

THE RAW BAR

NOMAD PLATEAU
GRAND FRUITS DE MER
38 PER PERSON

OYSTERS

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

SCALLOP CEVICHE

ALMOND, YUZU
& JALAPEÑO
5 EACH

CAVIAR

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

SIDES

ROSEMARY CHIPS
8

SMOKED SALMON
7

APPLEWOOD-SMOKED BACON
7

CHICKEN SAUSAGE
6

SMALL PLATES

VIENNOISERIE

SELECTION OF BREAKFAST PASTRY
4 EACH

FRESH FRUIT

SEASONAL SELECTION
8

CHIA SEED PUDDING

COCONUT, MARKET FRUITS
& NOMAD GRANOLA
9

PINE NUT

HUMMUS WITH APRICOT HARISSA
& SESAME FLATBREAD
12

CRUDITÉ

MARKET VEGETABLES
WITH HERBED CRÈME FRAÎCHE
9

BIBB LETTUCE

SALAD WITH CUCUMBERS
& PISTACHIO VINAIGRETTE
14

TOMATO

SALAD WITH STRACCIATELLA,
OLIVES & SUMMER MELON
17

EGGS

AVOCADO TOAST

SUNFLOWER SEEDS, RADISH
& ALEPPO CHILLI WITH POACHED EGG
16
WITH SMOKED SALMON 23

QUICHE

WITH DEVON CRAB, APPLE
& MEYER LEMON
20

SPINACH OMELETTE

MUSHROOMS & GOAT'S CHEESE
18

BENEDICT

POACHED EGGS, HAM
& HOLLANDAISE ON AN ENGLISH MUFFIN
16
FLORENTINE 16 | SMOKED SALMON 20

THE BREAKFAST BURRITO

EGGS, POTATO, PORK CONFIT,
CHEDDAR, AVOCADO & SALSA ROJA
16

SHAKSHUKA

ROASTED TOMATO, AUBERGINE,
GOAT'S CHEESE & POACHED EGGS
17

LARGE PLATES

LEMON POPPY PANCAKES

GRIDDLED WITH BLUEBERRIES
& WHIPPED RICOTTA
16

NOMAD SALAD

BABY LETTUCES, GRILLED WHITE PEACH
& SHEEP'S MILK RICOTTA
18
WITH CHICKEN 24 | WITH PRAWN 26

TAGLIATELLE

KING CRAB, MEYER LEMON
& BLACK PEPPER
28 / 38

PRAWN B.L.T.

SOURDOUGH, BACON,
APPLES & BASIL AIOLI
16

DRY-AGED BEEF BURGER

CHEDDAR, RED ONION
& SPECIAL SAUCE
24

BAVETTE STEAK

GRILLED WITH CRISPY ONIONS, CHICORY
& PEPPERCORN SAUCE
27

TRUFFLE CHICKEN SANDWICH

FRENCH DIP
CHICKEN BREAST, CELERY,
PICKLED SHALLOTS & GRAVY
22

PLEASE ASK YOUR SERVER FOR INFORMATION REGARDING ALLERGENS AND INGREDIENTS.

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

