

OESTERS

PER STUK

3.80

LECHE DE TIGRE OESTERS

PER STUK

4.20

AGUACHILE OESTERS

PER STUK

4.20

COLOMBIAANSE EMPANADAS

RUNDEVLEES 🌿 AVOCADOSAUS

PER STUK

3.50

SPAANSE KROKETTEN

BELLOTA CHORIZO PER STUK

3.00

SPINAZIE PER STUK

3.00

GYOZA'S

KIP OF VEGETARISCH

SRIRACHA MAYONAISE

5 STUKS

7.50

PATACON

HARTIGE BAK BANAAN

4 STUKS

6.00

KARAAGE CHICKEN

KIMCHI MAYONAISE

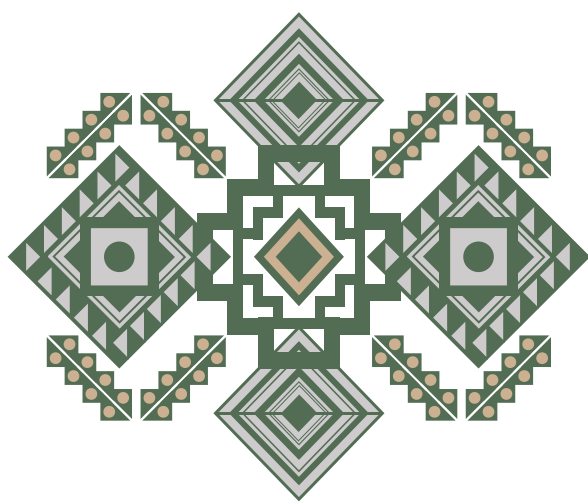
5 STUKS

9.50

IBERICO HAM

TOAST 🌿 TUMACA

14.80

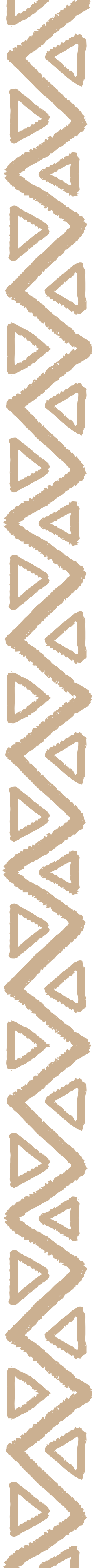


WELKOM IN DE NOMADISCHE KEUKEN.

EEN BELEVING DIE JE VIA SMAKEN MEENEEMT
LANGS CULTUREN, KUSTEN EN MARKTEN, MET
RECEPTEN VAN GROOTMOEDERS EN MOEDERS.

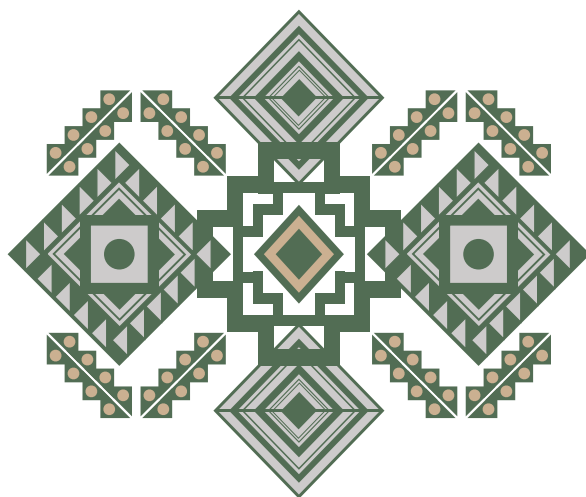
BIJ NOMADÂS KOMEN
DE CRIOLLA, DE MEDITERRANE EN DE NIKKEI-
KEUKEN SAMEN, NIET ALS ETAPPES,
MAAR ALS ONTMOETINGEN BINNEN ÉÉN
EN DEZELFDE REIS.

ELK GERECHT IS EEN VERHAAL
EN ELKE HAP EEN BESTEMMING.





La geria



GENIET VAN EEN CULINAIRE REIS

4 🌸 gangenmenu

€55

6 🌸 gangenmenu

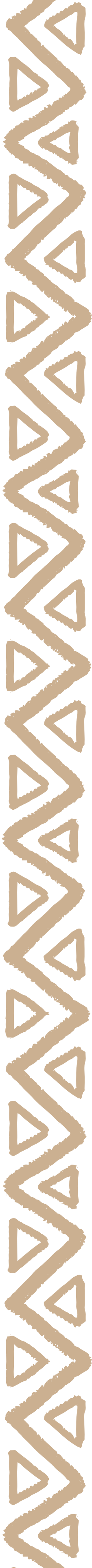
€69,80

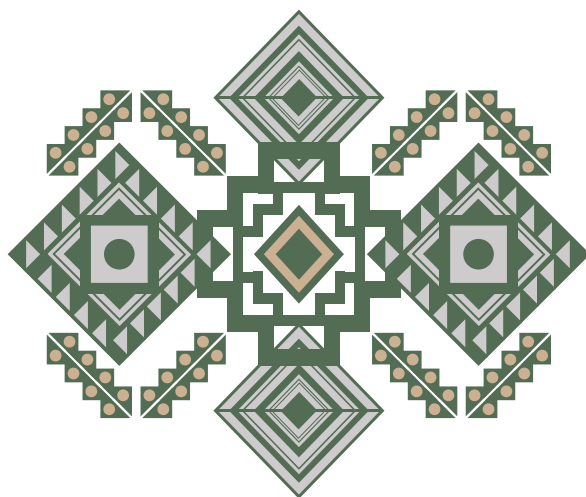
SIGNATUURMENU

6 🌸 gangenmenu

inclusief tafelwater,
wijnarrangement,
friandises en koffie of thee.

