



NOMAD

To share

Cold and hot starters to whet your appetite or share

Salmorejo with faux tuna tartare and pine nut crumble	12€
Homemade ham croquettes	12€
Homemade kimchi and shrimp croquettes	12€
Acorn-fed Iberian Ham with glass bread	27€
Russian salad with pickled mayo and garlic shrimp	15€
Steak tartar with potato chips and cure yolk	19€
Guacamole made at the moment with homemade tortilla chips	15€
Duck gyozas with mandarin hoisin sauce	16€
Tuna tartar on cashew nuts and coconut white garlic	19€
Fried Octopus with paprika mashed potatoes and chimichurri	22€
Sea bass ceviche with passion fruit tiger milk creamy sweet potato and fried corn	17€
Zamburiñas with kimchi mayonnaise and lime	21€
Puff pastry potato with spicy brava sauce and roasted garlic-lime aioli	15€

From the sea to the fire

Fish and seafood cooked with skillful technique

Monkfish with green sauce with with cava, caramelised leek and Black garlic mayonnaise with anchovy	22€
Prawn and baby squid rice with rock fish broth and lime aioli	22€
Baked salmon with fake risotto	22€
Bluefin tuna meatballs with homemade tomato sauce and potatoes	23€
Grilled squid with caramelised onion foam and black rice socarrat	23€

Green & fresh

Vegetable-based dishes, light and full of flavor

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€
Asian eggplant soy toffee, greek yogurt and smoked eel	15€

Pastas

Spoons, forks, and a craving to mop up with bread

Rigatoni with chicken, spinach, sun-dried tomato and parmesan	15€
Pumpkin gnocchi with homemade tomato, parmesan and basil	15€
Thai salad soba noodles, peanut brittle, satay sauce and aged rice vinegar	15€

Meats with character

Perfectly cooked, flavorful, and full of personality

Smash Burger with cheddar cheese, sweet and sour gherkin and crispy bacon with Nomad sauce	19€
Oxtail cannelloni	22€
Dry-age beef tataki fried parmesan polenta, peppers, creamy smoked corn and Yakiniiku glaze	23€
Iberian pork cheek In mole poblano with corn ribs and mashed potatoes	22€
Veal tenderloin with glazed shi-take mushroom and primor potato	25€

Desserts

A sweet ending

Bread and chocolate with EVOO	7€
Apple Pie	7€
Cookie "Lemon pie"	7€
Cheesecake	7€
Pears and roses	7€
Homemade flan with smooth fig mousse	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