



# NOMADS

THE STREETFOOD EDITION



Great to have you here! Get comfortable, and we hope you're as excited about tonight as we are. Over the past six years, we've traveled the world in search of the most unique products, surprising dishes, and authentic flavors. From bustling markets in Asia to the narrow streets of South America, we've tasted dishes that truly inspired us.

Along the way, we've scoured markets, cooked with local chefs, and dined at some of the best restaurants. But it's the small, unassuming moments that left the biggest impression on us. The absolute best birria taco from a street stall on a busy square, a fragrant tagine on a sunny rooftop, or a delightful dinner with locals.

Tonight, we want to share these special experiences with you. That's why we're serving The Street Food Edition – a collection of our favorite dishes, each with the signature NOMADS twist. Every dish tells its own story, inspired by our travels. Enjoy this culinary journey and have a wonderful evening!

Team

**NOMADS**

# Bites

## **Classic oyster**

Fine de Claire oyster – shallot vinaigrette –  
lemon – 4

## **Oyster tiradito**

Fine de Claire oysters – Peruvian tiradito  
marinade – soy pearls- 4,5

## **Takoyaki's - 4 pcs.**

Fried squid dough balls – dried bonito – nori  
– Japanese mayonnaise – 8,5

## **Pani puri curry shrimp - 4 pcs.**

Shrimp – curry butter – mint –  
green mango – lime – green chili – 11

## **Pani Puri with sweet potato – 4 pcs.**

Sweet potato cream – chili sauce – mint –  
green mango – lime – green chili – 9

## **Bread**

Served with creamy curry butter – 6

## **Portions of fries**

Served with lemongrass mayonnaise – 6

If you have any allergies or dietary preferences, please let us know.



**Our chefs will take you on a culinary journey around the world, serving our favorite street food dishes with the signature NOMADS twist.**

**4 course experience 49,5**  
Pairing wines 32

**5 course experience 59,5**  
Pairing wines 40

Our experience menus can also be fully vegetarian or vegan upon request.



# À la carte

## **Steak bulgogi - South Korea**

Steak tartare – Korean bulgogi marinade with soy sauce, ginger, and mirin – sesame – tarragon – quail egg – 15

## **Salmon tiradito - Peru**

Salmon – Peruvian marinade with passion fruit and aji amarillo – puffed quinoa – aji amarillo oil – sesame – 15.5

## **Asian dumplings - Singapore**

Kimchi shiitake dumplings – celeriac cream – Sichuan oil – Chinese broccoli – 15

## **Salsa verde - Mexico**

Smoked mackerel – salsa with tomatillo, cilantro, mint, and cucumber – pickled white onion – brined cucumber – 15

## **Sashimi - Japan**

Dry aged bief – Beetroot beurre blanc – wasabi mayonnaise – furikake – soy pearls – Japanese tare marinade with soy sauce and sake – 14.5

## **Mieliesop - South Africa**

South African corn soup – crispy polenta – roasted bell pepper – grilled baby corn – marinated tomato – lemon – 14

## **Supplement langoustine + 5**

## **Pulpo tandoori - India**

Pulpo - Tandoori marinade – cauliflower cream – tomato-chickpea vinaigrette – cashew crumble – 17.5

## **Gyudon bavette - Japan**

Seared beef bavette – crispy rice – soy pearls – sesame – wasabi – cashew – black garlic – 16.5

## **Gamba laksa - Singapore**

Grilled shrimp – papaya chutney – spicy laksa curry – cilantro vinaigrette – papadum – 16

## **Birria - Mexico**

Slow-cooked Veal Cheek in Mexican Birria Sauce - Pico de gallo – grilled avocado – crispy corn shards – 17.5

## **Veggie butter "chicken" - India**

Roasted celeriac – butter "chicken" sauce – almond - hazelnuts – cashew – celery – 15.5

# Desserts

## **Cheesecake - America**

Deconstructed cheesecake – pink pepper – lime – meringue – matcha – pistachio – red currant – mango sorbet – 8.5

## **Pineapple huacatay - Nikkei**

Poached pineapple – yogurt ice cream – pineapple umeboshi compote – huacatay espuma – tajin – 8.5

## **Cheese platter**

5 cheeses from Fromagerie Guillaume – bread by Robert van Beckhoven – rhubarb compote – 14.5

# Coffee & Liqueur

## **Espresso martini - 12,5**

Espresso - Kahlua - Baileys - Vodka

## **Vietnamese egg coffee - 5**

Espresso – condensed milk - caramel  
**Add rum + 4**

## **Irish coffee - 8,5**

Jameson – coffee – whipped cream

## **Spanish coffee - 8,5**

Licor 43 – coffee – whipped cream

## **French coffee - 8,5**

Cointreau – coffee – whipped cream

Limoncello – Villa Massa - 5

Amaretto – Disaronno - 5

Licor 43 – Licor 43 - 5

Salmiak Liqueur – Salmari - 4

Cognac – Martell V.S - 7

Whisky – Dalmore 12 years - 10,5

Grappa – Nonino - 7

# Coffee & Tea

## COFFEE

- Coffee - 3,3
- Espresso - 3,3
- Cappuccino - 3,8
- Latte macchiato - 4
- Cafe latte - 4
- Flat white - 4,5
- Espresso cortado - 3,7
- Espresso macchiato - 3,7

## TEA

- Breakfast boost - 3,3
- Earl grey - 3,3
- Ruby rooibos - 3,3
- Gentle green - 3,3
- Young jasmine - 3,3
- Very berry - 3,3
- Chill Chamomile - 3,3

- Fresh mint - 4
- Ginger - 4
- Chai Latte - 4,5

## OPTIONAL

- Soy Milk + 0,5
- Oat milk + 0,5
- Whipped cream + 0,5
- Extra shot espresso + 0,5

