

MEDITERRANEAN

S T A R T E R S	Nomad cold cuts	18
	Chef's choice	
	Nomad savory	24
	Mix of cheese and cold cuts	
	Dip'n Pinsa <i>*to share*</i>	18
	Sliced pinsa, with creamy stracciatella	<u>Truffade extra</u> +3
M A I N S	Hummus	18
	Falafel, hummus, peanut sauce	
	Moutabal	13
	Eggplant caviar, cream cheese, sesame	
	Vegetarian plate <i>*to share*</i>	25
	Moutabal, hummus, stracciatello, pinsa	

P I Z Z A S	Vongole Twist Nomad	22
	Pasta, clams and taragon	
	Cheesy duo	19
	Pasta, gorgonzola, parmesan, nuts	

P I Z Z A S	Margherita Pizza	16
	Tomato sauce, mozzarella, basilic	
	Regina Pizza	18
	Tomate sauce, mozzarella, pork ham, mushrooms	
	Picante Pizza 	18
	Tomato sauce, mozzarella, pepperoni	
	Truffle cream pizza	22
	Cream base, mozzarella, truffle cream	

Purée	7
Lemon purée	7
Truffle cream purée	9
Pinsa bread	10



ASIA

STARTERS

- Tataki of veal hanger**  **11**
Veal hanger, soy sauce, ginger, sweet chili
- Bao** *2pcs*  **14**
Korean bun, spicy mayo, chicken karaage, red cabbage
- KFC Karaage fried chicken**  **14 - 22**
Krispy chicken, spicy mayonnaise
- Teriyaki salmon** **12**
Raw salmon, teriyaki sauce, guacomole

MAINS

- Turbot** **36**
Turbot fish, sweet potatoes purée, coconut, ginger, cashew nuts
- Saumon Unagi** **29**
Soy and mirin marinade, lemon purée
- Seven spices lamb shoulder** *to share* **95**
Shoulder baked for 5hours, 2 sides
1.4 Kg per serving, served on bone
- Chicken satay skewer** **25**
Chicken thighs, satay sauce, rice pilaf style

- Thaï vegetables** **7**
- Rice pilaf style** **7**



AMERICA

S T A R T E R S

Tacos *3pcs*  **17**
Wheat tortillas, flank steak, jalapeño, guacomole

Quesadillas *2pcs* **12**
Braised beef, manchego, chimichurri sauce, truffade

César salad **12 - 19**
Classic césar salad, chicken, bacon, eggs, césar dressing

M A I N S

Double smash burger **19**
Smashed steak, cheddar, bacon, tomato, salad, barbecue sauce, burger bun, fries

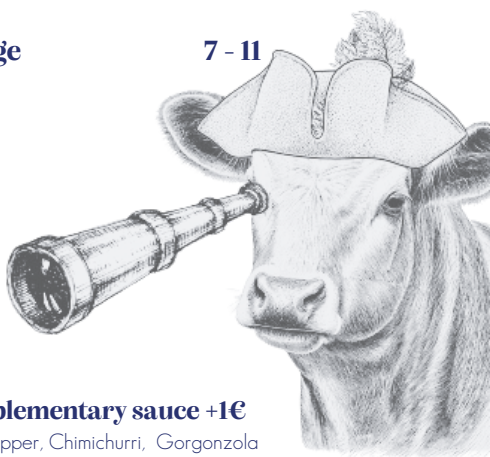
Mexican style chicken burger **24**
Chicken filet, mozzarella, tortilla, guacomole, burger bun, fries

Angus flank steak 200g **28**
Irish beef flank steak, served with fries or purée

Ribeye steak 250g **36**
Argentinian ribeye steak, served with fries or purée

Crunchy corn **7**
Corn with spicy butter

Fries small - large **7 - 11**



Complementary sauce +1€
Satay, Pepper, Chimichurri, Gorgonzola

DESSERTS

Cheese plater 11
Goat cheese, comté, brie de Meaux

Panna cotta 6
Mango or Raspberry coulis

Tiramisu 9
Speculoos

Tropical 11
Biscuit, mango, passion fruit, coconut

Honey and fig pie 13
Shortcrust pastry, pastry cream, honey, figs

Vanilla crème brûlée 8

New York Cheesecake 9
Vanilla, speculoos, caramel

Chocolate mousse 7

White ingot 11
White chocolate, caramel, walnut

Coffee with mini desserts 10
Assortment of 4 mini desserts



| Allergy



Prices including tax expressed in Euros, service included.
Allergen table available on nomadrestaurant.fr/allergenes.

Origins of meats available on request.

Payments by check, €500 note, foreign currencies,
Eurocheques and Travelers are not accepted

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