



PAN GON
MEZCAL
PASTA & SALADS



Entrées



GRILLED VEGIE SHAWARMA

House pita bread, italian squash, carrots, mix peppers, oregano vinaigrette and homemade hummus.

\$80.00

CHEESES PLATE

Mozzarella, gouda and goat cheese, pear, strawberries, balsamic vinegar and whole walnut.

\$130.00

OVEN EMPANADAS

Homemade dough

\$50.00



FILLED WITH SPINACH & RICOTTA OR FILLED WITH GRILLED CHICKEN

CHEESE STICKS

Breaded cheese fingers with ragu sauce.

\$80.00

Salads

CAESAR

Mix of lettuce, croutons, parmesan cheese, sliced almonds, cherry tomatoes and homemade caesar dressing.

\$80.00

- WITH CHICKEN
- WITH RIB EYE

\$95.00
\$120.00

BLUE MEZCAL

Mix of lettuce, baby spinach, roasted tomatoes, black olives, grilled chicken and a delicious 400 conejos mezcal dressing.

\$80.00

ISLAND

Baby spinach, mix of lettuce, pear, cranberries, tempura shrimp and balsamic dressing.

\$120.00

GARDEN

Mix of lettuce, cucumber, carrots, cherry tomatoes, jicama, mix of berries, feta cheese and french dressing.

\$80.00



TRAVELLER

Mix of lettuce, black olives, cucumber, goat cheese, portobello mushroom and oregano vinaigrette with white wine. Served inside a crispy corn tortilla.

\$90.00



Vegetarian option



Chef's recommendation

Main Courses

TERIYAKI CHICKEN

Grilled chicken with assorted vegetables, all mixed with teriyaki sauce and egg noodles.

\$90.00

GRILLED CHICKEN

Grilled chicken breast served with a house salad and a side of classic white rice.

\$80.00

BEEF IN GRAVY

Beef stew with vegetables bathed in gravy with a side of mashed potatoes.

\$80.00

GRILLED PICAÑA

Grilled beef with a side of cactus, onions and grilled tomatoes. All accompanied with homemade Nomads chimichurri, black olives, house salad and polenta.

\$150.00



VEGAN BRUSCHETTA

Italian pumpkin, mixed of peppers, mushrooms, pineapple, eggplant, and grilled purple onion. All dressed with homemade Nomads chimichurri.

\$70.00



CARAMELIZED SALMON

Grilled salmon bathed in citrus sauce, accompanied by a mixed salad made of lettuce, beets, carrots, alfalfa sprouts and cherry tomatoes, honey mustard dressing.

\$140.00

HAWAIIAN PORK

Pieces of spicy pork bathed in pineapple and rum sauce accompanied with baked potato covered in sour cream, chives and mozzarella cheese.

\$120.00

PARMESAN CHICKEN

Breaded chicken breast covered in ragu sauce and gratin mozzarella, side of polenta.

\$120.00

Pizzas

Wood oven pizzas.

MEAT LOVERS

Bacon and ham

\$120.00



VEGETARIAN

Italian pumpkin, baby spinach and black olives.

\$99.00

HAWAIIANA

Pineapple and ham.

\$120.00



RUSTIC

Mix of peppers and goat cheese.

\$120.00



PEPERONNI

Traditional pizza with ragu sauce, mozzarella cheese and peperonni.

\$120.00

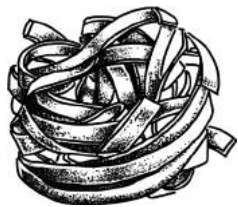
Make your own Pasta

1 CHOOSE YOUR TYPE AND COLOR PASTA

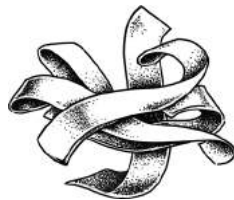
Our pastas are freshly made and you can enjoy it on different shapes and colors from ingredients like tomato or spinach.

