

# NOMAD

/'nəʊmɑd/

A nomad is a member of a community who regularly moves to and from the same areas, but has no permanent home.

Nomads travel in groups of families, bands, or tribes, based on kinship or marriage ties.

For us, Nomad is a place for wanderers, for travellers, for the international, and locals to eat, drink, meet and play.

Wanderers welcome!



# NOMAD

## SMALL PLATES / TO SHARE

**SPICY EDAMAME, PADRON PEPPERS,  
CRISPY LOTUS CHIPS (V) (GF) 14.00**

**FINE DE CLAIRE N°3 OYSTERS 5.50 EACH**  
Choose: Seaweed and chilli mignonette (N) (GF) /  
Shiso ponzu (N) / Natural (GF)

**SLOW-COOKED IBERIAN PORK BELLY 17.00**  
Butter lettuce, crudité, green goddess dressing

**CHIRASHI (GF) 19.50**  
Japanese sushi rice, marinated salmon  
and tuna with crispy potato, radish, pickled daikon, tobiko

**KING CRAB SALAD 22.50**  
Served with crab dressing, avocado and crispy nori

**CALAMARI ANDALUZ 15.00**  
Gently fried, sesame tartar sauce

**SWEETCORN RIBS (GF) (V) 14.00**  
Nomad magic dust, lime and green yuzu dip

**TUNA TARTARE 21.50**  
Avocado, yuzu soy and crispy lotus root

(V) - Vegetarian, (VE) - Vegan, (S) - Spicy, (GF) - Gluten free, (N) - Nuts.  
Cover charge 2.50€



# NOMAD

## **BEEF TARTARE 19.50**

Crispy potato cake, truffle dressing and cured egg yolk

## **TRUFFLE ARANCINI (V) (N) 15.00**

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

## **SEA BREAM CEVICHE 17.00**

Leche de tigre dressing, chilli, red onions,  
Australian finger lime pearls

## **BURRATA AND TOMATO SALAD (V) (N) 19.00**

Crispy bread, nut pesto, fresh basil, olive oil

## **AVOCADO ROCKET SALAD (V) (N) 17.00**

Creamy avocado, fresh rocket, aged feta, crème fraîche dressing with summer vegetables and almond pesto

## **SALMON TATAKI 22.00**

Ponzu sauce & avocado purée

## **PRESSED SUSHI TUNA & SALMON TO SHARE 39.00**

Crispy nori tempura, avocado, wasabi, spicy mayo



# NOMAD

## LARGE PLATES

### **SEAFOOD BLACK RICE (GF) 29.00**

Roasted marinated prawns, calamari,  
avocado cream, burnt lemon

### **BRAISED LAMB RAGU PAPPARDELLE 28.00**

New Zealand lamb, parmesan

### **NOMAD ROASTED CAULIFLOWER (V) (GF) (N) 17.00**

Pistachio dip

### **PASTA ALL'ARRABBIATA (V) (S) 19.00**

Penne, roasted aubergine, Italian basil, chilli oil

### **TEL AVIV FISH SHAWARMA (N) 28.00**

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

### **MISO MARINATED BLACK COD 40.00**

Yuzu miso and Bok choy

### **GRILLED AUBERGINE (V) (N) 19.00**

Miso butter, feta cheese, cashew nuts

### **SCHNITZEL 29.00**

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

### **WHOLE NORWEGIAN KING CRAB LEG (GF) 80.00**

Baked with Wasabi gratin



# NOMAD

## WOOD FIRED GRILL

### GRILLED TURBOT 34.00

Tomato salsa and confit garlic butter

### GRILLED MARINATED LAMB CHOPS 36.00

Tender New Zealand lamb chops, Yakiniku marinated

### MARINATED KOREAN CHICKEN 27.00

Barbecue chicken with kimchi pickled cucumber

### DRY-AGED PREMIUM BEEF FILLET 250GR (GF) 38.00

Local Spanish quality beef. Served with aromatic butter.  
Choose one sauce

### RIB EYE CREEKSTONE, KANSAS 300GR (GF) 38.00

Finest American grass-fed beef. Served with aromatic butter.  
Choose one sauce

### CHULETON, 41-DAY DRY-AGED TO SHARE 95.00

Finest American grass-fed beef. Creekstone, Kansas.  
Served with aromatic butter and our selection of sauces

#### CHOICE OF SAUCES:

Bearnaise , Bordelaise , Green peppercorn sauce

## SIDES

ROASTED BABY POTATOES & JAMON (GF) 8.00

JALAPEÑO POTATO PURÉE (GF) (V) 8.00

BUTTERED MASH (GF) (V) 7.50

FRIES WITH TRUFFLE, GARLIC, PARMESAN (GF) 8.00

GRILLED BROCCOLINI (VE) 8.00

Sesame sauce with aromatic herbs

GREEN SALAD (VE) 8.00

STEAMED JASMINE RICE (VE) 5.50



# NOMAD

## DESSERTS

**YOGHURT SORBET (GF) 8.50**

Caramelized popcorn, mixed berries, fresh lime

**CHOCOLATE PISTACHIO CAKE (N) 9.50**

Olive oil cake, served with vanilla ice cream

**CHOCOLATE MILLE CREPE 9.50**

Chocolate ice-cream, crème patissiere

**NOMAD CRÈME CARAMEL (GF) 8.50**

Blood orange frozen granita

**STRAWBERRY AND CALAMANSI**

**ETON MESS (GF) 8.50**

Vanilla cream cheese mousse, strawberry sorbet,  
macerated strawberries

