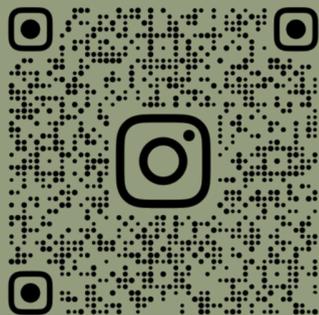


**@nomadpdr**

**NOMAD**

COZINHA COSMOPOLITA



## STARTERS



**COUVERT R\$ 72** – Selection of naturally fermented breads, served with Swiss Tomme Vaudoise cheese, smoked carrot hummus, caramelized onion compote and Parma ham (G) (GF)

**BURRATA R\$ 94** – Buffalo burrata with tomato reduction, confit and fresh tomatoes, Parma ham and basil oil. Served with house-made bread (G) (GF)

**THE BRIE'S COUSIN R\$ 83** – Lightly grilled Swiss Tomme Vaudoise cheese with fresh and marinated figs, wine-caramelized onions, toasted almonds and balsamic vinegar emulsion. Served with house-made bread (G) (GF)

**FISH BAO BUN R\$ 62** – Steamed bun filled with panko-crust white fish, aioli, pickled red onion, sweet chili sauce and chives (GF)

**PORK BAO BUN R\$ 55** – Steamed bun filled with pressed pork glazed in an oriental sauce reduction, fresh cilantro, pickled cucumber and carrot (GF)

**HOUSE CROQUETTE R\$ 48** – Pork knuckle croquette with lemon and aioli (G) (GF)

**SMOKED CARROT HUMMUS R\$ 55** – Chickpea and tahini spread with smoked carrot, finished with roasted kabocha squash and green apple vinaigrette, cilantro and crispy chickpeas. Served with chips (Vg)

**STEAK TARTARE R\$ 79** – Potato gratin served with hand-cut filet mignon, seasoned with red onion, cucumber, whole-grain mustard and olive oil, finished with egg yolk emulsion (G) (GF)

**TUNA TARTAR R\$ 82** – Fresh tuna marinated in oriental sauce, finished with sour cream and chives. Served with chips (subject to availability) (G)

**OCTOPUS WITH ROMESCO R\$ 104** – Grilled octopus with almond and roasted red pepper romesco, smashed potatoes and herb gremolata

## SALADS

**NOMAD SALAD R\$ 79** – Mixed greens and spinach with grilled shrimp, fresh orange, pickled red onion, sour cream and sugarcane molasses emulsion (G)

**FIG & ARUGULA CARPACCIO R\$ 74** – Thinly sliced figs with arugula, Parma ham, shaved Parmesan and toasted almonds, finished with balsamic vinegar emulsion (G)

**PANZANELLA R\$ 59** – Croutons, confit and fresh tomatoes, pickled red onion, basil, avocado and Sicilian lemon emulsion (GF)

**Add-on R\$ 18** – Fresh tuna (subject to availability)

## MAIN COURSES

LAND & SEA  
flavors

**SEAFOOD PAELLA R\$ 137** – Organic rice cooked in shrimp and octopus stock, bell peppers, snow peas, lemon, shrimp, baby squid and grilled octopus

**FISH OF THE DAY R\$ 102** – White fish of the day served with sweet potato and plantain purée, citrus sauce, broccolini, roasted zucchini and carrots

**FISH OF THE DAY WITH SPINACH RISOTTO R\$ 105** – White fish of the day with creamy spinach risotto, fresh tomato, sour cream, almond praline and Sicilian lemon (G)

**SURF & TURF GNOCCHI R\$ 112** – Pan-toasted handmade gnocchi in béchamel sauce with bisque and roasted bell peppers, bacon, shaved Parmesan, crispy bacon and grilled shrimp (G) (GF)

**FILET MIGNON WITH BRIE RISOTTO R\$ 119** – Filet mignon with demi-glace sauce, brie risotto with fresh mushrooms, finished with sautéed broccolini (G)

**PRESSED PORK RIB R\$ 99** – Shredded and pressed pork ribs with oriental sauce reduction. Served with creamy kabocha squash risotto, kabocha and green apple vinaigrette, and fresh cilantro (G)

**ENTRECÔTE & ALIGOT R\$ 115** – Grilled entrecôte with mashed potatoes and Sudbrack raclette cheese, roasted carrots, panko crumb topping and herb gremolata (G) (GF)

**KABOCHA SQUASH & MUSHROOM RISOTTO R\$ 82** – Kabocha squash risotto with sautéed mushrooms, fried sage, sour cream and roasted kabocha (G) (Vt)

**GRAIN ESCALOPE WITH RED CURRY R\$ 79** – Handmade grain escalope served with red curry fried rice and sautéed vegetables (Vg)

