

NOMADIE

VEGETARIAN

BRUNCH 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



CRUDO

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

CAESAR SALAD
gem lettuce/butternut squash/garbanzo 12



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



TACOS

TACO DE FRIJOLE*
frijoles de la olla/egg/avocado
queso fresco/epazote 6

TACO DE JACA(v)
jackfruit “barbaca”/avocado
radish/jalapeño relish 6



FUERTE

HONGOS PANUCHOS (v)
crispy black bean stuffed tortillas
mushroom cochinita pibil/avocado
yucatecan pico 18
+add eggs 4

TETELA BIRRIA (v)
jackfruit “barbacoa”/mushroom
consomme/onion escabeche
black bean stuffed masa 17
+add eggs 4

CHILAQUILES VERDE*
sunny side up eggs/salsa verde
queso fresco/frijoles 17
+add jackfruit 4

MASA WAFFLES
fruta/guava/maple syrup 18



Masienda heirloom masa
gluten-free
seed-oil free

BEBIDAS

MIMOSA
bubbles with choice of orange, hibiscus,
or pineapple juice 8

HORCHATA LATTE
Mexican vanilla, cinnamon
cold brew 12

CAFE
Ruta Maya french press 8

CAFE FRIO
Mexican cold brew 6



* 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.