

NÔMADÉ

—BRUNCH 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

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*

bigeye tuna/coconut aguachile/papaya
habanero kosho/thai basil 22

TUNA TOSTADA*

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

BEBIDAS

MIMOSA

bubbles with choice of orange, hibiscus,
or pineapple juice 8

MICHELADAS

tajin/lime/habanero/salsa ingles 8

BLOODY MARIA

choice of tequila blanco or mezcal 12

HORCHATA LATTE

Mexican vanilla, cinnamon
cold brew 12

CAFE FRIO

Mexican cold brew 6

CAFE

Ruta Maya French press 8

TACOS

TACO DE FRIJOLE*

frijoles de la olla/egg/avocado
queso fresco/epazote 5

TACO DE WAGYU*

wagyu barbacoa/egg/queso
jalapeño/radish 8

TACO DE CHORIZO*

chorizo/egg/avocado/red onion
queso fresco 6

TACO DE CASTECAN*

pork belly/queso oaxaca/poblano
mango habanero salsa 7

FUERTE

CHILAQUILES VERDE*

sunny side up eggs/salsa verde
queso fresco/frijoles 16
+add cochinita or barbacoa 5

PANUCHOS BENEDICT*

two crispy black bean stuffed tortillas
slow cooked achiote pork/poached eggs
chipotle hollandaise 20

WAGYU TETELA BIRRIA*

wagyu barbacoa/egg/queso oaxaca
consomme de res 20

MASA WAFFLES

fruta/guava/maple syrup 17

AL LADO

PAPAS FRITAS

poblano/crema de ajo y habanero 6

ESQUITES

sweet corn/queso fresco/tajin 9

CRISPY BRUSSELS SPROUTS

sherry maple glaze/crispy pork lardons
plumped cherry/chicharrón 15

FRUTA

tropical fruit/berries 8

