



NOMAD

To share

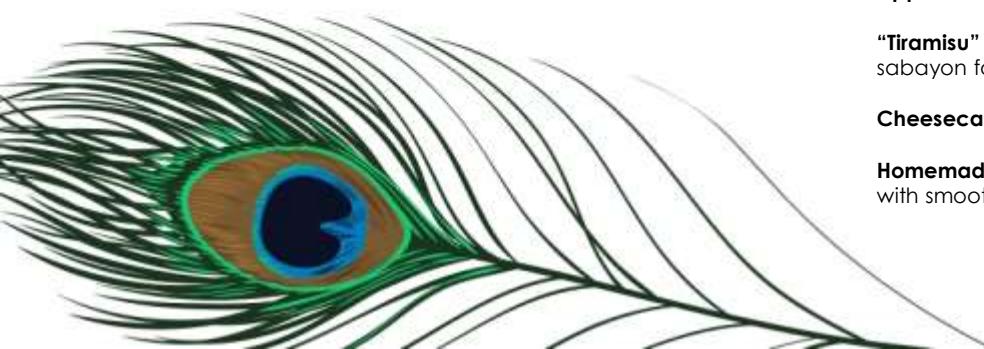
Cold and hot starters to whet your appetite or share

Savory Crème brûlée roasted pumpkin cream, toasted sugar crust, truffle honey and pumpkin seeds	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 tartare egg yolk gel and caramelised croissant toastscure	19€
Guacamole made at the moment with homemade tortilla chips	15€
Duck gyoza 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

Roasted hake verdejo beurre blanc, smoked peas and pickled fennel	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

Warm carrot Turkish yogurt, fresh herbs and peanut dressing	14€
Burrata with sweet and sour tomato and rocket and walnut pesto	14€
Quinoa salad roasted sweet potato, feta cheese, mango, edamame, cashew nuts and basil oil	14€
Asian eggplant soy toffee, greek yogurt and smoked eel	15€
Crispy artichoke light shellfish cream, charred lemon and guanciale shavings	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€

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€
Confit duck risotto idiazabal butter, lemon thyme and a touch of balsamic	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€
"Tiramisu" Cookie sabayon foam and amaretto sugar floss	7€
Cheesecake	7€
Homemade flan with smooth fig mousse	7€