



NOMAD

To share

Cold and hot starters to whet your appetite or share

Savory Crème brûlée 12€
roasted pumpkin cream, toasted sugar crust,
truffle honey and pumpkin seeds

Homemade ham croquettes 12€

Homemade kimchi and shrimp croquettes 12€

Acorn-fed Iberian Ham 27€
with glass bread

Russian salad 15€
with pickled mayo and garlic shrimp

Steak tartare 19€
egg yolk gel and caramelised croissant toastscure

Guacamole 15€
made at the moment with homemade tortilla chips

Duck gyozas 16€
with mandarin hoisin sauce

Tuna tartar 19€
on cashew nuts and coconut white garlic

Fried Octopus 22€
with paprika mashed potatoes and chimichurri

Sea bass ceviche 17€
with passion fruit tiger milk creamy sweet
potato and fried corn

Zamburiñas 21€
with kimchi mayonnaise and lime

Puff pastry potato 15€
with spicy brava sauce and roasted garlic-lime aioli

From the sea to the fire

Fish and seafood cooked with skillful technique

Roasted hake 22€
verdejo beurre blanc, smoked peas
and pickled fennel

Prawn and baby squid rice 22€
with rock fish broth and lime aioli

Baked salmon 22€
with fake risotto

Bluefin tuna meatballs 23€
with homemade tomato sauce and potatoes

Grilled squid 23€
with caramelised onion foam
and black rice socarrat

Green & fresh

Vegetable-based dishes, light and full of flavor

Warm carrot 14€
Turkish yogurt, fresh herbs and peanut dressing

Burrata 14€
with sweet and sour tomato and
rocket and walnut pesto

Quinoa salad 14€
roasted sweet potato, feta cheese,
mango, edamame, cashew nuts
and basil oil

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

Crispy artichoke 15€
light shellfish cream, charred lemon
and guanciale shavings

Pastas

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

Rigatoni 15€
with chicken, spinach, sun-dried
tomato and parmesan

Pumpkin gnocchi 15€
with homemade tomato, parmesan and basil

Meats with character

Perfectly cooked, flavorful, and full of personality

Smash Burger 19€
with cheddar cheese, sweet and sour gherkin
and crispy bacon with Nomad sauce

Oxtail cannelloni 22€

Confit duck risotto 23€
idiazabal butter, lemon thyme and
a touch of balsamic

Iberian pork cheek 22€
In mole poblano with corn ribs and mashed potatoes

Veal tenderloin 25€
with glazed shi-take mushroom and primor potato

Desserts

A sweet ending

Bread and chocolate with EVOO 7€

Apple Pie 7€

"Tiramisu" Cookie 7€
sabayon foam and amaretto sugar floss

Cheesecake 7€

Homemade flan 7€
with smooth fig mousse

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