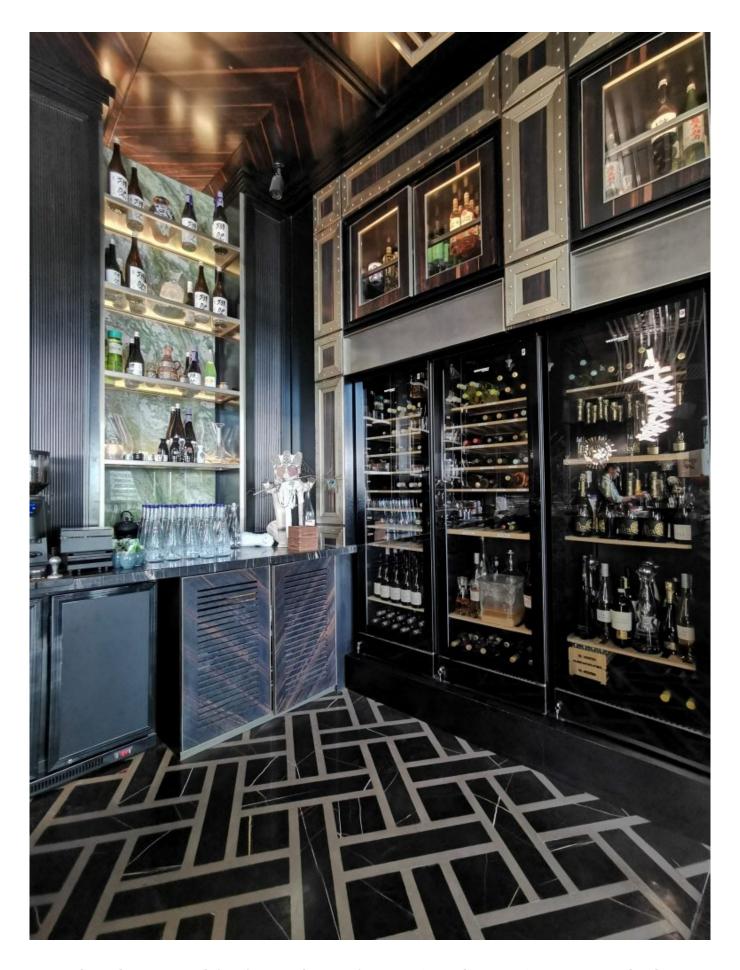




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With a full-fledged wine cellar - what a place for a sundowner in Dubai!

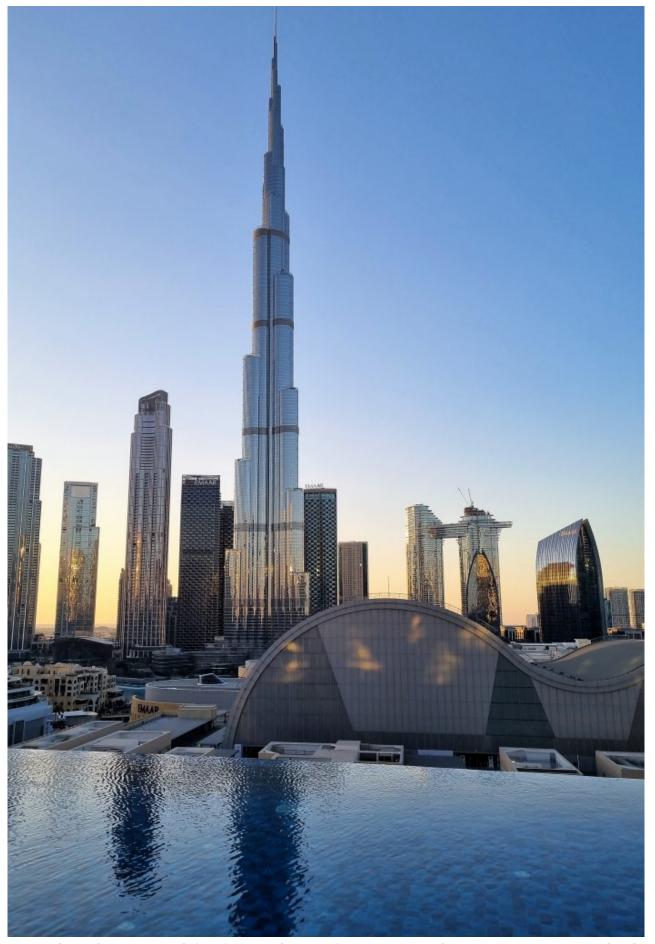




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But there's no escaping the magnificence of the open-air views... on a scale of 1 to 10, Nazcaa is a 99!





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And to crown an exceptional dining experience, a few morsels of mochi ice-cream...





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Overall, with outstanding terrace views of the thumping heart of downtown Dubai, yet standing on a well-deserved foundation of exceptionally-delicious Japanese-Peruvian fusion cuisine, Nazcaa restaurant exceeded all expectations – and, finally, if I am asked to recommend one restaurant in Dubai, Nazcaa is now at the top of my list.