

Favoritos

APPETIZERS

TUNA CONE

Grilled jicama tortilla filled with fried tuna, marinated with pineapple and chipotle. Served with guacamole and tropical mix. \$ 140⁰⁰

HOMEMADE CARPACCIO

Thinly sliced fish seasoned with Mango and Maracuyá. Splashed with chili ash es and a touch of mayonnaise.
Selection of Tuna or Salmon \$ 140⁰⁰

PIBIL BAO

Freshly steamed bread filled with pibil pork with pickled onion and habanero sauce. \$ 140⁰⁰

TUNA TARTAR

Fresh tuna seasoned with soy, mushrooms and red onion. All over a rise flavored crisps. \$ 130⁰⁰

CALAMARI RINGS

Fried calamari rings with marinara sauce.. \$ 140⁰⁰

DIABLA MUSSELS

Exquisite mussels in a bacon and ham chili sauce. Accompanied with chili ashes and a touch of mayonnaise. \$ 160⁰⁰

MANDARIN RIBS

Ribs cooked for 12 hours in soy sauce, ginger and rice vinegar. Accompanied with a mashed sweet potato. \$ 180⁰⁰

NOMADS ESQUITE

Corn mixed octopus, chorizo and a secret nomad's house sauce. \$ 110⁰⁰

GUACAMOLE

Fresh guacamole with tortilla chips. \$ 80⁰⁰

EMPANADAS

Argentinian style empanadas filled with meat, chicken or rajas poblanas.
Chicken \$ 70⁰⁰
Meat \$ 70⁰⁰
Rajas Poblanas..... \$ 60⁰⁰

SALADS

SMOKED SALMON SALAD

spinach, arugula, mixed lettuce, mushrooms, cranberries, pear, cream cheese, smoked salmon and balsamic. \$ 150⁰⁰

STRAWBERRY SALAD

Baby spinach, pear, apple, raisins, goat cheese and pralines with strawberry and basil dressing. \$ 120⁰⁰

GRILL SALAD

Mix of grilled vegetables, with avocado, grilled chicken and salmon or tuna with a balsamic reduction and sesame seeds. \$ 170⁰⁰

MAIN COURSE

MARE RISOTTO

Smooth and exquisite arborio rice with a parmesan and zucchini cream mix.

Plain	\$ 120.00
Octopus	\$ 160.00
Chicken	\$ 150.00

HASTA LOS HUESOS

Marinated grilled bone marrow with scallions, cactus and grilled jalapeños. Accompanied with homemade tortillas and fresh guacamole as a side. \$ 190.00

RIB EYE STEAK

Juicy steak USDA prime rib with mashed potato. \$ 320.00

RIB EYE CARNITAS

Guacamole molcajete with grilled rib eye, scallions and grilled cactus. Served with homemade tortillas and martajada salsa... \$ 300.00

CHICKEN BREAST WITH PARMESAN CRUST

Grilled chicken breast with crispy camote in a parmesan crust with a reduction of caramelized onion and broth. Served with sweet potato fries. \$ 180.00

TACOS PLACEROS &

Huitlacoche tortillas, pork belly, pineapple and chili reduction, crunchy leek, watercress crisps and pápalo quelite oil. \$ 120.00

DUCK CARNITAS &

Our specialty. Succulent duck meat with grilled chili, grilled onions, guacamole, cactus and homemade tortillas. \$ 190.00

SEARED TUNA &

Tuna with pineapple heart, pistachios and amaranth seeds crust. Accompanied with a potato mash, grilled vegetables, fresh lettuce and ginger honey vinegar with a sweet potato crouton. \$ 190.00

CAMARONES 400

Shrimps with a creamy chili base, flamed with 400 Conejos. White rice and broccoli. \$ 230.00

ROASTED OCTOPUS

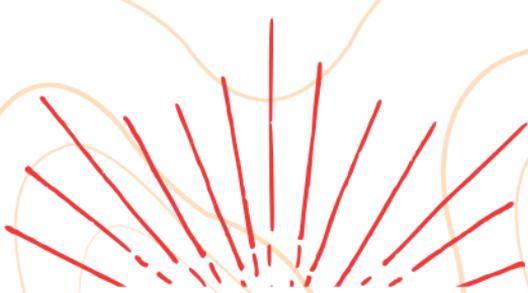
Chili marinated roasted octopus. With yuca cream, chipotle mayonnaise and parsley oil. \$ 250.00

