

late night **happy hour**

THURSDAYS, FRIDAYS & SATURDAYS
10.30PM - 11.30PM

salsas / dips

ALL 3 FOR 20

Guacamole

FRESH HERBS
& AJO PEREJIL
7

Sikil Pak

HAZELNUT
& GUAJILLO
7

Green Pipian

PISTACHIO
& JALAPEÑO
7

Esquites Croquettes

CORN, PARMESAN & GUACACHILE | 7

Padrón Peppers

HIBISCUS & SALSA MACHA | 7

Baja-Style Fish Taco

WITH SALSA VERDE & XNIPEC | 6

Ice Cream Sandwich

SALTED CARAMEL & SWEET CORN | 9

tradicional / **side hustle classics**

Seasonal Margarita

HIBISCUS, CRANBERRY, SPICE BLEND
10

Paloma

PATRON SILVER TEQUILA, DEL MAGUEY VIDA MEZCAL, GRAPEFRUIT,
LIME, AGAVE, LONDON ESSENCE GRAPEFRUIT SODA
10

PLEASE ASK YOUR SERVER FOR INFORMATION REGARDING ALLERGENS & INGREDIENTS.
A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR FINAL BILL.

LATE NIGHT SNACKS

Thursdays, Fridays & Saturdays
10.30PM to 11.30PM

NOMAD FRIED CHICKEN

WITH ALEPPO CHILLI
& LIME

14

*add a glass of Franck Pascal
Fluence Champagne +20*

NOMAD FRIED MAITAKES

WITH TRUFFLE MAYONNAISE
& ROSEMARY

11

JARS

ONE 14 / TWO 26 / ALL THREE 39

PORK RILLETTES

CRESS, MUSTARD SEED
& PICKLED ONION

CARROT TARTARE

WITH QUAIL'S EGG
& SUNFLOWER SEEDS

CHICKEN LIVER

PARFAIT WITH CAPERS,
BRIOCHE & PORT JELLY

CAVIAR

GRIDDLED POTATO BREAD
30G 80 | 50G 135

CRUDITÉS

RAW VEGETABLES
WITH CHIVE EMULSION
14

COPPA

FROM COBBLE LANE
WITH HOUSE PICKLES
14

CHIPS

ROSEMARY & LEMON
7

BLACK TRUFFLE & PARMESAN
13

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SPARKLING WINES

by the glass

PELEGRIM
WESTWELL, KENT NV
18

BLANC DE BLANCS
GUSBOURNE, KENT 2018
20

RUINART ROSÉ
RUINART, CHAMPAGNE NV
35

BRUT
DOM PERIGNON, CHAMPAGNE 2013
45

by the bottle

LE TERROIR GRAND CRU
ADRIEN RENOIR, CHAMPAGNE NV
155

BLANC DE BLANCS
CHARLES HEIDSIECK, CHAMPAGNE NV
165

RESERVE OUBLIÉE BLANC DE BLANCS
PIERRE PETERS, CHAMPAGNE NV
200

CUVÉE NOMAD
BILLECART-SALMON, CHAMPAGNE NV
290 (MAGNUM)