

COCKTAILS

Order a refreshing summer cocktail, or enjoy sharing a carafe with friends.

Aperol spritz 9 | 34

Aperol – cava – sparkling water – orange

Sangria 8 | 32

Red wine – San Pellegrino Aranciata – dry orange liqueur – orange – apple

Limoncello spritz 9.5 | 34

Limoncello – cava – sparkling water – basil

Pornstar Martini 13.5

Passion fruit puree – vodka – vanilla syrup – pineapple juice

Espresso Martini 12.5

Vodka – espresso – Kahlua – Baileys

Paloma 12

Tequila – lime – agave syrup – grapefruit

Moroccan Mojito 11.5

White rum – lime – cane sugar – mint – San Pellegrino Limonata

THE TRAVELING RESTAURANT

LUNCH

Welcome to the sunniest terrace in Amsterdam-East! We're delighted to have you here. Today, we're taking you on a journey through various global cuisines. From Vietnamese bahn mi to Italian Burrata and Turkish eggs, our menu is filled with exciting and limitless dishes. Of course, we also have some classic favorites with our own NOMADS twist!

Please take a seat and feel free to take your time selecting something delicious from our menu. We'll be with you shortly to take your order. If you have any allergies or dietary preferences, please let us know.

Enjoy!

Team

NOMADS

SWEET

Passion fruit tartlet With white chocolate	6
Banana bread	4
Cheesecake With red berry coulis	5.5

EXPERIENCE & BRUNCH

Experience menu

Grab your backpack!

Our chef will take you on a culinary journey, serving our favorite dishes from our evening menu. In a 3, 4, or 5-course surprise menu, you'll experience the culinary highlights of our journey.

3-course menu	39.5
4-course menu	48.5
5-course menu	56.5

Brunch menu

Allow our chef to surprise you.

We serve 6 delicious dishes to share in 2 courses. This way, the table is filled with tasty dishes, and you don't have to think about anything.

33.5 p.p.

Our menus can be ordered between 12AM and 3PM

LUNCH

11:30 am - 3:30 pm

Flatbread Chicken 13

Lebanese flatbread – grilled chicken thighs – black bean marinade – baby spinach – sriracha mayonnaise – coriander – chili pepper - spring onion

Flatbread Falafel V 13

Lebanese flatbread – yogurt-feta dip - falafel – baby spinach – pomegranate – coriander – chili pepper – spring onion

Grilled Vegetables V 12.5

Sourdough bread – yogurt-feta dip – feta cheese – bell pepper – zucchini - tomato

Croque-Monsieur 12.5

Sourdough bread - ham - cheese - béchamel sauce - Gruyère – kimchi mayonnaise

Croque-Nomads 13.5

Sourdough bread – pulled beef – onion compote - Gruyère – kimchi mayonnaise

Mackerel Salad 13.5

Sourdough bread - mackerel salad – poached egg - pickled onions – fried capers

Nomads Eggs benedict V 13.5

Sourdough bread – poached eggs – avocado salsa – Nomads hollandaise

With salmon +3

Turkish Eggs V 13

Poached eggs – yogurt-feta dip – harissa oil – dill – cherry tomatoes – sourdough bread

Bahn Mi Chicken 12.5

Baguette with grilled chicken thigh – black bean marinade – lemongrass mayonnaise – banh mi dressing – cucumber – carrot – coriander – spring onion – chili pepper - bean sprouts

Bahn Mi Pulled Beef 13.5

Baguette with pulled beef – adobo – lemongrass mayonnaise – banh mi dressing – cucumber – carrot – coriander – spring onion – chili pepper - bean sprouts

Prawn Salad 14.5

Little Gem lettuce – baby spinach – tomato – balsamic dressing – shrimp with lemongrass – feta cheese - watermelon

Burrata Salad Grilled Vegetables V 14.5

Little Gem lettuce – baby spinach – tomato – balsamic dressing – burrata – bell pepper – zucchini – basil oil – pistachio

Croquettes on Bread 12.5

Beef croquettes

Vegetarian croquettes V

Lunch Platter for Two 33

Croquettes – burrata – marinated tomatoes – mackerel salad – pulled beef – sourdough bread - flatbread

Vegetarian Lunch Platter for Two V 33

Vegetarian croquettes – avocado – poached eggs – yogurt-feta dip – falafel – burrata – marinated tomatoes – sourdough bread – flatbread

FOR OUR LITTLE GUESTS

Kids Grilled Cheese 6

Toasted sandwich of white bread - ham - cheese - ketchup

Croquette on Bread 7

Sourdough bread - beef or vegetarian croquette - mustard mayonnaise

Flatbread with dips V 6

Lebanese flatbread - dips - crudites

BAR BITES

11:30 am - 10 pm

Shared Platter 33.5 p.p.

Let yourself be surprised by our chef. In 2 courses, we serve 6 delicious dishes from our evening menu to share together.

