



## TO SNACK

---

### CAVIAR

BONITO CREAM  
& PARKER HOUSE ROLLS  
30G 80 / 50G 135

### CRUDITÉ

MARKET VEGETABLES  
WITH HERBED CRÈME FRAÎCHE  
9

### OYSTERS

ON THE 1/2 SHELL  
WITH FROZEN CUCUMBER  
OLIO VERDE & BLACK PEPPER  
20 / 40

### ENGLISH PEA

HUMMUS  
WITH MISO FLATBREAD  
12

### VENISON TARTARE

PICKLED SHALLOTS  
& FERMENTED CURRANTS  
18

### NOMAD PLATEAU

GRAND FRUITS DE MER

38 PER PERSON

## SMALL PLATES

---

### BIBB LETTUCE

SALAD WITH CUCUMBERS  
& PISTACHIO VINAIGRETTE  
14

### SEA BREAM

CRUDO WITH RADISHES, MINT  
& PICKLED STRAWBERRIES  
18

### TOMATO

SALAD WITH STRACCIATELLA,  
OLIVES & SUMMER MELON  
17

### AVOCADO

SOUP WITH CRAB  
& LIME GRANITA  
16

### TAGLIATELLE

KING CRAB, MEYER LEMON  
& BLACK PEPPER  
28 / 38

### RIGATONI

WILD GARLIC, ARTICHOKE  
& PARMESAN  
22 / 32

## LARGE PLATES

---

### **BROCCOLINI**

GRILLED WITH BLACK RICE,  
CONFIT EGG & LEMON  
25

### **CAULIFLOWER**

ROASTED WITH VADOUVAN,  
FIGS & ALMOND  
21

### **TURBOT**

SEARED WITH GREEN CURRY,  
AUBERGINE & BASIL  
32

### **DIVER SCALLOPS**

BOUILLABAISSE  
WITH PRAWNS & FENNEL  
38

### **SUCKLING PIG**

CONFIT WITH WILD GREENS  
& SMOKED BACON JAM  
39

### **30-DAY DRY-AGED BEEF**

RIBEYE, SLICED & WOOD-FIRED  
WITH CHARRED ENDIVE  
& ROSCOFF ONIONS  
40

## SIDES

---

### **KOREAN YAM**

FROM THE EMBERS  
WITH SMOKED BUTTER & SALSA VERDE  
8

### **HISPI CABBAGE**

GRILLED WITH ALMOND  
& AMALFI LEMON  
9

### **BABY CARROTS**

SMOKED WITH YOGHURT  
& HAZELNUT DUKKAH  
9

## NOMAD CHICKEN DINNER

---

SERVED FOR THE WHOLE TABLE  
70 PER PERSON

### **THE EGG**

MUSHROOM CUSTARD  
& CHIVES

### **THE CHICKEN**

BRIOCHE-STUFFED  
WITH LEMON & PARMESAN

### **THE PUDDING**

PEACH SUNDAE  
WITH VANILLA CUSTARD  
& HONEY OAT SHORTBREAD

PLEASE ASK YOUR SERVER FOR INFORMATION REGARDING ALLERGENS AND INGREDIENTS.

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO THE FINAL BILL.

