

NOMADIE

(v) = vegan without modifications

— Plant-based — LUNCH MENU

BOTANAS

TOSTADAS CON SALSAS (v)
pipian/salsa verde/charred habanero 8

GUACAMOLE (v)
fennel/dill/amaranth/tostadas 16

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

COCONUT BURRATA (v)
tomato/watercress/strawberry/foccacia 14

TACOS

MUSHROOM IKOX (v)
king trumpet mushroom/avocado
tamarind/cilantro/onion 6

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



Masienda heirloom masa
gluten-free
seed-oil free



CRUDO

CHAYOTE CRUDO (v)
nixtamalized chayote squash/preserved lemon
red bell pepper coulis/serrano 16

CAESAR SALAD
gem lettuce/butternut squash/garbanzo 12

TAPAS

CAULIFLOWER FRITA (v)
masa fried cauliflower/jamaica jicama
sweet pepper/basil 10

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

CHARRED CHAMPANERO
harrisa glazed king trumpet mushrooms
crispy potato/xnipec/cilantro 22

AL LADO

PAPAS FRITAS
poblano/crema de ajo y habanero 6

CRISPY BRUSSELS SPROUTS
sherry maple glaze/plumped cherry 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.