

NOMADIE

(v) = vegan without modifications

Plant-based LUNCH MENU

BOTANAS

TOSTADAS CON SALSAS (v)
pipian/salsa verde/charred habanero
masienda heirloom corn tostadas 8

GUACAMOLE (v)
fennel/amaranth/heirloom corn tostadas 16

SIKIL PAK (v)
Mayan pumpkin seed hummus/confit tomato
heirloom corn tostadas 14

COCONUT BURRATA (v)
bruléed stone fruit/cheremoula/orange
olive/mint/house-baked focaccia 16

TACOS

TACO DE JACA (v)
jackfruit "barbacoa"/avocado/tamarind
cilantro/onion 5

TEMPURA DE AGUACATE
recado negro battered avocado
goldenberry/serrano/gem lettuce 6

TACO DE PALMITO (v)
crispy taco/hearts of palm/tomato
avocado/salsa verde 6

CRUDO

TOSTADA DE SANDIA
marinated compressed watermelon/avocado
pickled mustard seed/chive 12

PALMITO CEVICHE
hearts of palm/mezcal lime espuma
pineapple/cucumber/mint 15

WATERMELON CRUDO (v)
compressed watermelon/coconut
leche de tigre/papaya/basil 14

TAPAS

SETA PANUCHO (v)
crispy black bean stuffed tortilla
mushroom cochinita pibil/xnipec 10

AL LADO

PAPAS FRITAS*
poblano/crema de ajo y habanero 6

ESQUITES*
sweet corn/queso fresco/tajin 9

MADURO FRITA
fried sweet plantains/frijole/queso fresco 9

FRUTA*
tropical fruit/berries 8



Masienda heirloom masa
gluten-free
seed-oil free



LUNCH PRIX FIXE

3-course tasting for \$25 and \$1 margaritas*

*Special pricing with purchase of tasting menu. Up to 3



* 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.