

# NÔMADÉ

## —DINNER 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

#### COCONUT FLATBREAD

wood-fired flatbread 8

### 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/pickled apricot 14

#### GRILLED MAYAN OCTOPUS

guajillo harissa glazed/crispy potato yucatecan pico/cilantro 26

#### CAMARONES ASADO

grilled head-on white shrimp/lemon crema chermoula salsa/citrus-parsley salad 28

#### JAIBA FRITA TACOS

crispy fried soft shell crab/cured cucumber mango habanero/radish/mint 24

#### WAGYU BARBACOA TACOS

avocado/tamarind coca-cola reduction/onion 19

#### TEMPURA DE PESCADO TACOS

recado negro battered fish/goldenberry avocado/pickled serrano/gem lettuce 22

#### ROASTED BONE MARROW

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

### 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

### FUERTE

#### PESCADO POHCHUC

oak-grilled redfish/Caribbean curry sauteed poblano & chayote/herbs 38

#### COCHINITA PIBIL

glazed pork belly/slow cooked achiote pork xnipec/avocado/heirloom corn tortillas 28

#### POLLO AL CARBON

achiote half chicken/jalapeño crema/frijole queso fresco/nopales & mango escabeche 34

#### CARNE ASADA

8-oz oak-grilled skirt steak bistec/pipian rojo peach pico/recado negro tempura onion 48

#### PRIME BONE-IN STRIP

oak-grilled 18-oz KC strip/charred onion salsa morita lime butter 76

### AL LADO

#### BRUSSELS SPROUTS

sherry maple glaze/stone fruit/chicharrón 15

#### ESQUITES

sweet corn/queso fresco/tajin 9

#### HOT HONEY CAULIFLOWER

queso Oaxaca/salsa macha/fennel/lemon 16



Octopus Traceability Map

### YUCATECAN FEAST

5-course family style experience from salsa to dulce

for two or more guests\*\* \$75/person

wine pairing \$32/person

\*\*all members of the party must join in on the feast



\$10 from every FEAST

will be donated to Austin Sunshine Camps



\* 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.