**KIDS R\$ 50** – Filet cubes with white rice and roasted potatoes / Pasta with cream sauce and filet cubes (G) (GF)

## DESSERTS

**HOUSE CAKE R\$ 54** – Magian Cacao chocolate cake with caramelized banana ganache, cocoa nut crunch and dulce de leche ice cream (G)

**ROMEO & JULIET R\$ 37** – Crispy cannoli filled with Pomerode cheese cream, guava sauce, buttery crumble and fresh mint (G) (GF)

**YELLOW FRUIT PAVLOVA R\$ 39** – Crispy meringue with whipped cream, mango coulis and fresh fruits (peach, orange and mango) (subject to availability) (G)



Contains glúten



Contains milk



Vegan



Vegetarian

## SOFT BAR

<b>Water (still or sparkling)</b>	<b>8</b>
<b>Tonic Water</b>	<b>10</b>
<b>Soft Drinks</b>	<b>10</b>
(Coca-Cola, Coca-Cola Zero, Guaraná, Guaraná Zero)	
<b>Fresh Orange Juice</b>	<b>15</b>
<b>Fresh Lime Juice</b>	<b>20</b>
<b>Red Bull</b>	<b>22</b>
<b>Espresso Coffee</b>	<b>10</b>

## BEER & DRAFT BEER

<b>Stella Artois</b>	<b>15</b>
<b>Stella Artois Gluten-Free</b>	<b>15</b>
<b>Corona</b>	<b>15</b>
<b>Corona Cero</b>	<b>15</b>
<b>Brahma Draft Beer (subject to availability)</b>	<b>15</b>

## CAIPIRINHAS & CAIPIROSKAS

<b>Caipirinha de Limão</b>	<b>32</b>
Sagatiba cachaça or vodka   Lime (Citrus / Sweet)	
<b>Caipirinha de Morango</b>	<b>34</b>
Sagatiba cachaça or vodka   Strawberry (Fruity / Sweet)	

## CLASSIC COCKTAILS

<b>Gin &amp; Tonic</b>	<b>38</b>
Gin   Tonic   Sicilian lemon   Rosemary (Lightly bitter / Refreshing)	
<b>Gin &amp; Tonic Premium</b>	<b>60</b>
Hendrick's gin   Tonic   Cucumber (Lightly bitter / Refreshing)	
<b>Moscow Mule</b>	<b>38</b>
Vodka   Ginger   Tahiti lime   Ginger foam (Spicy / Refreshing)	
<b>Aperol Spritz</b>	<b>38</b>
Aperol   Sparkling wine   Sparkling water (Herbal / Refreshing)	
<b>Penicillin</b>	<b>42</b>
Chivas 12 whisky   Honey   Ginger   Sicilian lemon (Smoky / Sweet)	
<b>Negroni</b>	<b>42</b>
Bulldog gin   Cinzano   Campari (Bold / Bitter)	
<b>Negroni Premium</b>	<b>60</b>
Bulldog gin   1757 Di Torino   Campari (Bold / Bitter)	

<b>Margarita</b>	<b>40</b>
Tequila   Orange liqueur   Tahiti lime (Citrus / Refreshing)	
<b>Campari Tonic</b>	<b>38</b>
Campari   Tonic (Bitter / Refreshing)	
<b>Paper Plane</b>	<b>45</b>
Wild Turkey whiskey   Aperol   Amaro   Sicilian lemon (Bitter / Refreshing)	
<b>Whiskey Sour</b>	<b>42</b>
Jack Daniel's whiskey   Sicilian lemon   Bitters (Woody / Sweet)	
<b>Fitzgerald</b>	<b>40</b>
Bulldog gin   Bitters   Tahiti lime (Citrus / Refreshing)	

## SIGNATURE COCKTAILS

<b>Uma Noite na Amazônia</b>	<b>45</b>
Grey Goose vodka   Pear   Peach   Pineapple (Citrus / Fruity / Refreshing)	
<b>Mochileiro</b>	<b>38</b>
Sagatiba cachaça   Pineapple   Spices   Coffee (Velvety / Clean / Fruity)	
<b>Viagem Sem Fim</b>	<b>42</b>
Gin   Cynar   Honey   Mint   Grapefruit (Herbal / Spicy / Refreshing)	
<b>Descobridor dos Sete Mares</b>	<b>40</b>
Gin   Green grape   Pineapple   Spices	
<b>Verão em Kyoto</b>	<b>38</b>
Rum   Mango   Matcha   Melon (Fruity / Herbal / Refreshing)	
<b>A Caminho do México</b>	<b>42</b>
Tequila   Raspberry   Yuzu   Sparkling wine (Citrus / Fruity / Refreshing)	
<b>Bon Vivant</b>	<b>40</b>
Spiced rum   Cashew fruit   Honey   Ginger   Bitters (Citrus / Spiced / Refreshing)	
<b>Navegando em Águas Desconhecidas</b>	<b>45</b>
Gin   Cucumber   Basil   White wine (Citrus / Dry / Refreshing)	
<b>Terra à Vista</b>	<b>40</b>
Vodka   Ginger   Watermelon soda (Fruity / Spicy / Refreshing)	
<b>Na Rota do Caribe</b>	<b>42</b>
Chivas 12 whisky   Pineapple syrup   Cinnamon   Tahiti lime juice (Bold / Fruity)	

