

NÔMADÉ

DINNER MENU

BOTANAS

GUACAMOLE

fennel/amaranth/heirloom corn tostadas 16

SIKIL PAK

Mayan pumpkin seed hummus/confit tomato
heirloom corn tostadas 14

CITRUS BEET SALAD

red beets/orange/pepita/queso fresco
citrus-chili vinaigrette 15

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 26

CAMARONES ASADO

oak-grilled shrimp/elote/tomato/lemon 22

TEMPURA DE PESCADO TACOS

goldenberry/avocado/pickled serrano 26

YUCATECAN FEAST

**5-course family style experience
from salsa to dulce**

for two or more guests** \$55/person
wine pairing \$32/person

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

CRUDO

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*

bigeye tuna/pear/almond/poblano/basil 22

TUNA TOSTADA*

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

LA MAR*

trio of chef's favorite ceviches 42

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/salsa verde/frijol
queso fresco/nopales & mango escabeche 34

CARNE ASADA

8-oz oak-grilled bavette/pipian rojo/xnipec 48
+add grilled shrimp 12

TIKIN XIC

oak-grilled whole market fish/seasonal salsa
jalapeno escabeche/tortillas MP

AL LADO

MADURO FRITA

fried sweet plantains/frijole/queso fresco 12

ESQUITES

sweet corn/queso fresco/tajin 9

HOT HONEY CAULIFLOWER

queso Oaxaca/salsa macha/lemon 15

Our kitchen handles shellfish, finfish, dairy, eggs, tree nuts, peanuts, soy, sesame, allium, citrus, and corn. For any accommodations made for dietary restrictions and allergies, we cannot guarantee dishes will be completely free from these allergens."

* Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food borne illness - especially if you have certain medical conditions.