

# NÔMADÉ

(v) = vegan without modifications

## Plant-based DINNER 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

### 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

TEMPURA DE AGUACATE TACOS  
recado negro battered avocado/goldenberry  
crema de ajo/pickled serrano/gem lettuce 18

TACOS DE JACA (v)  
jackfruit "barbacoa"/avocado/tamarind  
cilantro/onion 16

### FUERTE

CALABAZA ASADA  
orange maple butternut squash/jackfruit  
xnipec/avocado/heirloom corn tortillas 20

CHAYOTE POHCHUC (v)  
roasted chayote squash/Caribbean curry  
sauteed poblano & chayote/herbs 22

### AL LADO

MADURO FRITA  
fried sweet plantains/frijole/queso fresco 9

ESQUITES  
sweet corn/queso fresco/tajin 9

### DULCE

DULCE DE LECHE FLAN (v)  
coconut/pineapple 10

SORBETE (v)  
coconut lime, passion fruit,  
or raspberry jalapeño 5



Masienda heirloom masa  
gluten-free  
seed-oil free  
sustainably sourced seafood

