



NOMAD

THE BREAKFAST GARDEN

- EGGS ON FIRE** 55
Eggs, bacon, chorizo sausages, portobello mushroom, cherry tomato, hash brown
- NORDIC PLATE** 75
Poached eggs, avocado, smoked salmon, grilled asparagus, wilted spinach, cherry tomato & mushroom
- BE VEGGI** 75
Eggs, grilled halloumi, portobello mushroom, cherry tomato, avocado, hash brown, asparagus & falafel
- SMASHED AVOCADO TOAST** 75
Toasted sourdough topped with smashed avocado, two poached eggs, Hollandaise sauce
- OTTOMAN EGGS** 60
Poached eggs on organic garlic yogurt, spinach, chilli pepper sauce, served with sourdough
- HOMEMADE GRANOLA** 55
Organic Greek yogurt with fresh berries, banana, and orange honey

VEGAN CORNER

- VEGAN BREAKFAST** 60
Scrambled tofu, avocado, asparagus, portobello mushroom, cherry tomato, falafel, hash brown
- THE MORNING BOWL** 70
Pumpkin & almond hummus, avocado, grilled asparagus, cherry tomato confit, boiled chickpeas, charred broccolini
- AÇAI BOWL** 55
Dried fruits, nut granola, berries, banana

SWEET CRAVINGS

- MORNING VELVET TOAST** 45
Soaked in milk, mixed berries, ricotta, maple syrup
- SWEET BERRY STACK** 45
Banana with pistachio paste, strawberries, maple syrup, and ricotta

If you have any concerns regarding food allergies, please alert your server before ordering.

- Vegetarian
- Gluten
- Nuts
- Vegan
- Eggs
- Seafood
- Gluten-Free
- Fish
- Dairy
- Shellfish

ECO-FRIENDLY SALADS

- CAESAR SALAD** 60
Crispy wedge of iceberg lettuce, boiled eggs, crispy beef bacon, Caesar dressing
Add chicken 15
Add prawns 25
- ICEBERG WEDGE** 60
Roquefort dressing, garlic croutons, grilled pear, candied walnuts
- THAI GREEN PAPAYA WITH SHRIMP** 75
Papaya, long beans, cherry tomato, carrot, peanuts, Thai chilli dressing

SMALL BITES

- DYNAMITE SHRIMP** 65
Crispy shrimp tossed in spicy dynamite sauce
- CHICKEN EMPANADAS** 59
Golden pastry filled with seasoned chicken
- STUFFED JALAPEÑO WITH GUACAMOLE & MANGO SALSA** 50
Spicy jalapeños filled and served with fresh guacamole and mango salsa
- BOLOGNESE LOADED FRIES** 60
Crispy fries topped with rich Bolognese sauce and cheese

SANDWICHES & BURGER

- SMOKED SALMON & BAGEL** 75
Heirloom tomato, whipped dill cream cheese, red onion, cucumber, fried capers, potato wedges
- THREE LITTLE VEAL** 85
Baguette, pancetta, mortadella, spicy salami, smoked scamorza, burnt lemon aioli, pickled hot pepper, fresh rocket, extra virgin olive oil, potato wedges
- NOMAD BEEF BURGER** 95
Brioche bun, cheddar cheese, mushroom, smoked aioli, French fries
- CHICKEN SANDWICH** 85
Crispy fillet fried chicken, hash brown, onion rings, iceberg lettuce, chipotle sauce & French fries
- HALLOUMI BURGER** 65
Grilled halloumi cheese, portobello mushroom, rocket, red onion, avocado, sun-dried tomato & walnut pesto, French fries

MAIN COURSE

- SPAGHETTI ALLO SCOGLIO** 95
Spaghetti with mixed shellfish, tomato sauce, cream, extra virgin olive oil
- ARROZ BOMBA SEAFOOD PAELLA** 135
Gulf prawns, fresh squid, mussels, cuttlefish cooked in sofrito sauce
- WILD MUSHROOMS RISOTTO** 75
Carnaroli rice cooked with wild mushrooms, truffle paste, grana padano, and butter
- LAMB SHANK** 145
Slow-braised lamb shank with rich jus, creamy polenta, and seasonal vegetables, gremolata
- CORNFED CHICKEN SUPREME** 95
Pan-seared chicken breast with herb cream sauce, truffle mash potato, and steamed greens, mushroom sauce
- GREEK SEABASS** 135
Pan fried seabass fillet, edamame, shimeji mushrooms, in miso buerre blanc
- PAN SEARED SANCHOKU RIBEYE (300G)** 195
Glazed carrot, bulgogi sauce, Asian slaw and crisp

BAKED FROM THE OVEN

- ALBUSTAN TRUFFLE BURRATA** 95
Freshly baked flatbread topped with burrata cheese and shaved truffle
- FRUTTI DI MARE** 85
Tomato, mozzarella, mixed seafood
- MARGHERITA** 65
Tomato, mozzarella cheese, basil
Add spicy salami 15

