



CHRISTMAS PARTY



NOMAD

WELCOME TO NOMAD



At Nomad Marbella, the festive season is a celebration of sophistication, flavor, and style. Our space transforms into a warm and vibrant setting where elegance meets the joy of the holidays. With a curated atmosphere, refined service, and exquisite cuisine, Festive Nomad captures the essence of modern luxury dining.

Each menu has been thoughtfully created to reflect the spirit of the season, blending global inspiration with local ingredients, and tradition with innovation. Whether it's an intimate dinner or a grand celebration, every detail at Nomad is designed to make this festive experience unforgettable.



OUR MENUS

At Nomad Marbella, our festive menus are designed to celebrate the season with sophistication and creativity. Each dish blends international inspiration with local ingredients, creating a balance of flavor, texture, and style.

Our culinary team has curated a selection that reflects the essence of Nomad, modern, elegant, and full of personality. Every course is crafted to be savored and shared, turning each meal into a celebration of taste and togetherness.

CHRISTMAS *Menu*

STARTERS TO SHARE

SPICY EDAMAME, PADRON PEPPERS & CRISPY LOTUS CHIPS

SWEETCORN RIBS

Nomad magic dust, lime & green yuzu dip

CALAMARI ANDALUZ

Gently fried, sesame tartar sauce

TRUFFLE ARANCINI

Indulgent truffle-flavoured rice balls served with truffle mayo, pickled cucumber and aged parmesan

MAINS TO CHOOSE FROM

GRILLED AUBERGINE

Miso butter, feta cheese, cashew nuts

NAPOLETANA RIGATONI

Burrata, basil oil, sun-dried tomatoes, pistachio pesto

NOMAD FISH SHAWARMA

Sautéed marinated sea bass, garlic, tomato, sesame, pickled red onion, flatbread, chimichurri dressing

MARINATED KOREAN CHICKEN

Barbecue coquelet with kimchi pickled cucumber

SIDES TO CHOOSE

FRIES WITH TRUFFLE, GARLIC, PARMESAN

GRILLED BROCCOLINI

Sesame sauce with aromatic herbs

DESSERTS TO SHARE

HOMEMADE ASSORTED PETIT FOURS

DRINKS

Welcome Cava Glass

Red, White and Rose Wine

Beer, Soft Drinks and Water

PP: 85€



CHRISTMAS *Menu*

STARTERS TO SHARE

SOFT SHELL CRAB MAKI ROLL

Kimchi mayonnaise, cucumber, avocado

SUSHI RICE BITES WITH SALMON

Crispy rice, fresh salmon tartare, takuwan, avocado purée, spicy mayo and jalapeños

BURRATA AND TOMATO SALAD

Crispy bread, nut pesto, fresh basil, olive oil

SLOW COOKED IBERIAN PORK BELLY

Butter lettuce, crudité, green goddess dressing

TRUFFLE ARANCINI

Indulgent truffle-flavoured rice balls served with truffle mayo, pickled cucumber and aged parmesan

MAINS TO CHOOSE FROM

CHANTERELLE & SAFFRON RISOTTO

Asparagus, baby leeks, parmesan, black truffle emulsion

NOMAD FISH SHAWARMA

Sautéed marinated sea bass, garlic, tomato, sesame, pickled red onion, flatbread, chimichurri dressing

SCHNITZEL

Crumbed turkey breast, slow cooked egg, chive and truffle dressing

DRY-AGED PREMIUM BEEF FILLET 250GR

Served with aromatic butter

SIDES TO CHOOSE

FRIES WITH TRUFFLE, GARLIC, PARMESAN

GRILLED BROCCOLINI

Sesame sauce with aromatic herbs

DESSERTS TO SHARE

HOMEMADE ASSORTED PETIT FOURS

DRINKS

Welcome Cava Glass

Red, White and Rose Wine

Beer, Soft Drinks and Water

PP: 100€



CHRISTMAS *Menu*

STARTERS TO SHARE

FINE DE CLAIRE N°3 OYSTERS

Choose: Seaweed and chilli mignonette / Shiso Ponzu / Natural

PRESSED SUSHI TUNA & SALMON

Crispy nori tempura, avocado, wasabi, spicy mayo

WAGYU CARPACCIO

Truffle alioli, mizuna, parmesan shavings, fresh truffle

SLOW COOKED IBERIAN PORK BELLY

Butter lettuce, crudité, green goddess dressing

TRUFFLE ARANCINI

Indulgent truffle-flavoured rice balls served with truffle mayo, pickled cucumber and aged parmesan

