NOMAD'S MENU SUGGESTIONS

There are plenty of ideas for celebrations and reasons for them too. But there is only one place where the two go hand in hand.

For groups of 13 or more, we need the menu selection in advance. Please choose a uniform menu for the whole group.

TRAVELLER'S MENU 78 TO SHARE

All dishes are placed "tavolata style" in the middle of the table to sharing. You can build your menu by choosing 3 dishes per course for the whole group.

STARTERS

SALAD

with tomatoes, onions, cucumber, olives, sunflower seeds, pumpkin seeds & house dressing

SWEET POTATO

Sweet potato with vegan herb cream, pickled radishes, chives, fried onions & sesame seeds

HONEYDEW MELON

grilled melon, marinated feta, walnuts, crema di balsamico, olive oil & watercress

PULPO

grilled pulpo (GR), olive-caper salsa, red onions, pickled mustard seeds & rocket salad GYOZA

filled with beef or pork served with shoju sauce

PHILLY CHEESESTEAK

Homemade brioche bun, saddle of beef (CH), yellow peppers, pickled onions & cheddar cheese

MAINS

KOREAN BULGOGI Saddle of beef (CH), with green beans, red peppers & onions

CHICKEN SHAWARMA
Roasted chicken (CH) tabouleh
salad with cucumber & tomato,
labneh & parsley

TERIYAKI SALMON Salmon fillet (NOR) with teriyaki glaze, broccoli, sesame & coriander

FALAFEL
Falafel made from chickpeas, ezme,
labneh, walnuts & watercress

TORTIGLIONI PASTA
Pasta with pesto bianca,
artichokes, almonds & Grana
Padano

SIDES: Seasonal vegetables Rice

SWEETS

FROZEN YOGURT with honey and brittle

CHURROS with ganache & cinnamon sugar CHOCOLATE CAKE

LEMON CAKE

CHOCOLATE MOUSSE