

NOMADE

PLAYA NOMADE FOOD MENU

APPETIZERS

- AVOCADO COCKTAIL** (D) (G) 58
with tiger prawns, avocado & cocktail sauce
- BURATTA** (D) 125
With comfit peppers, fried capers, basil & virgin olive oil dressing
- MEDITERRANEAN PLATTER** (D) (S) 70
Served with homemade pita bread, Greek feta cheese, baby heritage vegetables & green olives
- GRILLED CARABINEROS SHRIMPS** (S) 300
With lemon and lemon butter sauce
- GRILLED OCTOPUS** (S) 140
With paprika, virging olive oil & Idaho potato
- FRIED CALAMARI** (G) (S) 128
With rocket, cherry tomatoes, tartar sauce & green mayo

SALADS

- LOBSTER CAESAR** (G) (D) (S) 180
Half Canadian lobster, croutons, parmesan cheese & lobster mayo
- GREEK VILLAGE** (D) 68
With tomato, cucumber, Kalamata olives & Greek feta cheese
- LENTIL SALAD** (V) 54
Green lentils, capsicum, orange dressing & chickpeas
- MIXED GREENS** (V) 54
With mezclum salad, cucumber & avocado
- GOAT CHEESE** (G) (N) 58
with goat cheese, croutons, beetroot & walnuts
- MARINATED ROASTED CHICKEN** (G) 72
With avocado, cabbage, mushrooms, asparagus & fresh onion
- QUINOA TABBOULEH** (D) 62
With hallumi cheese, mix of red and white quinoa, tomato & parsley

FOR SHARING

Recommended for 2 person

- BOTTARGA LINGUINI** (G) (S) 246
In bottarga sauce, salmon ikura, served with grated Italian bottarga
- LOBSTER LINGUINI** (G) (S) 246
Half Canadian lobster, bisque emulsion, tomato & basil
- GRILLED RIB EYE** (A) (D) 340
600 grams of Black Angus beef & green pepper sauce
- VEAL MILANESE** (G) (D) 380
Veal cutleta, parmegiano region & tomato coulis
- MIX GRILL** (D) (A) 380
300 grs Rib eye steak, kofta, shish tawook, served with tzatziki sauce & Mediterranean hummus

PIZZAS

- TRUFFLE PIZZA** (G) (D) 30
- PIZZA PEPPERONI** (G) (D) 30

MAINS

- TRUFFLE & ASPARAGUS SPAGHETTI** (A) (G) (D) 140
In creamy sauce
- SEAFOOD RISOTTO** (S) (A) 116
Paella style rice, with squid, mussels & prawns
- PENNE ARRABBIATA** (V) (G) 90
With tomato sauce, cayenne pepper & kalamata olives
- SALMON FILLET** (S) (N) 90
With asparagus, beetroot quinoa & orange sauce
- WILD MUSHROOM & TRUFFLE RISOTTO** (V) (A) 90
With porcini mushrooms & truffle

RAW BAR

- BEEF TARTAR** (G) (D) 116
120 grams of tenderloin beef, cornichons, capers, mayo & classic dressing
- BEEF CARPACCIO** (D) 92
80 grams of tenderloin beef, truffle mayo & parmesan cheese
- TUNA TARTAR** (G) (S) 68
Yellow tail tuna with guacamole, soya sauce, coriander & ginger
- SALMON TARTAR** (D) (S) 76
80 grams of Scottish salmon & avocado topped with fried quinoa

SIGNATURE BURGERS & SANDWICHES

- SALMON BURGER** (G) (S) (D) 105
100 grams of Scottish Salmon poached on teriyaki sauce, pineapple & asparagus
- CHICKEN BURGER** (G) (D) 90
120 grams of label rouge chicken, avocado, comfit tomato, mayo & Dijon mustard sauce
- BEEF BURGER** (G) (D) (A) 105
200 grams of tenderloin beef, cheddar cheese, BBQ sauce, onion, lettuce & tomato
- CLUB SANDWICH** (G) (D) 70
With tomato, lettuce, mayo, & french fries
- CAPRESE PANINI** (G) (D) (N) 65
With buffalo mozzarella, tomato, house pesto & basil

SIDES

- BROCCOLI** (V) 30
- RATATOUILLE** (V) 30
- PILAF RICE** (V) 30
- SAUTEED MUSHROOMS** (V) 35
- FRENCH FRIES** (V) 30
- MASHED POTATOES** (D) 35
With black truffle
- MASHED POTATOES** (D) 30
With butter
- ROASTED POTATOES** (V) 30
- POTATO GRATIN** (D) 30

DESSERTS

- RED BERRIES TART** 44
With ice cream
- OREO CHEESECAKE** 46
- WALNUT BROWNIE** 48
- WARM APPLE PIE** 52
- FRUIT PLATTER** 60
- SELECTION OF ICE CREAM** 46
- CHOCOCHOCO FONDUE** for 2 150
Chocolate cake with pistachio nougatine, served with vanilla ice cream
- PAVLOVA A LA PLAYA** for 2 120
Oven baked merengue filled with fresh fruits & custard cream

(A) ALCOHOL (S) SEAFOOD (N) NUTS (G) GLUTEN
(D) DAIRY (V) VEGAN (P) PREORDER OPTION

ALL PRICES ARE INCLUSIVE OF 5% VAT + 10% SERVICE CHARGE & ARE SUBJECT TO 7% MUNICIPALITY FEE
KINDLY INFORM US OF ANY KNOWN ALLERGIES & DIETARY REQUIREMENTS / DISHES ARE SERVED ONCE READY



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