Choose below your favorite combination

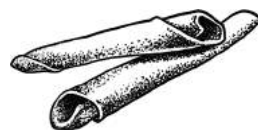
TAGLIATELLE



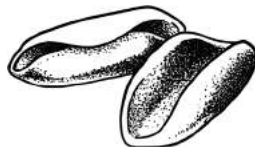
PAPPARDELLE



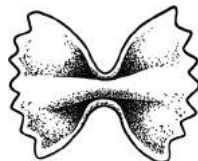
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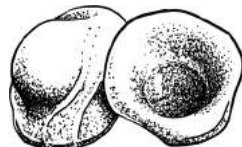
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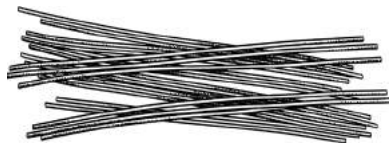
FARFALLE



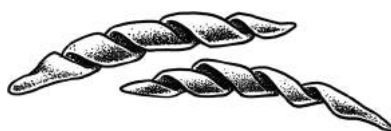
ORECCHIETTE



SPAGHETTI



TROFIE



PASTA COLORS

 **Black Pasta**
Of squid ink

 **Green Pasta**
Of spinach

 **Red Pasta**
Of tomato

 **Regular**

OPTIONAL - ADD PROTEIN

CHICKEN
+\$40.00

RIB EYE
+\$60.00

SHRIMP
+\$50.00

SALMON
+\$50.00

2 CHOOSE YOUR SALSA

Traditional Sauces

AMATRICIANA

Bacon, tomato, butter, ragu, olives and parmesan cheese.

\$80.00

ARRABIATA

Tomato, chile de árbol, onion, garlic, ragu and parmesan cheese.

\$80.00

BOLOGNESE

Traditional ground beef sauce with oregano and parmesan cheese.

\$90.00

RAGU

Traditional ground beef sauce with oregano and parmesan cheese.

\$80.00

POCCERI

Tomato, black olives, red pepper, garlic, Italian squash, mushrooms, parmesan cheese and ragu sauce.

\$80.00

PUTANESCA

Capers, black olives, anchovies, peppers, oregano and parmesan cheese.

\$80.00

Creamy Sauces



PAN CON MEZCAL

Cream of mushroom and Mezcal 400 Conejos, black olives, basil and parmesan cheese.

\$100.00

VODKA PARMESAN

Cream based on Götland Vodka, cherry tomatoes, parmesan, garlic, onion and parsley.

\$100.00

PLAYA MÍA

Cream based on Mezcal 400 Conejos, roasted tomatoes, garlic, chipotle sauce, parmesan cheese and parsley.

\$100.00

CARBONARA

Bacon, garlic, onion, egg, butter, cream and parmesan cheese.

\$90.00

ALLA GRECA

Ham, black pepper, garlic, cream and parmesan cheese.

\$90.00

Aliolis

PESTO

Basil, garlic, whole walnut, olive oil and parmesan cheese.

\$80.00

CAPRESA

Basil pesto, garlic, mozzarella cheese, olive oil and cherry tomatoes.

\$80.00

AL BURRO

Garlic, butter, tomatoes, cilantro and parmesan.

\$80.00

ALIOLI

Olive oil, parsley, garlic, portobello and goat cheese.

\$80.00



Stuffed pasta

SALMON RAVIOLIS

Salmon raviolis in a creamy sauce of garlic and parmesan cheese.

\$140.00

RICOTTA RAVIOLIS IN PINK SAUCE

Ricotta and spinach ravioli bathed in pink sauce with black olives and parmesan cheese.

\$110.00

CHICKEN RAVIOLIS

Chicken ravioli served with red sauce, mushrooms, roasted tomatoes and parmesan cheese.

\$110.00

BEEF LASAGNA

Tradicional beef lasagna gratinated with parmesan cheese.

\$99.00

DESSERTS

OREO CHEESECAKE

\$ 80.00

STRAWBERRY CHEESECAKE

\$ 80.00

CHOCOLATE CREAM PUFF

\$ 70.00

TIRAMISU

\$ 70.00

ICED CREAM CHURROS

\$ 50.00

CHOCOLATE CAKE

\$ 80.00

**TRAVEL
LOVE
EAT
REPEAT**

*All prices are in mexican pesos





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