

NÔMADIÉ

—DINNER MENU—

BOTANAS

COCONUT FLATBREAD

wood-fired flatbread/cilantro basil chimichurri 11

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
masiende heirloom corn tostadas 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 harrisa glazed/crispy potato
yucatecan pico/cilantro 24

CAMARONES ASADO

oak-grilled shrimp/cheremoula salsa
lemon crema/citrus-parsley salad 25

TEMPURA DE PESCADO TACOS

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

WAGYU BARBACOA TACOS

avocado/tamarind-coke/cilantro/onion 19

ROASTED BONE MARROW

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

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

CAESAR SALAD

gem lettuce/butternut squash/garbanzo 12

FUERTE

COCHINITA PIBIL

crispy pork belly/slow cooked achiote pork
xnipec/avocado/heirloom corn tortillas 32

PESCADO POHCHUC

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

POLLO ASADO

grilled achiote chicken breast/platano macho
black bean/mexican crema/salsa guajillo 24

WAGYU BISTEC

8-oz wood-grilled wagyu sirloin bavette
mole negro/plantain/charred onion salsa 48

AL LADO

CRISPY BRUSSELS SPROUTS

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

GRILLED BROCCOLINI

salsa macha/smoked trout roe
garlic aioli/lemon zest 17



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



YUCATECAN FEAST

5-course family style experience from salsa to dulce

for two or more guests** \$65/person

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