



/ˈnəʊmɑd/

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

OYSTERS 5.50 EACH

Choose: Seaweed and chilli mignonette (GF) /
Shiso ponzu / Natural (GF)

SLOW-COOKED IBERIAN PORK BELLY 13.00

Butter lettuce, crudité, green goddess dressing

CHIRASHI SUSHI KYOTO STYLE 19.00

Sushi rice, Spanish tuna, pickled daikon radish, toasted sesame

CHICKPEA AND PEANUT HUMMUS 10.00

Fresh garden vegetables, green chilli (GF) (V)

CALAMARI ANDALUZ 14.00

Gently fried, sesame tartar sauce

SWEETCORN RIBS 11.00

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

WILD BLUEFIN TUNA TARTARE 19.00

Avocado, cucumber, roasted sesame oil, red onion, wasabi,
shiso herb dressing, crispy rice

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



NOMAD

CLASSIC BEEF TARTARE 19.00

Crispy potato cake, truffle dressing

SEA SNAILS 16.00

Escargot butter with herbs, lemon and garlic, toasted bread

CEVICHE OF SEA BREAM 17.00

Leche de Tigre dressing, chilli, red onion,
grilled corn, sweet potato

SUPER GREEN SALAD 17.00

Avocado, kiwi, asparagus, cucumber, spinach, mixed herbs,
olive oil, toasted seeds (GF) (VG)

BURRATA AND TOMATO SALAD 19.00

Crispy bread, nut pesto, fresh basil, olive oil (V)

CRETAN HORIATIKI SALAD 17.00

Aged feta cheese, local tomatoes, Spanish olive oil (V)

WOOD-FIRED SALMON TATAKI 22.00

Butter lettuce, fresh summer vegetables, citrus dressing (GF)

PRESSED SUSHI TUNA & SALMON TO SHARE 39.00

Crispy nori tempura, avocado, wasabi, spicy mayo



NOMAD

LARGE PLATES

SEAFOOD BLACK RICE 28.00

Roasted marinated prawns, calamari, avocado,
burnt lemon (GF)

SPAGHETTI FRUTTI DI MARE 27.00

Clams, prawns, mussels, octopus, lobster infusion,
touch of chilli

FAMOUS WHOLE ROASTED CAULIFLOWER 17.00

Pistachio dip (V) (GF)

MUSSELS 19.00

Slightly spiced mussels, fried bread
Add homemade sausages + 4.00

PASTA ALLA NORMA 21.00

Spaghetti, tomatoes, eggplant, pine nuts, fresh burrata (V)

TEL AVIV FISH SHAWARMA 26.00

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

GRILLED AUBERGINE 19.00

Miso butter, feta cheese, cashew nuts (V)

PRAWN & CHORIZO PENNE 27.00

Red sauce, spinach, pecorino

SCHNITZEL 26.00

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



NOMAD

WOOD FIRED GRILL

SEA BREAM SKEWER 29.00

Marinated sea bream, mojo dressing, onion, parsley, tomato, sumac, red pepper, red chilli, flat bread

WHOLE SEA BREAM ROYALE 27.00

Marinated grilled vegetables, Mediterranean spicy salsa

BRAISED LAMB NECK 29.00

Wholegrain mustard mash, honey and clove sauce (GF)

MARINATED CHICKEN 27.00

Corn-fed baby chicken, chicken jus, lemon (GF)

DRY-AGED PREMIUM BEEF FILLET 250GR 36.00

Foie gras sauce, aromatic butter (GF)

BEEF RIB EYE 300GR 28.00

Served with Béarnaise (GF)

CHULETON, 41-DAY DRY-AGED TO SHARE 85.00

Green salad, truffled chips (GF)

GRILLED OCTOPUS MOJO ROJO 29.00

Chickpea, smoked pepper, chorizo (GF)

SIDES

ROASTED BABY POTATOES & JAMON (GF) 7.00

JALAPEÑO POTATO PURÉE (GF) (V) 7.00

FRIES WITH TRUFFLE, GARLIC, PARMESAN (GF) 7.00

GRILLED BROCCOLINI 7.00

Sesame sauce with aromatic herbs (VG)

STEAMED JAPANESE RICE 7.00

Crispy onion, fresh chives (GF) (V)



NOMAD

DESSERTS

YOGHURT SORBET 8.50

Caramelized popcorn, mixed berries, fresh lime (GF)

CHOCOLATE PISTACHIO CAKE 9.50

Olive oil cake, served with vanilla ice cream

CHOCOLATE MILLE CREPE 9.50

Chocolate ice-cream, crème patissiere

CRÈME CARAMEL 8.50

Blood orange frozen granita (GF)

STRAWBERRY AND CALAMANSI ETON MESS 8.50

Vanilla cream cheese mousse, strawberry sorbet,
macerated strawberries

