



# NOMAD

## To share

Cold and hot starters to whet the appetite or share

**Homemade croquettes** 12€  
with ham

**Acorn-fed Iberian ham** 27€

**Russian salad** 15€  
with pickle mayonnaise and garlic prawns

**Aged picanha** 19€  
with mushroom escabeche and almond praline

**Guacamole** 15€  
with pineapple, seeds and homemade topos

**Duck gyozas** 16€  
with mandarin hoisin sauce

**Bluefin tuna tartare** 19€  
on cashew and coconut ajoblanco

**Fried octopus** 22€  
with revolcona potato and chimichurri

**Red prawn and scallop "Vuelve a la vida"** 22€  
avocado, mango, pitaya and Mexican dressing

**Queen scallops** 21€  
with kimchi mayonnaise and lime

**Crispy artichoke** 17€  
light seafood cream, toasted lemon and guanciale slices

**Asian aubergine** 16€  
with soy toffee, Greek yoghurt and smoked eel

**Iberian bikini sandwich** 18€  
Japanese-style breaded pork with coleslaw and sesame

## From sea to fire

Fish and seafood cooked with technique

**Roast hake** 23€  
Verdejo beurre blanc, smoked peas and pickled fennel

**King prawn and baby squid rice** 22€  
with rockfish stock and lime aioli

**Baked salmon** 22€  
with mock asparagus risotto

**Bluefin tuna meatballs** 23€  
with homemade tomato sauce

**Squid** 23€  
with caramelised onion foam and black rice socarrat

## Green and fresh

Vegetable dishes, light and full of flavour

**Salmorejo** 12€  
with mock bluefin tuna tartare and pine nut picada

**Warm carrot** 15€  
Turkish yoghurt, fresh herbs and peanut dressing

**Burrata** 15€  
with sweet-and-sour tomato and rocket and walnut pesto

**Quinoa salad** 15€  
roasted sweet potato, feta cheese, mango, edamame, cashews and basil oil

**Pink tomato salad** 16€  
with roasted beetroot gazpacho and Parmesan

## Pasta

Spoons, forks and bread for dipping

**Creamy rigatoni** 15€  
with chicken, spinach, sun-dried tomato and Parmesan

**Pumpkin gnocchi** 15€  
with homemade tomato sauce, mozzarella and basil

## Meats with character

Doneness, flavour and personality

**Smash Burger** 19€  
with cheddar cheese, sweet-and-sour pickle and crispy bacon with Nomad sauce

**Oxtail cannelloni** 22€  
truffled béchamel and reduced jus

**Confit duck risotto** 23€  
Idiazabal butter, lemon thyme and a balsamic touch

**Iberian pork cheek** 22€  
with mole poblano, corn ribs and mashed potato

**Aged beef tenderloin** 25€  
with glazed shiitake mushroom and baby potato

## Desserts

A sweet finale

**Bread with chocolate and EVOO** 7€

**Apple Pie** 7€  
with cinnamon ice cream

**"Lemon Pie" Cookie** 7€  
with white chocolate ice cream

**Cheesecake** 7€

**Creamy rice pudding** 7€  
with crisp meringue and mango

