

NOMADIE

—LUNCH 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

ENSALADA

CAESAR SALAD

gem lettuce/butternut squash/garbanzo 12

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*

coconut leche de tigre/papaya/basil 22

TUNA TOSTADA*

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

LA MAR*

tasting trio of chef's favorite ceviches 42

TAPAS

COCHINITA PANUCHO

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

DUCK PANUCHO

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

TACOS

TACO DE WAGYU*

wagyu barbacoa/avocado/cilantro/onion
tamarind coca-cola reduction 8

TACO DE POLLO

achiote chicken/harissa aioli/yucatecan pico 7

TACO DE CASTECAN*

pork belly/queso oaxaca/mango habanero 7

TEMPURA DE PESCADO

goldenberry/avocado/pickled serrano 9

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

LUNCH PRIX FIXE

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

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



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.