

# NOMADIE

## —LUNCH MENU—

### BOTANAS

#### 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  
masienda heirloom corn tostadas 8

### ENSALADA

#### CAESAR SALAD

gem lettuce/butternut squash/garbanzo 12  
add gulf shrimp +10

### 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



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



### 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

#### ROASTED BONE MARROW

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

### TACOS

#### TACO DE WAGYU\*

wagyu barbacoa/tamarind-coke  
avocado/cilantro/onion 7

#### TACO DE CAMARONES

crispy taco/shrimp/tomato  
avocado/salsa verde 8

#### TACO DE CASTECAN\*

pork belly/queso oaxaca/poblano  
mango habanero salsa 7

#### TEMPURA DE PESCADO

Baja bass/goldenberry/avocado  
recado negro/gem lettuce 9

### AL LADO

#### PAPAS FRITAS

poblano/crema de ajo y habanero 6

#### CRISPY BRUSSELS SPROUTS

sherry maple glaze/crispy pork lardons  
plumped cherry/chicharrón 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



# NOMADIE

—Plant-based—

(v) = *vegan without modifications*

## —LUNCH PRIX FIXE—

\$25 & \$1 Margaritas\*

### BOTANAS *choose one*

GUACAMOLE (v)

fennel/dill/amaranth/tostadas

ENSALADA

gem lettuce/radish/fennel

garbanzo/cilantro vinaigrette

### TACOS *choose two*

MUSHROOM IKOX (v)

king trumpet mushroom/avocado

tamarind/cilantro/onion

TEMPURA DE AGUACATE

recado negro battered avocado

goldenberry/serrano/gem lettuce

TACO DE PALMITO (v)

crispy taco/hearts of palm/tomato

avocado/salsa verde

### DULCE *choose one*

SORBETE (v) *choose one flavor*

raspberry japaleno

coconut lime

passion fruit

DULCE DE LECHE FLAN (v)

coconut/pineapple



\*Special pricing with purchase of tasting menu or Fuerte entree. Limit 3 orders.