

NÔMADÉ

—DINNER MENU—

BOTANAS

GUACAMOLE

fennel/amaranth/heirloom corn tostadas 16

SIKIL PAK

Mayan pumpkin seed hummus/confit tomato heirloom corn tostadas 14

COCONUT BURRATA

bruléed stone fruit/cheremoula/orange olive/mint/house-baked focaccia 16

TOSTADAS CON SALSAS

pipian/salsa verde/charred habanero masienda heirloom corn tostadas 8

TAPAS

COCHINITA PANUCHO

crispy black bean stuffed tortilla/avocado achiote pork/yucatecan pico 9

DUCK PANUCHO

crispy black bean stuffed tortilla/duck confit mole negro/pickled apricot 14

GRILLED MAYAN OCTOPUS

guajillo harissa glaze/crispy potato aioli/yucatecan pico/cilantro 25



Octopus
Traceability Map

BARBACOA TACOS

avocado/tamarind coca-cola reduction/onion 19

CAMARONES AL MOJO DE AJO

oak-grilled garlic shrimp/citrus/parsley 18

TEMPURA DE PESCADO TACOS

recado negro battered fish/avocado/goldenberry serrano relish/gem lettuce 22

ROASTED BONE MARROW

pomegranate glazed/picadillo de tomate house-baked focaccia 28

CRUDO

CAESAR SALAD*

gem lettuce/butternut squash/garbanzo 12

CAMPECHANA MIXTO CEVICHE*

daily catch/shrimp/Mayan octopus/tomato avocado/sour orange/tostada 22

HIRAMASA CEVICHE*

yellowtail/mezcal lime espuma/pineapple cucumber/mint 24

TUNA CRUDO*

coconut leche de tigre/papaya/basil 22

TUNA TOSTADA*

spicy tuna/avocado/pickled mustard seed crema de ajo/salmon roe/chive 20

FUERTE

PESCADO POHCHUC

oak-grilled redfish/Caribbean curry sauteed poblano & chayote/herbs 38

COCHINITA PIBIL

glazed pork belly/slow cooked achiote pork xnipec/avocado/heirloom corn tortillas 28

POLLO AL CARBON

achiote half chicken/jalapeño crema/frijol queso fresco/nopales & mango escabeche 34

CARNE ASADA

8-oz oak-grilled bavette/pipian rojo stone fruit pico/tortillas 48

TIKIN XIC

oak-grilled catch of the day served with seasonal garnish and tortillas MP

AL LADO

MADURO FRITA

fried sweet plantains/frijole/queso fresco 9

ESQUITES

sweet corn/queso fresco/tajin 9

HOT HONEY CAULIFLOWER

queso Oaxaca/salsa macha/lemon 15

YUCATECAN FEAST

5-course family style experience from salsa to dulce

for two or more guests** \$65/person

wine pairing \$32/person

**all members of the party must join in on the feast

\$10 from every FEAST will be donated to
Austin Sunshine Camps