FOR THE TABLE

CORNBREAD & MARMITE BUTTER 2

HOUSE BREAD AND BUTTER 1.5

OLIVES AND SMOKED FETA 2.5

GARLIC HERB BREAD BALLS 1.5

(II) SHARING BOARD 8.0

(1)

GF

(V) (II)

D G (V)

Burrata, pesto, smoked labneh, falafel, beetroot hummus, 1 stuffed vine leaves, bread sticks

① **(f** SMOKED CHICKEN STRIPS 2.9

Honey & sesame dressing

STARTERS

SMOKED BRISKET CROQUETTES WITH KIMCHI MAYO 3.0

BURRATA ON TOAST 5.0

Cherry tomatoes & basil

1

1

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N D GF

1 NOMAD NACHOS 5.5 Smoked brisket, guacamole, tomato salsa,

sour cream & cheddar

ROASTED BEETROOT & SMOKED LABNEH 1.8 Mint, lemon, crispy breadcrumbs GF Available

CHUNKY MINESTRONE SOUP 2.5

SOUP OF THE DAY

1

1

POKE'

CALIFORNIAN 7.0 Salmon, mango, avocado, kimchi, papaya

& sticky rice

NOMAD 7.4 Salmon, tuna, cucumber, avocado, nori & sticky rice

GF

Brown rice, papaya, carrot, cucumber & keta TUNA 6.8 / SALMON 6.2

VEGAN 5.6

Tofu, mango, avocado, kimchi, papaya & sticky rice

1

1

GF

(V) (F)

GF

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HANDROLLS

CALIFORNIAN 6.7

HANDROLL OF THE DAY Salmon, mango, avocado, kimchi, papaya & sticky rice

(I) (II)

1

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(I) (II)

(I) (II)

1

1

MAINS

BURGERS

Lettuce, tomato, grilled onions, cheddar cheese

BLACK WAGYU BEEF BURGER 9.5

200g wagyu beef patty, bacon & chipotle mayo

SMOKED BEEF BRISKET BURGER 7.0

Pickles, grilled onions, cheddar cheese

QUINOA FALAFEL BURGER 5.5



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PASTA OF THE DAY GF Available 0.5

GRILLED MARINATED CHICKEN BREAST 7.0 Beetroot risotto & braised spinach

CHARRED LEMON CHICKEN 6.0

Chicken breast in a tangy lemon sauce & mashed notato

KIMCHI NOODLES 6.8

Udon noodles, chicken, prawns, kimchi & creamy tomato sauce

HOT STONE RICE 7.0

Rice, kimchi, sautéed wild mushrooms, fried egg & sesame

ADD CHICKEN 2.0 / BEEF 5.5

SLOW COOKED GOAT 8.0

Rice & chimichurri STEAK DIANE 12.0

US Angus tenderloin in a classic Diane sauce & shoe string fries

BOUILLABAISSE 10.5

Sea bass, shrimp, mussels & clam soup served with crusty saffron aioli toast

ROASTED SEA BASS 7.0

Crushed baby potatoes, warm tartar sauce

BAKED MEDITERRANEAN HAMMOUR 12.0 Black couscous, mussels, kalamata olives, roasted tomato, cumin & dill

(I) (II)

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(1)

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BBO PLATTER 25.0

Pulled beef brisket, braised short ribs, buttermilk chicken, house pickles & bao buns

SEAFOOD LINGUINE 14.0

Mussels & shrimps in a creamy tomato sauce ADD LOBSTER 8 **GF** Available 0.5

BAOS

SOFT SHELL CRAB 3.0 Green papaya salad, chilli & lime mayo

SMOKED BEEF SHORT RIB 3.5

BBO sauce & red chilli

PHILLY CHEESE STEAK BAO 3.5 Tenderloin steak, onions, capsicum & kashkaval cheese

