

NOMADIE

—LUNCH MENU—

BOTANAS

GUACAMOLE

fennel/dill/amaranth/heirloom corn tostadas 16

SIKIL PAK

pumpkin seed hummus/confit tomato
heirloom corn tostadas 14

COCONUT BURRATA

tomato confit/watercress/strawberry
house-baked focaccia 14

TOSTADAS CON SALSAS

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

ENSALADA

CAESAR SALAD

gem lettuce/butternut squash/garbanzo 12
add gulf shrimp +10

CRUDO

TUNA CRUDO*

chile marinated bigeye tuna/pickled papaya
habanero orange kosho/basil 22

CAMPECHANA MIXTO CEVICHE

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

HIRAMASA CEVICHE*

dutch yellowtail/mezcal lime espuma
pineapple/mint 24

TUNA TOSTADA*

spicy tuna/avocado/smoked trout roe
pickled mustard seed/crema de ajo 20



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



TAPAS

COCHINITA PANUCHO

crispy black bean stuffed tortilla
slow cooked achiote pork/xnipec 9

DUCK PANUCHO

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

ROASTED BONE MARROW

pomegranate glazed/picadillo de tomate
charred onion salsa/house-baked focaccia 32

TACOS

TACO DE WAGYU*

wagyu barbacoa/tamarind-coke
avocado/cilantro/onion 7

TACO DE CAMARONES

crispy taco/shrimp/tomato
avocado/salsa verde 8

TACO DE CASTECAN*

pork belly/queso oaxaca/poblano
mango habanero salsa 7

TEMPURA DE PESCADO

Baja bass/goldenberry/avocado
recado negro/gem lettuce 9

AL LADO

PAPAS FRITAS

poblano/crema de ajo y habanero 6

CRISPY BRUSSELS SPROUTS

sherry maple glaze/crispy pork lardons
plumped cherry/chicharrón 14

FRUTA

tropical fruit/berries 8

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.