

NOMADIE

VEGETARIAN

BRUNCH MENU

BOTANAS

TOSTADAS CON SALSAS (v)  
pipian/salsa verde/charred habanero  
masienda 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



Masienda heirloom masa  
gluten-free  
seed-oil free



TACOS

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

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

FUERTE

HONGOS PANUCHOS (v)  
crispy black bean stuffed tortillas  
mushroom “cochinita pibil”/avocado  
yucatecan pico 18  
*+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

AL LADO

PAPAS FRITAS\*  
poblano/crema de ajo y habanero 6

ESQUITES\*  
sweet corn/queso fresco/tajin 9

MADURO FRITA  
fried sweet plantains/frijole/queso fresco 9

FRUTA  
tropical fruit/berries 8

BEBIDAS

MIMOSA  
bubbles with choice of orange, hibiscus,  
or pineapple juice 5

HORCHATA LATTE  
Mexican vanilla, cinnamon  
cold brew 12

CAFE  
Ruta Maya french press 8

CAFE FRIO  
Mexican cold brew 6



Our kitchen handles shellfish, finfish, dairy, eggs, treenuts, 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.