€110





APERITIEF

OESTERS

PER STUK

3.80

LECHE DE TIGRE OESTERS

PER STUK

4.20

AGUACHILE OESTERS

PER STUK

4.20

IBÉRICO HAM

MET TOAST EN TUMACA

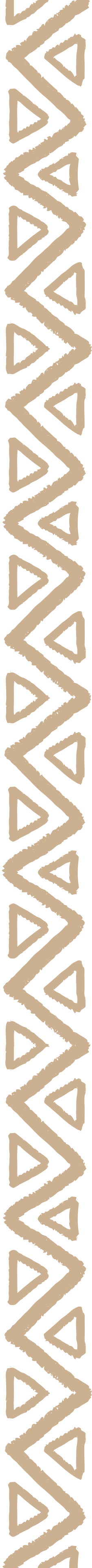
14.80

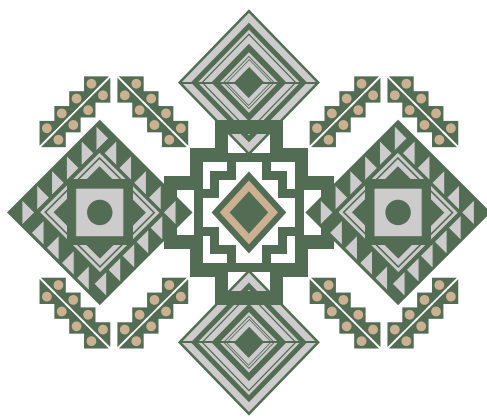
BROODSERVICE

MET BOTER EN OLIJFOLIE

4.80

Indien u allergieën heeft, gelieve dit aan ons personeel te melden





GRAVAD LAX ZALM TIRADITO

zalm 🌿 mango chutney
leche de tigre mayonaise

16.90

CAUSA ACEVICHADA

ají amarillo 🌿 aardappel
gamba 🌿 tonijn

16.90

PULPO AL OLIVO

kalamata saus 🌿 chalaca 🌿 avocado
zoete aardappelchips

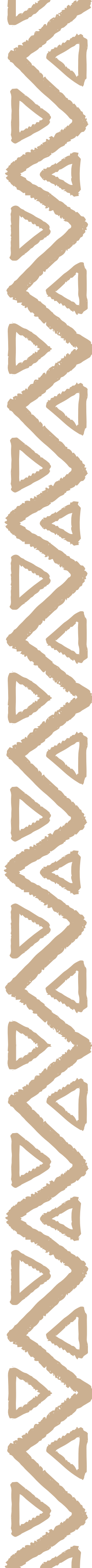
17.50

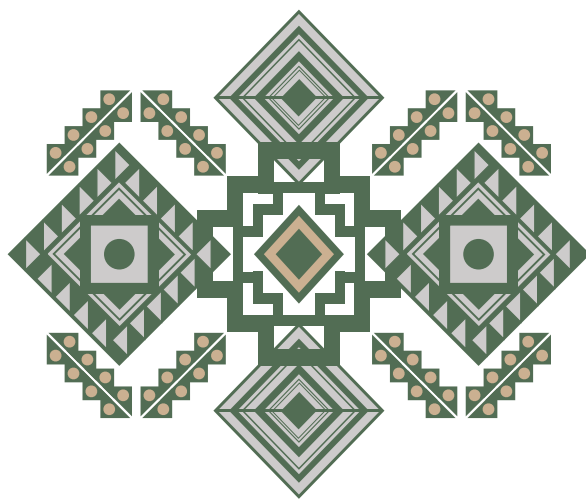
AZIATISCHE STEAK TARTAAR

gochujang 🌿 wasabi 🌿 mille-feuille

18.20

Indien u allergieën heeft, gelieve dit aan ons personeel te melden





GAMBA PAELLA

inktvis • Argentijnse gamba • alioli

19.80

IBÉRICO BIRRIA TACO

varken • pico de gallo • salsa

verde

17.80

ARROZ HUACATAY CON PATO

eendenborst filet • geconfijte eendenborst

huacatay kruid • rijst

22.50

WITVIS ROULEAUX MET UNAGI

unagi saus • edamame puree