Sourdough Bread V 6.5

Sourdough bread - smoked pine salt - butter

Veggie Gyoza's 6 pcs. V 7

Fried vegetarian gyoza's - sesame - sriracha mayonnaise

Chicken Gyoza's 6 pcs. 7

Fried chicken gyoza's - sriracha mayonnaise - sesame

Sticky Chicken Karaage 10.5

Japanese chicken - sticky BBQ sauce - sesame - kimchi mayonnaise

Tempura Shrimp 6 pcs. 9.5

Ebi Fry shrimp - sesame - sriracha mayonnaise

Sticky Cauliflower V 10.5

Sticky cauliflower - sesame - kimchi mayonnaise

Portion of Fries V 6.5

Parmesan cheese - kimchi mayonnaise

Pulled Beef Taco 11

2 tacos - pulled beef - adobo - avocado salsa - tomato salsa - spring onion - cilantro - red pepper

Salmon Taco 11

2 tacos - smoked salmon - lemongrass mayonnaise - avocado salsa - tomato salsa - spring onion - cilantro - red pepper

Classic Bitterballen 6 pcs. 8

Cas & Kas Vegan Bitterballen 6 pcs. V 8

Oysters per piece 4

Oysters - shallot vinaigrette - lemon

SODAS & WATER

San Pellegrino 25 cl	3.5
Aqua Panna 25 cl	3.5
Bottle of still water 75 cl	5.5
Bottle of sparkling water 75 cl	5.5
Coca Cola	3.5
Coca Cola Zero	3.5
Lipton Ice tea	3.6
Lipton Ice tea green	3.6
De Schulp apple juice	3.8
San Pellegrino	4
Limonata - Lemon	
Aranciata - Orange	
Aranciata Rossa - Blood orange	
Homemade Iced Tea	5
Homemade Lemonade	5
Passionfruit - Lime	
Calamansi - Ginger	
Caraf of Homemade drinks	15
Thomas Henry	4.5
Tonic	
Ginger beer	
Ginger ale	
Pink grapefruit	

JUICES

Fresh Orange Juice	5
Smoothie apple raspberry pear	5
Smoothie apple strawberry banana	5

COFFEE

Coffee	3.3
Cappuccino	3.8
Espresso	3.3
Double Espresso	4
Latte Macchiato	4
Caffè Latte	4
Flat White	4.5
Espresso Cortado	3.7
Espresso Macchiato	3.7
Iced Coffee	4.5
Vanilla	+0.5
Caramel	+0.5
Hazelnut	+0.5

TEA

Fresh mint tea	4
Ginger tea	4
Tea	3.3
Breakfast Boost	
Earl Grey	
Ruby Rooibos	
Green Sakura	
Very Berry	
Young Jasmine	
Chai latte	4

EXTRAS

Extra shot of espresso	+1.3
Oat milk	+0.5
Soy milk	+0.5
Whipped cream	+1

WHITE WINE

Pinot Grigio La Toretta – Veneto - Italy	5.5 27.5
Verdejo Castillo de la Mota – Rueda - Spain	6 30
Chardonnay Vinalthau – Languedoc – France	7 35
Alvarinho Trajadura Vinho Verde Torre de Menagem – Vinho Verde – Portugal	7 35
Colombard – Gros Manseng Domaine Saint Lannes - Côtes de Gascogne - France	6.5 32.5

RED WINE

Pinot Noir - Touriga Nacional Terre de Touros – Tejo - Portugal	5.5 27.5
Merlot - Tempranillo Faustino Garcia Martinez – Rioja - Spain	6 30
Malbec Claroscuro Marietta - Uco Valley - Argentina	7 35
Merlot - Cabernet Sauvignon Groote Post Old Man's Blend – Darling - South Africa	6.5 32.5

ROSÉ

Pinot Grigio Blush Cantini Manini – Veneto - Italy	5.5 27.5
Grenache – Syrah Chemin de Provence - France - Aix en Provence	7.5 37.5

BUBBLES

Cava - Macabeo - Parelada - Xarel-lo Il Lucio Cava Brut Nature – Catalonia - Spain	7.5 38
Brut Rosé – Chardonnay – Pinot Noir Groote Post - Darling - South Africa	47

BEER

Draft

Bottled & canned

0.0%

Swinckels small 20cl	3.5
Swinckels medium 25cl	3.9
Swinckels pint 50cl	7.6
Brouwerij 't IJ – IJwit	6
Eeuwige jeugd – Bullenbak	6
Uiltje – Blond	6
Uiltje – Bird of Prey IPA	6
Seasonal tap	6
Duvel 666 Blond 6.66%	6
Zatte tripel – Brouwerij t IJ Tripel 8%	6
Liefmans Fruitesse Fruit beer 3.8%	5
Weihenstephaner Weizen 5,4%	6
Corona Lager 4,5%	6
Elegast Organic farmhouse saison cider 7,2%	6.5
Swinckels 0.0% Pilsner 0.0%	3.8
Brouwerij 't IJ Vrijwit Wheat beer 0.5%	5.8
Van de streek – Playground IPA I.P.A 0.5%	5.8
Radler Lemon beer 0.0%	4.8
Weihenstephaner 0.5 Weizen 0.5%	5.8