

# NÔMADÉ

## —DINNER MENU—

### BOTANAS

COCONUT FLATBREAD  
wood-fired flatbread 8

GUACAMOLE  
fennel/amaranth/heirloom corn tostadas 16

SIKIL PAK  
Mayan 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

### 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 fish/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\*  
bigeye tuna/pickled papaya/coconut  
habanero orange kosho/basil 24

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

MEDIO POLLO  
achiote B&E half chicken/  
nopales escabeche/heirloom corn tortillas 24

CARNE ASADA  
oak-grilled wagyu skirt/pipian roja/crema  
recado negro tempura onion ring 48

### AL LADO

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

ESQUITES  
sweet corn/queso fresco/tajin 9



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

beverage pairing \$32/person

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