

NOMAD'S MENU SUGGESTIONS

2023

There are plenty of ideas for parties, and plenty of reasons for them. But there's only one place where both go hand in hand.

*For 13 or more people a menu selection in advance is required.
Please select a single menu for the entire group.*

TRAVELLERS MENU 78 TO SHARE

*All dishes are placed in the centre of the table "Tavolata Style" to share.
Please select 3 dishes per course and choose two side dishes.*

STARTERS

*Smoked beetroot carpaccio with
walnut tapenade, pear and focaccia*

*Colorful carrot salad with chicorée
and passionfruit dressing*

*Cauliflower soup with virgin olive oil
and roasted onions*

Pulled beef tacos with red mole

*Falafel with baba ganoush and
pickled red onions*

MAIN COURSE

*Moroccan beef tagine, seasonal
vegetables*

*Run Dung - spicy Jamaican fish stew
with bell peppers and tomatoes*

*Yellow Thai Curry with chicken drums,
carrots, peas and fried limes*

*Lentil stew with butternut squash
(vegan)*

*Gersotto with cauliflower, curcuma
and roasted hazelnuts (vegan)*

SWEETS

*Irish coffee
mousse*

*Tiramisu
with salted caramel*

*Red berries parfait
with peppermint*

*Pecan pie
with tonka bean ice cream*

*Vegan coconut panna cotta
with passionfruit coulis*

Sides

Couscous tabouleh

Fragrant rice

Rice with grated coconut

Mashed sweet potatoes

**SHOULDER TENDER
FROM THE GRILL, CHIMICHURI
+20 PER PERSON**

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**FANCY THIS UPGRADE? TREAT YOURSELF!
ENJOY THE SHOULDER TENDER & TWO OF
THE ABOVE MENTIONED DISHES.**