



To Start

ENGLISH PEA

HUMMUS WITH TAHINI
ALEPPO & PARMESAN LAVASH
13

CUCUMBER GAZPACHO

CHILLED SOUP WITH CRAB
APPLE & LIME GRANITA
21

TOMATO & BURRATA

VARIATIONS WITH BURRATA
OLIVES & SUMMER MELON
18

FRIED ARTICHOKE Ⓟ

SERVED WITH A
LEMON-HERB CHEESE DIP
16

BRUSSELS SPROUT "WEDGE"

BACON LARDONS, ICEBURG LETTUCE
GORGONZOLA-MISO DRESSING
18

The Raw Bar

OYSTERS

Hot & Cold

"ROCKEFELLER" STYLE
& CHILLED
CUCUMBER "SNOW"
HALF-DOZEN 25
DOZEN 45

TUNA TARTARE

PREPARED TABLESIDE
CHILES, PICKLED TOMATO,
TOGARASHI & MINT
25 PER PERSON

CAVIAR SMOKE

SMOKED SALMON,
CRÈME FRAÎCHE & CHIVES
30 GRAMS 110
50 GRAMS 165

SEA BREAM

CRUDO WITH RADISHES,
MINT, & PEACHES
23

Nomad Seafood Plateau*

THE CHEF'S
SHELLFISH PLATTER WITH
TRADITIONAL ACCOMPANIMENTS
64 | 120



NOMAD SIGNATURE DISHES



VEGETARIAN



Large Plates

GNOCCHI "CACIO E PEPE"

BLACK PEPPER & PECORINO
24
add Black Truffle 15

SUCKLING PIG

CONFIT SADDLE, CHERRIES
SUMMER GREENS & BACON JAM
40

THE ROAST CHICKEN

BRIOCHE STUFFED WITH LEMON &
PARMESAN, SAFFRON RICE & CHORIZO
41/75

LOBSTER FRA DIAVOLA

SUN GOLD TOMATOES
CALABRIAN CHILES & BASIL
48

ALASKAN HALIBUT

OLIVE OIL POACHED WITH MUSSELS
GREEN CURRY, EGGPLANT & FINGERLING
POTATOES
42

DRY-AGED NY STRIP

BONE-IN, PRIME
ROASTED SHALLOTS, TARRAGON &
SAUCE AU POIVRE
68

Specialties of the House

AMERICAN WAGYU PRIME RIB

RUBBED WITH PORCINI & BLACK GARLIC
HORSERADISH CRÈME FRAÎCHE & SAUCE BORDELAISE
75

Side Dishes

BRUSSELS SPROUTS

ROASTED, BROWN BUTTER,
MUSTARD & PECORINO
14



RIDICULOUS MAC & CHEESE

ALASKAN KING CRAB &
BLACK TRUFFLES
22



BAKED POTATO "DUMONT" (V)

BLACK TRUFFLE MORNAV
15

FRENCH FRIES (V)

ROSEMARY & LEMON
8



NOMAD SIGNATURE DISHES



VEGETARIAN

*EATING RAW OR UNDERCOOKED FOOD ITEMS INCREASES THE RISK FOR FOODBORNE ILLNESS