MAINS TO CHOOSE FROM

CHANTERELLE & SAFFRON RISOTTO

Asparagus, baby leeks, parmesan, black truffle emulsion

NAPOLETANA RIGATONI

Burrata, basil oil, sun-dried tomatoes, pistachio pesto

PAN SEARED WHOLE SOLE

Yuzu beurre blanc, ikura and samphire

RIBEYE 300GR

Served with aromatic butter

SIDES TO CHOOSE

FRIES WITH TRUFFLE, GARLIC, PARMESAN

GRILLED BROCCOLINI

Sesame sauce with aromatic herbs

DESSERTS TO SHARE

HOMEMADE ASSORTED PETIT FOURS

DRINKS

Welcome Cava Glass

Red, White and Rose Wine

Beer, Soft Drinks and Water

PP: 115€





Festive OPEN BAR

WELCOME CAVA GLASS: CAVA ARS COLLECTA BLANC DE BLANCS | Chardonnay

WHITE WINE: CLOE D.O. SIERRAS DE MÁLAGA, RONDA | Chardonnay

RED WINE: SEMELE CRIANZA D.O. RIBIERA DEL DUERO | Tempranillo

ROSE WINE: GRAMONA MART D.O. PENEDES | Xarel Lo, Vermell

DRAFT BEER

SOFT DRINKS & WATER

2HR/30



Upgrade the OPEN BAR

WELCOME GLASS: CAVA ARS COLLECTA BLANC DE BLANCS | Chardonnay

WHITE WINE: CASA DO SOL D.O. RIAS BAIXAS | Albariño

RED WINE: ENCASTE D.O. SIERRAS DE MALAGA, RONDA | Cabernet Sauvignon, Petit Verdot

ROSE WINE: AIX - ROSE D.O COTES DE PROVENCE, FRANCE | Garnacha, Cabernet Sauvignon,
Cinsault, Carignan

STANDARD | +€15PP

WELCOME GLASS: GRAMONA ARGENT BRUT D.O CORPINNAT | Chardonnay

WHITE WINE: MURMURI D.O PRIORAT | Garnacha Blanca

RED WINE: CHÂTEAU THIEULEY D.O BORDEAUX, FRANCE | Cabernet, Merlot ROSE WINE:

SOURCE OF JOYS Languedoc-Rosellon | Garnacha, Syrah, Cinsault

PREMIUM | +€25PP

WELCOME GLASS: VEUVE CLIQUOT BRUT D.O CHAMPAGNE | Chardonnay, Pinot Meunier WHITE

WINE: WILLIAM FEVRE FOURCHAME 1ER CRU AOC CHABLIS PREMIER CRU | Chardonnay

RED WINE: CHÂTEAU L'HOSPITALET AOP La Clape, Languedoc | Syrah, Grenache, Mourvedre

ROSE WINE: WHISPERING ANGEL A.O.P. CÔTES DE PROVENCE FRANCE | Garnacha, Cinsault,
Vermentino, Syrah

ELITE | +€65PP

TERMS *& conditions*

A MINIMUM OF 10 PEOPLE FOR THE GROUPS MENUS

WE WILL PRINT YOUR OFFICE/CHRISTMAS PARTY MENU IN HOUSE SO
PLEASE FEEL FREE TO PROVIDE US WITH A LOGO

WE WILL REQUIRE AN INITIAL DEPOSIT OF €30 PER PERSON IN ORDER TO
CONFIRM YOUR BOOKING

THE REMAINING BALANCE TO BE PAID SEVEN DAYS BEFORE OF THE
EVENT

A 10% SERVICE CHARGE WILL BE ADDED

