



## THE RAW BAR

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**NOMAD PLATEAU**  
GRAND FRUITS DE MER  
39 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  
& GRIDDLED POTATO MUFFINS  
30G 80 / 50G 135

## SIDES

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ROSEMARY CHIPS  
8

SMOKED SALMON  
7

APPLEWOOD-SMOKED BACON  
7

CHICKEN SAUSAGE  
6

## STARTERS

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### VIENNOISERIE

SELECTION OF BREAKFAST PASTRY:  
PAIN AU CHOCOLAT  
CROISSANT  
KOUIGN AMANN  
PAIN AU RAISIN  
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

### BEETROOT

CHARRED WITH MARINATED FETA, BARLEY  
& BROWN BUTTER HAZELNUTS  
17

## EGGS

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### 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 & FRIED EGG  
17

## MAINS

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### LEMON POPPY PANCAKES

GRIDDLED WITH BLUEBERRIES  
& WHIPPED RICOTTA  
16

### NOMAD SALAD

BABY LETTUCES, ROASTED PEAR  
& 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.

