



## TO SNACK

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### 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

### PINE NUT

HUMMUS WITH APRICOT HARISSA  
& SESAME FLATBREAD  
12

### LAMB TARTARE

CHARRED AUBERGINE  
& WHITE BEETROOT  
17

### NOMAD PLATEAU

GRAND FRUITS DE MER

38 PER PERSON

## SMALL PLATES

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### 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

### WHITE PEACH

PROSCIUTTO DI SAN DANIELE,  
SHEEP'S RICOTTA & BASIL  
16

### TAGLIATELLE

KING CRAB, MEYER LEMON  
& BLACK PEPPER  
28 / 38

### RIGATONI

COURGETTE RAGU, TOMATO  
& PARMESAN  
22 / 32

## LARGE PLATES

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### BROCCOLINI

GRILLED WITH BLACK RICE,  
CONFIT EGG & LEMON  
25

### CAULIFLOWER

ROASTED WITH VADOUVAN,  
FIGS & ALMOND  
21

### MONKFISH

PAN ROASTED WITH SUMMER CORN,  
CHANTERELLES & CLAMS  
31

### 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 ARTICHOKE, BEEF TONGUE  
& NASTURTIUM  
40

## SIDES

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### KOREAN YAM

FROM THE EMBERS  
WITH SMOKED BUTTER & SALSA VERDE  
8

### HISPI CABBAGE

GRILLED WITH ALMOND  
& AMALFI LEMON  
9

### CARROTS

SMOKED WITH YOGHURT  
& HAZELNUT DUKKAH  
9

## NOMAD CHICKEN DINNER

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SERVED FOR THE WHOLE TABLE  
70 PER PERSON

### THE EGG

MUSHROOM CUSTARD  
& CHIVES

### THE CHICKEN

BRIOCHE-STUFFED  
WITH LEMON & PARMESAN

### THE PUDDING

RUM BABA  
WITH ROASTED TROPICAL FRUITS  
& COCONUT ICE CREAM

PLEASE ASK YOUR SERVER FOR INFORMATION REGARDING ALLERGENS AND INGREDIENTS.

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