PANKO CRUMBED CHICKEN BREAST 3.0

Coriander slaw and hot sauce

SIDES

CRUSHED GRILLED BABY POTATOES 2.5

Ranch dressing & crispy bacon

(D) GF GRILLED **BROCCOLI WITH** PECAN PESTO 2.0

CREAMY MASHED POTATO 1.5 (D) GF GRILLED CORN 2.0 (D) GF Crispy bacon

Parmesan, spring onions

FRIES 1.5

(V) GF ROCKET & PARMESAN SALAD 2.0

(1)

CURLY FRIES 2.0 Tonned with Parmesan cheese

(I) (II)

JASMINE RICE 2.0 1

CREAMED SPINACH 1.5

1









SMOKED SEA SALT EDAMAME 2.5

EDAMAME, CHILLI & LIME MAYO 2.5

SEED CRACKER, SMOKED LABNEH 1.8

STUFFED VINE LEAVES 1.8

SALADS

QUINOA FALAFEL SALAD 4.5

Beetroot hummus, baby spinach & chickpeas

BURNT SUPERFOOD SALAD 5.0

Grilled lettuce, quinoa, pomegranate, soy beans, walnuts, dried cranberries & orange dressing

SMOKED CHICKEN SALAD 5.5

Lettuce, semi dried tomatoes, parmesan shavings, caesar dressing

COCONUT CHICKEN SALAD 5.5

Chinese cabbage, mixed herbs, crispy onions & toasted peanuts



Kale chips & hot sauce





(small pizza style bread with toppings)

THE NOMAD 5.3

Roasted wild mushrooms, asparagus, kale & mozzarella

GF Available 0.5

TRUFFLE 6.8

Mozzarella cheese, potato & truffle paste GF Available 0.5

SMOKED CHICKEN 5.0

Capsicum, kashkaval & za'atar GF Available 0.5

MARGHERITA 4.5

Tomato, basil, mozzarella

GF Available 0.5









#WAKEUPWITHNOMAD

BAKERY



1

(1)

1

(1)

(I) (II)

HEALTHY BOWLS



(N)

(N)

(N)

(II)

EGGS



(1)

(1)

(II)

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(1)

(1)

1

(1)

(1)

SWEET



(II)

(1)

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(1)

NOMAD PASTRY BASKET 3.3

Canele, brioche, croissant, sourdough, bran muffin & fruit compote

CORNBREAD & MARMITE BUTTER 2

MUFFINS - BLUEBERRY OR BRAN 1.3

CROISSANT, COMPOTE & BUTTER 1.2

BACON & CHEDDAR BREAD BALLS 2.5

SEED CRACKER, SMOKED LABNEH 1.8

ZA'ATAR. KASHKAVAL MANA'EESH 3.5

2 steamed bao buns filled with scrambled eqq.

2 steamed bao buns with scrambled egg, grilled

Toasted beef ham & gruyere, brioche sandwich, topped

sausage, cheddar cheese & BBO sauce

with cheese sauce & a sunny side up egg

Smoked labneh & grilled rye sourdough

TOASTED CHEDDAR CHEESE & BACON

SOURDOUGH SANDWICH 4.5 Sun dried tomato chutney

ZA'ATAR MANA'EESH 2.8

BAOS

TRUFFLE BAO 3.8

SAUSAGE BAO 3.2

wild mushroom & truffle

CLASSICS

CROOUE MADAME 4.5

SHAKSHOUKA 6.5

ALMOND BUTTER ACAI BOWL 4.0

Mixed berries, banana, granola, almond milk. almond butter & coconut flakes

GF Available

CASHEW BUTTER ACAI BOWL 4.0

Dates, granola, cashew milk, cashew butter, pistachios & cacao nibs

GF Available

Strawberries, banana, granola, almond milk,

(I) (II)

PEANUT BUTTER ACAI BOWL 4.0

peanut butter & cacao nibs

GF Available

COCONUT & TROPICAL FRUIT CHIA PUDDING 3.5

Mango chia pudding, topped with coconut & passion fruit vogurt & tropical fruit salad

GF Available

(II)

DATE & TAHINI CHIA PUDDING 3.8 Date, tahini, salted chocolate caramel



(I)