## SPIRITS (BY THE GLASS)

<b>Don Julio Tequila</b>	<b>42</b>
<b>Chivas 12-Year-Old Whisky</b>	<b>42</b>
<b>Jack Daniel's Whiskey</b>	<b>35</b>
<b>Jägermeister</b>	<b>25</b>
<b>Campari</b>	<b>25</b>
<b>Grey Goose Vodka</b>	<b>38</b>
<b>Bulldog Gin</b>	<b>35</b>
<b>Licor 43</b>	<b>40</b>

## NON-ALCOHOLIC

<b>Virgin Mule</b>	<b>30</b>
Lime   Ginger soda   Ginger foam (Lightly spicy & refreshing)	
<b>Volta ao Mundo</b>	<b>30</b>
Green grape   Yuzu   Pineapple   Spices (Fruity & Sweet)	
<b>Pé na Estrada</b>	<b>30</b>
Ginger   Tahiti lime   Watermelon soda (Fruity & Refreshing)	

## SPARKLING WINES

<b>Charlotte Brut Charmat</b>	<b>105</b>
Origin: Vale dos Vinhedos, Brazil Producer: Aurora Grape: 100% Prosecco	
<b>Charlotte Brut Champenoise</b>	<b>159</b>
Origin: Vale dos Vinhedos, Brazil Producer: Pizzato Grapes: 95% Chardonnay, 5% Pinot Noir	

## WHITE WINES

<b>Suspeito</b>	<b>99</b>
Origin: Brazil Grape: Chardonnay	
<b>El Rosal Sauvignon Blanc</b>	<b>109</b>
Origin: Casablanca Valley, Chile Grape: 100% Sauvignon Blanc	
<b>Altis Vinho Verde</b>	<b>124</b>
Origin: Portugal Producer: Ravasqueira Grapes: Loureiro, Arinto & Trajadura	
<b>Teresa e Alberto Gran Reserva</b>	<b>169</b>
Origin: Maule Valley, Chile Grapes: 85% Chardonnay, 15% Sauvignon Blanc Glass (150 ml): R\$ 38	

<b>Etna Bianco Giovanni Rosso</b>	<b>569</b>
Origin: Etna, Italy Producer: Giovanni Rosso Grape: 100% Carricante	

## ROSÉ

<b>Viejo Feo Pinot Noir Rosé</b>	<b>110</b>
Origin: Maule Valley, Chile Producer: Viña Tinajas Grape: 100% Pinot Noir	

## RED WINES

<b>El Supremo Malbec</b>	<b>105</b>
Origin: Mendoza, Argentina Grape: 100% Malbec	
<b>Dona Vitória Premium</b>	<b>125</b>
Origin: Alentejo, Portugal Producer: Ravasqueira Grapes: Syrah, Aragonez & Trincadeira	
<b>El Rosal Pinot Noir</b>	<b>135</b>
Origin: Maipo Valley, Chile Grapes: Carmenère & Syrah	
<b>Ruben e Flora Gran Reserva</b>	<b>169</b>
Origin: Maule Valley, Chile Grapes: 85% Cabernet Sauvignon, 15% Carmenère Glass (150 ml): R\$ 38	
<b>Ijalba Tempranillo</b>	<b>189</b>
Origin: Rioja, Spain Grape: 100% Tempranillo	
<b>El Rosal Family Signature Blend</b>	<b>290</b>
Origin: Maipo Valley, Chile Grapes: 52% Malbec, 26% Cabernet Sauvignon, 13% Petit Syrah, 9% Syrah Glass (150 ml): R\$ 58	
<b>Serrera Malbec Gran Guarda</b>	<b>425</b>
Origin: Luján de Cuyo, Mendoza, Argentina Grape: 100% Malbec	
<b>Almaviva</b>	<b>1990</b>
Origin: Puento Alto, Chile Grapes: 74% Cabernet Sauvignon, 19% Carmenère, 5% Cabernet Franc, 2% Petit Verdot	



**Corkage Fee: R\$ 60**