OCTOPUS ENCHILADAS

Homemade tortillas filled with octopus, topped with a creamy green sauce. \$ 180.00

REGGAE SALMON

Salmon filled with jamaican spices, truffled potatoes, and salad with fried almonds. \$ 190.00



PASTAS

SWEET POTATO GNOCCHI

Sweet potato gnocchi with mussels and shrimp sauce, with paprika and a parmesan cheese touch. \$ 170.00

OSSOBUCO LASAGNA

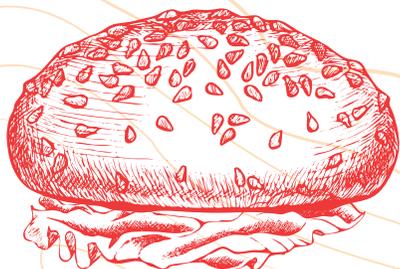
Homemade lasagna with chambarete, ossobuco, bechamel and parmesan. \$ 150.00

CAPRICCIO PASTA &

Homemade tagliatelle with pancetta, goat cheese, mozzarella, parmesan and white truffle oil. \$ 160.00

With Chicken \$ 190.00





HAMBURGERS

ALL THE HAMBURGERS COME WITH POTATO WEDGES.

CHICKEN HAMBURGER (BLT)

Homemade burger bun, fried chicken breast, maple glazed bacon, lettuce, tomato, cucumber and ranch dressing. \$ 130⁰⁰

MUSHROOMS HAMBURGER

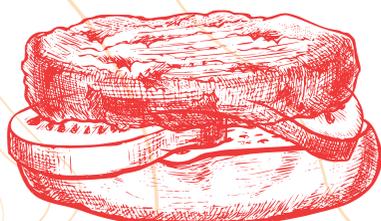
Homemade burger bun, beef meat (6oz), caramelized onion, mozzarella, mushrooms, lettuce, tomato, chili ashes mayonnaise and dijon mustard. \$ 150⁰⁰

SURF AND TURF HAMBURGER

Homemade burger bun, juicy beef meat (6oz), shrimp topped with diabla sauce with ham and bacon. \$ 150⁰⁰

NOMADS BURGUER &

Homemade burger bun, beef meat (6oz), cheddar cheese, maple glazed bacon, onion rings, Jack Daniels bbq sauce, lettuce, tomato and cucumber. \$ 130⁰⁰



DESSERTS

RED BERRY CHEESECAKE

Cheesecake with berries and caramelized nuts. \$ 90⁰⁰

CHOCOLATE BROWNIE

Semi-bitter chocolate brownie, vanilla ice-cream and chocolate ganache. \$ 90⁰⁰

DRUNK PEARS

Pears in reduction of red wine with vanilla ice-cream. \$ 80⁰⁰

PATRICIO CHURROS &

Traditional churros with chocolate and mole salsa. \$ 70⁰⁰

WHITE CHOCOLATE MOUSSE

White chocolate mousse with baileys cream and bitter chocolate, slivered almonds and cinnamon canes. \$ 80⁰⁰

CRAZY JACK &

Chef's surprise covered in a semi-bitter chocolate ball, flamed with cointreau. Covered with Jack Daniel's Honey ice-cream. \$ 120⁰⁰

Chef de Cuisine:
Jorge Sánchez

PIZZAS

*To share

THIN AND CRUNCHY STONE OVEN PIZZAS, WITH
HOMEMADE SAUCES AND MOZZARELLA CHEESE.

NOMADS &

Blue cheese, smoked salmon and
arugula.

\$ 240^{.00}

A LA DIABLA OCTOPUS

A la diabla octopus with roasted
tomatoes.

\$ 260^{.00}

PARMESAN

Grilled chicken strips with bacon and
parmesan.

\$ 200^{.00}

CLASSIC

Ham, mushrooms with chipotle and
baby spinach.

\$ 200^{.00}

SALAMI

Parmesan and salami.

\$ 200^{.00}