DESSERTS

- CLASSIC CHEESECAKE** 45
Creamy baked cheesecake topped with tangy mixed berry compote & whipped cream
- BAKLAVA UM ALI** 45
Rich fusion of flaky baklava and warm um ali pudding, served with vanilla ice cream
- CHURROS** 45
Crispy fried dough dusted with cinnamon sugar, served with warm chocolate sauce
- STICKY TOFFEE PUDDING** 45
Warm date pudding drenched in rich toffee sauce, served with creamy camel milk ice cream
- PISTACHIO MILK CAKE** 45
Milk-soaked cake layered with pistachio cream and garnished with chopped pistachios



NOMAD

HOT & HEALTHY

WELLNESS WARMERS

Cappuccino	32
Latte / Spanish Latte	32/34
Flat White	32
Americano	30
Long Black	30
Piccolo / Cortado	29
Espresso / DBL Espresso	19/24
Espresso Macchiato	20
Add On	
Soy, almond, coconut or oat milk	+5
Salted caramel, vanilla syrup, hazelnut syrup	+7
Pistachio Latte	35
Nutty and creamy, with the rich flavour of roasted pistachios blended into steamed milk and espresso	
Biscoff Latte H&C	35
Smooth, luxurious, and cosy	
Matcha Latte H&C	35
Premium Japanese matcha whisked into creamy milk, served warm for a soothing, antioxidant-rich boost	
Cafe Mocha	32
Decadent chocolate meets espresso, topped with velvety steamed milk — a perfect sweet indulgence	
Turmeric Latte – The Golden Milk	32
The famous “Golden Milk” with turmeric, cinnamon, and ginger for a soothing, anti-inflammatory treat	

PURE ORIGINS TEA

English Breakfast	25
Earl Grey Tea	25
Organic Green Tea	30
Organic Jasmine Tea	30
Organic Lemon Ginger Tea	30
Organic Chamomile Tea	30

ORIENTAL CHARM

Turkish Coffee	35
Moroccan Tea	40
Arabic Coffee (Dallah)	65
Iced Tea Lemon	32

FLAVOURED ICED TEA

Honeyed Ray	39
Lemon tea kissed with a touch of honey	
Citrus Mist	39
Iced Earl Grey infused with fresh citrus	
Ruby Chill	39
Vibrant strawberry-infused iced tea, crisp and refreshing	
Amber Peach	39
Chilled tea infused with juicy peaches, sweet and soothing	

COLD BEVERAGES

Nomad Pink Latte – Beetroot	35
A visually stunning pink-hued latte with a subtle floral flavour, creamy and refreshing	
Nomad Ube Latte	35
Vibrant purple ube latte, sweet and nutty, served chilled for a delightful twist	
Caramel Creamy Frappuccino	32
Smooth espresso blended with milk and caramel, topped with whipped cream for indulgence	
Triple Choco Frappuccino	32
Chilled mocha frappe with rich chocolate and espresso, finished with a creamy crown of whipped cream	

SOFT BEVERAGES

Pepsi	25
Pepsi Zero	25
7UP	25
7UP Zero	25
Mirinda	25
Soda	25
Tonic	25
Ginger Ale	25
Red Bull	40

H2O

	S/L
Acqua Panna	19/34
San Pellegrino	20/35

SMOOTHIES

Energy Booster	39
Nut-free peanut butter, açai, banana, cherry	
Açai Kick	39
Açai, blueberry, mango, banana	
Tropicalada	39
Coconut pineapple and banana	
Caribbean Kiss	39
Melon, strawberry, and mango	
Mango Paradise	39
Mango, passion fruit and pineapple	

REFRESHMENTS

Orange	35
Pineapple	35
Watermelon	35
Lemon Mint	35
Green Apple	35

COCKTAILS

Nomad Drift	55
Rum, Blue Curaçao, lime juice, pineapple juice	
Whiskey Hug	55
Whiskey, lime juice agave syrup, cinnamon, ginger ale	
Green Horizon	60
Tequila, Midori, agave syrup, lime juice, pineapple juice	
Cherry Moon	65
Gin, cherry liqueur, raspberry syrup, tonic water	
Nove	65
Vodka, Aperol, passion syrup, lime juice	
All the classic cocktails are available	

WINE

WHITE WINE	GLS	BTL
Arcadian Sauvignon Blanc	50	190
Hardys Chardonnay	50	190
Garganga Pinot Grigio	50	215
Lamberti Pinot Grigio	60	355
Matua Sauvignon Blanc	70	350
Robert Mondavi Chardonnay	80	380
RED WINE	GLS	BTL
Hardys Cabernet Merlot	55	200
Araldica Barbera	55	200
Matua Pinot Noir	70	355
Robert Mondavi Pinot Noir	80	380
ROSÉ WINE	GLS	BTL
Cuvée Sabourin Blush	59	255
SPARKLING WINE	GLS	BTL
Conte Fosco Brut	60	249
Prosecco DOC, Da Luca		279
Rosé Prosecco DOC, Da Luca	69	299

BEER

BEER BOTTLE

SOL	50
Heineken	40
Tiger	40
Amstel	40

DRAUGHT BEER

Amstel	55
Heineken	60
Birra Moretti	60