

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

piña 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
cheremoula 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

MEDIO POLLO

Yucatecan achiote half chicken
jalapeño "ranch"/escabeche de nopales 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/nasturtium 78

AL LADO

BRUSSELS SPROUTS

sherry maple glaze/stone fruit/chicharrón 15

ESQUITES

sweet corn/queso fresco/tajin 9



Octopus Traceability Map

YUCATECAN FEAST

5-course family style experience from salsa to dulce

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

wine pairing \$32/person

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

Masienda heirloom masa
gluten-free & seed-oil free
sustainably sourced seafood
additive free & artisanal spirits

* 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.