

# NOMAD

FOOD&BAR

by vinccihoteles

## ¡PASEN Y VEAN!

### Pumpkin cream

with tartufata, feta cheese and sage croutons

### Homemade ham croquettes

### Homemade kimchi and shrimp croquettes

### Acorn-fed Iberian Ham

with glass bread

### Russian salad

with crystal shrimps, tobiko and piparra

### Steak tartar

New York roll, chipotle mayonnaise and guasacaca

### Guacamole

made at the moment with homemade tortilla chips

### Shrimp and ginger gyozas

with green curry and sesame

### Tuna tartar

on cashew nuts and coconut white garlic

### Fried Octopus

on parmentier and red fruits

### Sea bass ceviche

with passion fruit tiger milkcreamy sweet potato and fried corn

### Zamburiñas

with kimchi mayonnaise and lime

## LA MAGIA DEL MAR

### Monkfish with green sauce with

with cava, caramelised leek and Black garlic mayonnaise with anchovy

### Cod in Biscayan sauce

with black olive sponge cake

### Baked salmon

with fake risotto

### Glazed scallops

in herb butter, roasted celeriac, paprika crumbs and Iberian ham powder

### Baby squid

with caramelised onion foam and black rice socarrat



12€

12€

12€

27€

14€

19€

14€

16€

19€

22€

16€

22€



## CARRUSEL DE VERDURAS

### Tomato salad

selection of tomatoes, peach gel, black olive powder and fresh spring onion

14€

### Burrata

with sweet and sour tomato and rocket and walnut pesto

14€

### Quinoa salad

roasted sweet potato, feta cheese, mango, dried cranberries, cashew nuts and basil oil

14€

## IL FORZUDO

### Rigatoni

with chicken, spinach, sun-dried tomato and parmesan

15€

### Iberian prey rice

22€

### Pumpkin gnocchi

with homemade tomato, parmesan and basil

15€

### Soba noodles

thai salad, peanut brittle, satay sauce and aged rice vinegar

15€



## LAS FIERAS

### Smash Burger

with cheddar cheese, sweet and sour gherkin and crispy bacon with Nomad sauce

18€

### Oxtail cannelloni

21€

### Dry-age beef tataki

fried parmesan polenta, peppers, creamy smoked corn and Yakiniiku glaze

22€

### Lamb kebab cooked at low temperature

marinated with our selection of Arabic spices and yogurt, accompanied by Bulgur and Moroccan lemon

21€

### Veal tenderloin

with glazed shi-take mushroom and primor potato

25€

## SHOW MUST GO ON

### Grandmother's Cake

7€

### Apple Pie

7€

### Cookie "Lemon pie"

7€

### Cheesecake

7€

### Tonka bean panna cotta with coffee crumble

7€

\*Bread and appetiser €1.75 including VAT (per person)

All raw fish products served in this establishment meet the regulations for anisakis prevention.

\*If you have an allergy or food intolerance, please let our staff know

All menu prices are in euros and include VAT