GREEN SMOOTHIE BOWL 3.3

Frozen kale & pear smoothie with coconut vogurt

GF Available

YOGURT. CHIA SEEDS & ROASTED SFASONAL FRUITS 2.8

(1)

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Coconut, caramelized banana & coconut chia granola

(I)

SPROUTED OATS PORRIDGE 3.5

(V)

FULL NOMAD BREAKFAST 5.0

Scrambled eggs, sausage, asparagus, portobello mushroom. avocado, oven dried tomatoes & rye sourdough ADD CRISPY BACON 15

WHIPPED EGGS ON TOASTED SOURDOUGH 2.8

ADD CRISPY BACON 1.5 / BEEF SAUSAGE 1.0 GF Available 0.5

TRUFFLE SCRAMBLED EGGS. ASPARAGUS & BACON BUNDLE ON TOASTED SOURDOUGH 5.5

HOUSE SMOKED SALMON & SCRAMBLED EGG BUDDHA BOWL 5.5

Hot smoked salmon, scrambled egg, avocado, baby spinach & cherry tomatoes on savory porridge oats with sesame dressing

NOMAD BENEDICT 5.0

Smoked short rib beef, poached eggs, mustard hollandaise on toasted English muffin

FGGS ROYALE 4.8

House smoked salmon, spinach, poached eggs, mustard hollandaise on toasted English muffin

AVOCADO & POACHED EGGS ON TOASTED SOURDOUGH 4.0

NOMAD BREAKFAST PIZZETTA 5.5

Quail eggs, beef bacon, mozzarella & cherry tomato

GF Available 0.5

QUINOA FALAFEL SCOTCH EGG, AVOCADO, TAHINI & HOT SAUCE 4.0

Hard boiled egg, wrapped in falafel & breadcrumbs, deep fried until golden

BUCKWHEAT BREAKFAST CREPE 4.5

Sunny side up eggs, kale, semi dried tomatoes & sambal oelek ADD SMOKED SHORT RIB 1.5

FTON MESS BUTTERMILK PANCAKE 5.5

Buttermilk pancakes topped with whipped vanilla cream, berries & toasted merinque

GF Available 0.5

BANOFFFF BUTTFRMILK PANCAKE 5.0

Buttermilk pancakes topped with toffee sauce, bruleed banana & biscuit crumb

GF Available 0.5

MOCHA BUTTERMILK PANCAKES 4.5

Buttermilk pancakes topped with mocha sauce. coffee crumble & whipped vanilla cream

GF Available 0.5

CLASSIC BUTTERMILK PANCAKE 4.2

Served with maple syrup, berry syrup or honey ADD CRISPY BACON 1.5

GF Available 0.5

WHITE CHOCOLATE & MATCHA FRENCH TOAST 4.5

berries, whipped cream & blueberry syrup

CHOCOLATE CHIP COOKIE IN A PAN 2.0

Vanilla soft serve ice cream, & strawberries

VANILLA SOFT SERVE ICE CREAM BOWL 1.9

Cornflakes

📝 NOMAD















TIRAMISU 4 (N)

Coffee mascarpone with hazelnut crunch

WHITE CHOCOLATE & BERRY MILLE FEUILLE 4.5

MILK PIE 2.5

Honey glaze, filo pastry

NEW YORK CHEESECAKE 3.5

FLOURLESS CHOCOLATE CAKE 3.5 @

RUSSIAN HONEY CAKE 3

GF Available 0.5

BROOKLYN BLACKOUT 3.5

Dark Cocoa Cake

DATE & PISTACHIO MERINGUE ROULADE 3.5 ®

CHOCOLATE CHIP COOKIE IN A PAN, VANILLA SOFT SERVE ICE CREAM, STRAWBERRIES 2

BLACK RICE PUDDING 4.5

Black rice, coconut cream, banana, chia & coconut granola A Available 0.5

ALMOND BUTTER ACAI BOWL 4 (V) (P) (F)

Mixed berries, banana, granola, almond milk, almond butter & coconut flakes

GF Available 0.5

PEANUT BUTTER ACAI BOWL 4 (V) (N) (0F)

