

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 (N) (GF) 15.00**

FINE DE CLAIRE N°3 OYSTERS 5.75 EACH
Choose: Seaweed and chilli mignonette (N) (GF) /
Shiso ponzu (N) / Natural (GF)

SLOW-COOKED IBERIAN PORK BELLY 18.00
Butter lettuce, crudité, green goddess dressing

CHIRASHI (GF) 21.00
Japanese sushi rice, marinated salmon
and tuna with crispy potato, radish, pickled daikon, tobiko

KING CRAB SALAD 23.50
Served with crab dressing, avocado and crispy nori

CALAMARI ANDALUZ 15.75
Gently fried, sesame tartar sauce

SWEETCORN RIBS (GF) (V) 14.75
Nomad magic dust, lime and green yuzu dip

TUNA TARTARE 22.50
Avocado, yuzu soy and crispy lotus root

VAT INCLUDED

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



NOMAD

BEEF TARTARE 39.00

Crispy potato cake, truffle dressing and cured egg yolk
ADD black caviar +36.00

TRUFFLE ARANCINI (V) (N) 16.00

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

SEA BREAM CEVICHE 18.00

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

BURRATA AND TOMATO SALAD (V) (N) 20.00

Crispy bread, nut pesto, fresh basil, olive oil

WAGYU CARPACCIO 39.00

Truffle aioli, avocado cream, fresh summer truffle

SALMON TATAKI SALAD 27.00

Mixed garden lettuce, yuzu sorbet, avocado, wafu dressing

PRESSED SUSHI TUNA & SALMON TO SHARE 41.00

Crispy nori tempura, avocado, wasabi, spicy mayo

CARABINERO PIL PIL (SERVED TABLE SIDE) 49.00

4 Carabineros, cajun spice, garlic oil, red chilli, thyme
ADD extra piece +10.00



NOMAD

LARGE PLATES

**LIME BUTTER STONE BASS
WITH CAZUELA RICE 39.00**

Sweetcorn purée, chilli

LOBSTER LINGUINE PASTA 49.00

Lobster bisque, white wine emulsion
shaved summer truffle

**NOMAD ROASTED
CAULIFLOWER (V) (GF) (N) 18.00**

Pistachio dip

NAPOLETANA RIGATONI (V) (N) 21.00

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

TEL AVIV FISH SHAWARMA (N) 29.00

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

GRILLED AUBERGINE (V) (N) 19.00

Miso butter, feta cheese, cashew nuts

SCHNITZEL 31.00

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

WHOLE NORWEGIAN KING CRAB LEG (GF) 85.00

Baked, with Wasabi gratin



NOMAD

WOOD FIRED GRILL

GRILLED TURBOT 36.00

Tomato salsa and confit garlic butter

GRILLED MARINATED LAMB CHOPS 40.00

Tender New Zealand lamb chops, rocket salad,
Yakiniku marinated

MARINATED KOREAN CHICKEN 28.00

Barbecue chicken with kimchi pickled cucumber

DRY-AGED PREMIUM BEEF FILLET 250GR (GF) 40.00

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

RIB EYE CREEKSTONE, KANSAS 300GR (GF) 40.00

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

A6 WAGYU ENTRECÔTE 250GR (GF) 75.00

Top grade Chilean wagyu served with aromatic butter.
Choose one sauce

CHULETON, 41-DAY DRY-AGED TO SHARE 100.00

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

A6 WAGYU CÔTE DE BŒUF 170.00 / PER KG.

Top grade Chilean wagyu served with aromatic butter
and our selection of sauces

CHOICE OF SAUCES:

Bearnaise, Bordelaise, Green peppercorn sauce

SIDES

ROASTED BABY POTATOES & JAMON (GF) 8.50

JALAPEÑO POTATO PURÉE (GF) (V) 8.50

BUTTERED MASH (GF) (V) 8.00

FRIES WITH TRUFFLE, GARLIC, PARMESAN (GF) 8.50

GRILLED BROCCOLINI (VE) 8.50

Sesame sauce with aromatic herbs

GREEN SALAD (VE) 8.50

JAPANESE RICE (VE) 6.00

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DESSERTS

**WHITE CHOCOLATE AND
PASSION FRUIT MOUSSE 11.00**

Cardamon sponge cake with a passion fruit gel,
meringue shards

CHOCOLATE PISTACHIO CAKE (N) 10.00

Olive oil cake, served with vanilla ice cream

NOMAD TIRAMISU 9.50

Mascarpone, espresso, and amaretto

NOMAD CRÈME CARAMEL (GF) 9.00

Blood orange frozen granita

STRAWBERRY AND CALAMANSI

ETON MESS (GF) 9.50

Vanilla cream cheese mousse, strawberry sorbet,
macerated strawberries

