

NOMADS

Cocina & Barra

- Vegetarian
- Gluten Free

Arugula Salad, Pear and Parmesan ●●

Fresh arugula salad served with pear, cherry tomatoes, balsamic vinegar and parmesan. \$95

Kale Salad ●●

Fresh Kale served with raisins, almonds, black olives, ashy goat cheese, and berry dressing. \$95

Arancini Siciliano

Deep fried rice ball filled with Bolognese and fresh mozzarella, served with bell pepper sauce. Typical of Sicily. \$90

Black Noodles

Exquisite black noodles in squid ink with Italian pumpkin cream and shrimp. A combination of classic Italian flavors and tradition. \$160

Fresh Guacamole ●

Traditional guacamole accompanied with crisp tortilla chips. \$80

Grilled Corn on the Cob ●●

Sizzling corn paired with chile Tajín and parmesan cheese \$60

Squid rings

Fried squid accompanied with marinara sauce. \$110

Chicken Curry ●

Delicious stew of coconut milk, yellow curry, and turmeric mixed with chicken. Typical dish of India \$160

Vegan Tacos ●

Artisan leaves of radicchio filled with cauliflower and soya chorizo. \$80

Tuna Tartar ●

Freshly cut tuna marinated in soy sauce, mushrooms, and red onions. \$110

Empanada of Rajas ●

Oven-baked and filled with thin slices of chile poblano, corn, and cream. \$40

Ravioli Medialuna

Ravioli filled with ricotta and spinach. Served with salmon and vodka salsa. \$160

Pork Ribs ●

Cooked at 164 degrees Fahrenheit for 12 hours in soy sauce, rice, vinegar and ginger. Served with a puree of sweet potato. \$150

Belgian Mussels ●

A classic of Brussels served in a creamy white wine sauce with celery \$145

Mushroom Risotto ●●

Carnaroli rice mixed with mushrooms and parmesan cheese \$125

Beef Shoulder

Glazed with miso and sake, served in a creamy Guinness sauce and accompanied with husk tomatoes and acelga. \$160

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DESSERTS

Tiramisú Cristina

Tiramisú suave, secret recipe of the chef's mother. \$80

Chocolate Salami

Crunchy chocolate in the form of salami served with cream cheese and homemade marmalade. \$80

Garipato (Garibaldi)

Fresh pancake made from a butter base smothered with white sugar and accompanied with coffee cream. Served in our symbolic duck dish. \$80

Chocolate Mousse

Mousse of chocolate with citrus fruits \$80

Cornbread

Cornbread with rompopo cream and caramelized popcorn \$80

Apfelkuchen

Classic apple tartar with German origins served with vanilla ice-cream. \$85

Ice-Cream Scoop

Vanilla \$30
Pistachio
Coco per scoop

Seared Tuna in Eggplant

Pan seared Tuna served in eggplant skin on top of a bed of grilled asparagus and cherry tomatoes in garlic sauce; *Classic Catalan*. \$180

Jerk Salmon ●

Premium salmon marinated in a mix of Jamaican spices, served in an onion stew accompanied with cumin potatoes and fresh spinach. \$195

Rib Eye ●

Delicious Rib Eye cooked at 140 degrees Fahrenheit served with a trinxat of potato and cabbage topped with mushroom cream and sherry tomatoes in garlic. A favorite dish of Catalonia. \$280

Duck Carnitas ●

Shredded duck, accompanied by chiles, roasted onions, guacamole and corn tortillas. \$180

Rib Eye Japanese Style ●

Rib Eye medium-well served with nopales, onions and sukiyaki sauce. \$180

Chicken Breast Carelli

Tender Chicken Breast filled with panela cheese and raisins. Cooked in a vacuum at 140 degrees F. Served with piper auritum and a reduction of tamarind. \$160

All proteins are cooked within a vacuum at controlled temperatures

Chef de Cuisine: Carelli Gianluca

Prices are on mexican pesos.

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MENUEXPERIENCE