Strawberries, banana, granola, almond milk, peanut butter & coconut nibs

GF Available 0.5

CASHEW BUTTER ACAI BOWL 4 V N OF

Dates, banana, cashew milk, cacao nibs, pistachio

GF Available 0.5

VEGAN CHEESECAKE 4 W N OF

Lime & stem ginger sauce

VEGAN CHOCOLATE MOUSSE 2.5 VID

TO SHARE

S'MORES ICECREAM CAKE 4.8 N

Salted caramel sauce

FAILING SUNDAF 4 (N)

Toffee popcorn, peanut butter, shortbread, hazelnut brittle, chocolate and hazelnut ice cream

SOFT SERVE ICE CREAM

VANILLA 3

HAZELNUT & CHOCOLATE 3 N

AFFOGATO 3 (N)

Vanilla ice cream, cookie & espresso Or Chocolate & hazelnut ice cream, coffee crumble & espresso

GF GLUTEN FREE



(DF) DAIRY FREE



Follow NOMADEATERY to find out more

ESPRESSO BASED DRINKS

Dairy free available upon request (Almond/Hazelnut) 0.2 / Extra Shot 0.6

ESPRESSO 1.6 DOPPIO 1.9

LONG BLACK 1.4

AMERICANO 1.4

MACCHIATO 1.9

CORTADO 1.6

CAPPUCCINO 2.2

LATTE 2.5

MOCHA 2.5

FLAT WHITE 2.4

TURKISH COFFEE 1.8

SPECIALTIES 2.5

COFFEE TONIC
FREDDO CAPPUCCINO
COLD BREW
MATCHA LATTE
BELGIAN HOT CHOCOLATE

DOLOMIA WATER 330ml - 1.5 750ml - 2.5

DOLOMIA SPARKLING WATER 330ml - 1.5 750ml - 2.5

MASTIQUA SPARKLING WATER 330ml - 1.9)RIP COFFEE -

COFFEE BREWING METHODS 2.5

SYPHON

AEROPRESS

CHEMEX

V60





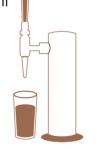




NITRO COFFEE 2.5

Add caramel, vanilla or brown sugar syrub

PURE BLACK
TAN
LATTE



FRESH JUICES

ORANGE 1.9

ALL GREEN 2.3 Green apple, kale, cucumber, celery

ALL GREEN 2.3
Red apple, beetroot, carrot

MOCKTAILS

PINK LADY 2.5

Lemon, roses, elderflower, lychee, ginger, sparkling water

TOKYO RITUAL 2.5 Melon, lychee, green tea

PASSION FRUIT MOJITO 2.5 Lime, mint, passion fruit

MOROCCAN MINT 2.1

Romemade Moroccan ice tea lemonade

FRUIT PUNCH 2.1

Homemade infusion of apples, hibiscus, oranges and calendula petals ice tea lemonade

STRAWBERRY & BASIL SPRITZER 2.2

Lemon, fresh strawberries and sparkling water

YUZU TONIC 2.5

Cucumber, lime, lemon, tonic water

SOFT DRINKS 1.5

COKE | COKE LIGH

FANTA

SPRIT

SPRITE LIGH

GINGER ALE

INFUSIONS & TEAS 2.2

Please ask for our tea selection

THINK PRESS

Cold Press Juices

PUMP 2.5

Acai, beetroot, red apple, red chilli, blueberries, cucumber

KICK 2.5

Carrot, red apple, red pepper, turmeric root, ginger, lemon, smoked paprika

FUFI 25

Green apple, cucumber, celery, kale, spinach, lemon, ginger

BOOSTER SHOTS

GREEN SHOT 1.2

Wheatgrass, coconut water, lime, matcha, ginger

POWER SHOT 1

Goji berry, dried cherry, pomegranate, acai puree, beetroot

DEFENDER SHOT 0.8

Ginger, turmeric, black pepper, lemon, apple cider vinegar, coconut water