

# NOMAD

FOOD & BAR

by vincchoteles

## ROLL UP! ROLL UP!

"Soup of the Day"	8€
"Josefa" Croquettes	8€
Nachos with Cheese and Avocado	12€
Chicken & Spinach Quesadillas	12€
Grilled Squids	15€
Crispy Chicken	12€
Cantabrian Anchovies	11€
Teriyaki Prawns	15€
Italian Cheese & Cold Cuts Assortment	18€
Iberian Cured Ham	22€

## ALL THE WONDERS OF THE OCEAN



<b>Salmon Tartare</b> <i>With Avocado &amp; Yogurt Citrus Sauce</i>	12€
<b>Sea Bream Fillet</b> <i>With Fresh Spinach Casserole</i>	16€
<b>Corvina Ceviche</b>	16€
<b>Tuna Tataki</b> <i>With Strawberry Carpaccio</i>	17€

## IL FORZUDO

Fideua with Mushrooms and Foie Gras 12€

### Fresh Pasta

With a Sauce of your choice:  
*Carbonara, Seafood, Bolognese or Three Cheeses.*

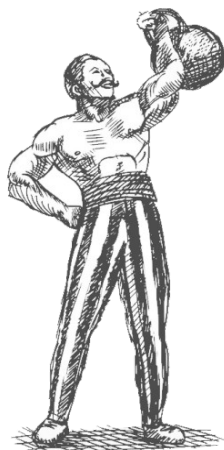
### Made to order Pizza

Tomato & Cheese Base + 3 Toppings of your choice\*

\*(Sweet Ham, Iberian Ham, Mushrooms, Blue Cheese, Tuna, Onion, Pepperoni, Bacon, Black Olives, Vegetables, Cherry Tomato, Mozzarella)

12€

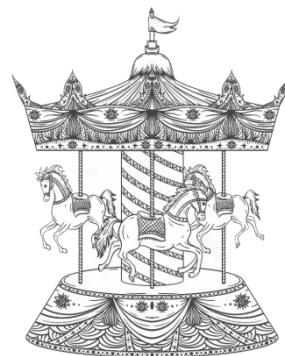
14€



## A CAROUSEL OF VEGETABLES



NoMad Russian Salad	8€
Our César Salad	12€
Aloha Poke Bowl	12€
Raff Tomato Salad <i>With Tuna "Ventresca" &amp; Extra Virgin Olive Oil</i>	10€
Teriyaki Artichokes <i>With Prawns</i>	14€



## WILD BEASTS



<b>Soho Club Sandwich</b> <i>Chicken, Bacon, Lettuce &amp; Tomato</i>	10€
<b>Oxtail Cannelloni</b>	13€
<b>Pulled Pork Burguer (BBQ)</b> <i>With Tomato, Caramelized Apple &amp; Mezclum</i>	12€
<b>Truffled Beef Burger</b> <i>With Bean Sprouts &amp; Brioche Bread</i>	13€
<b>Angus Burger</b>	13€
<b>Steak Tartar, from Marco Polo to Julio Verne</b>	20€
<b>Beef Tenderloin</b> <i>with "Calabaguetis"</i>	21€

## SHOW MUST GO ON

Season's Fruit	5€
Grandma Cake	
Apple Pie with Vainilla Ice Cream	
Coulant with Coconut Ice Cream	5,50€
Cheescake	5,50€
Oreo Crazy Shake	6€
	6€
	6€

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## WHITES

<b>Viñas Del Vero</b> D.O. Somontano, Chardonnay	14€
<b>Pazo San Mauro</b> D.O. Rías Baixas, Albariño	22€
<b>Paco Y Lola</b> D.O. Rías Baixas, Albariño	20€
<b>Belondrade Quinta Apolonia</b> D.O Rueda	24€
<b>Vega Real</b> D.O. Rueda	14€
<b>Waltraud</b> D.O. Penedés, Riesling	25€
<b>Gessami</b> D.O. Penedés	17€

## REDS

<b>Finca Resalso</b> D.O. Ribera Duero	20€
<b>Carmelo Rodero</b> D.O. Ribera Duero, Crianza	24€
<b>Matarromera</b> D.O. Ribera Duero, Crianza	30€
<b>La Bruja Avería</b> D.O Madrid	19€
<b>Melquior</b> D.O. Rioja, Crianza	15€
<b>Beronia</b> D.O. Rioja, Crianza	14€
<b>Remelluri</b> D.O. Rioja, Reserva	32€
<b>Marqués de Murrieta</b> D.O. Rioja, Reserva	38€
<b>Pétalos</b> D.O. Bierzo	28€

## ROSES

<b>Gran Feudo</b> D.O. Navarra	14€
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## CAVAS & CHAMPAGNE

<b>Anna De Codorniu</b> Cava	20€
<b>Juve Camps Cinta Púrpura</b> Cava	22€
<b>Codorniu 1551 Brut (20 cl)</b> Cava	10€
<b>Moët &amp; Chandon</b> Champagne	60€
<b>Veuve Cliquot</b> Champagne	70€
<b>Mumm Cordon Rouge Rosé</b> Champagne	65€
<b>Moët &amp; Chandon (20 cl)</b> Champagne	25€

