

NÔMADÉ

(v) = vegan without modifications

Plant-based

DINNER MENU



BOTANAS

TOSTADAS CON SALSAS (v)

pipian/salsa verde/charred habanero
masiende heirloom corn tostadas 8

GUACAMOLE (v)

fennel/amaranth/heirloom corn tostadas 16

SIKIL PAK (v)

Mayan pumpkin seed hummus/confit tomato
heirloom corn tostadas 14

CITRUS BEET SALAD

red beets/orange/pepita/queso fresco
citrus-chili vinaigrette 15



CRUDO

TOSTADA DE SANDIA

marinated compressed watermelon/avocado
pickled mustard seed/chive 12

PALMITO CEVICHE

hearts of palm/mezcal lime espuma
pineapple/cucumber/mint 15

WATERMELON CRUDO (v)

soy-compressed watermelon/pear
almond/poblano/basil 14



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



TAPAS

SETA PANUCHO (v)

crispy black bean stuffed tortilla
mushroom cochinita pibil/xnipec 10

TEMPURA DE AGUACATE TACOS

goldenberry/crema de ajo/pickled serrano 22

TACOS DE JACA (v)

jackfruit "barbacoa"/avocado/tamarind
cilantro/onion 22



FUERTE

TOKUA ASADA

orange maple glazed achiote tofu/jackfruit
xnipec/avocado/heirloom corn tortillas 20

CHAYOTE POHCHUC (v)

roasted chayote squash/Caribbean curry
sauteed poblano & chayote/herbs 22



AL LADO

MADURO FRITA

fried sweet plantains/frijole/queso fresco 9

ESQUITES

sweet corn/queso fresco/tajin 9



DULCE

DULCE DE LECHE FLAN (v)

coconut/pineapple 10

SORBETE (v)

seasonal offering 5



Our kitchen handles shellfish, finfish, dairy, eggs, tree nuts, peanuts, soy, sesame, allium, citrus, and corn. For any accommodations made for dietary restrictions and allergies, we cannot guarantee dishes will be completely free from these allergens.*

* 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.