paling

21.50

LOMO SALTADO

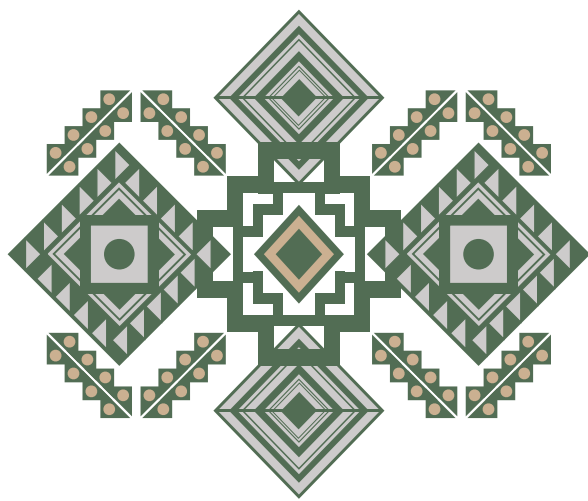
runderhaas • soja

ají panca • koriander

26.50

Indien u allergieën heeft, gelieve dit aan ons personeel te melden





VEGETARISCH

RODE BIET CAUSA

ají amarillo 🌿 aardappel
kewpie mayonaise

14.80

NIKKEI BOWL

maïs cancha 🌿 maïs choclo
kumquat 🌿 kruiden boeket

14.50

WONTONSOEP

shitake 🌿 knolselderij
spitskool 🌿 wortel

14.50

TOMATO–GLAZED

TOFU

tomaat 🌿 gebrande tofu
kruiden boeket

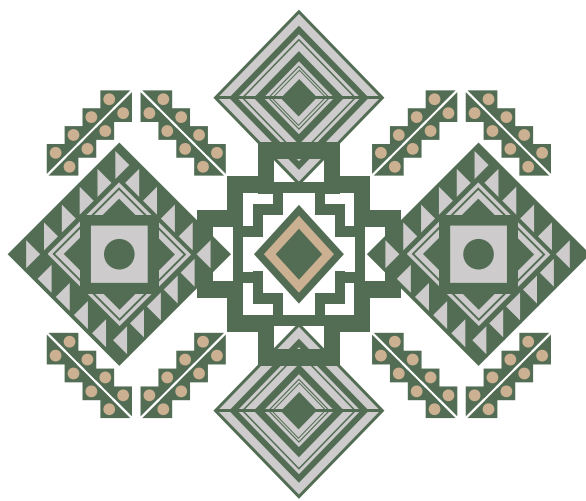
16.50

BLOEMKOOBKATSU

miso crème
geroosterde sesam dressing

16.80

Indien u allergieën heeft, gelieve dit aan ons personeel te melden



DESSERT

KOKOS STICKY RICE MET BANAAN

bananenijs 🌸 kokosrijst 🌸 pinda

13.50

DULCE DE LECHE CHEESECAKE

maria bisquits 🌸 handgemaakt bourbon vanille ijs

12.90

FRIANDISES

selectie van vier friandises

8.50



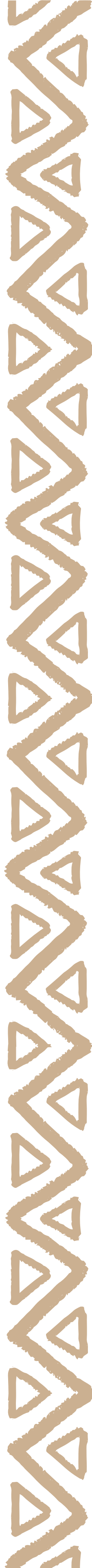
KAAS

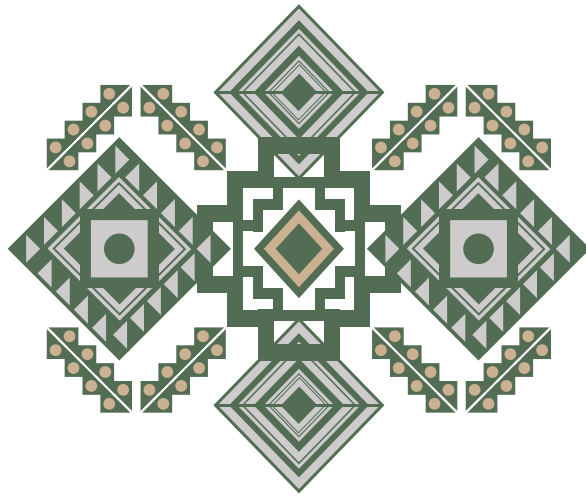
selectie van vier kazen

14.90



Indien u allergieën heeft, gelieve dit aan ons personeel te melden



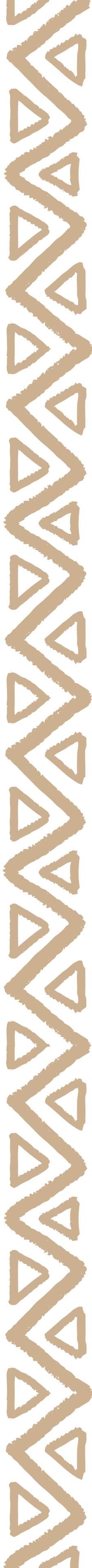


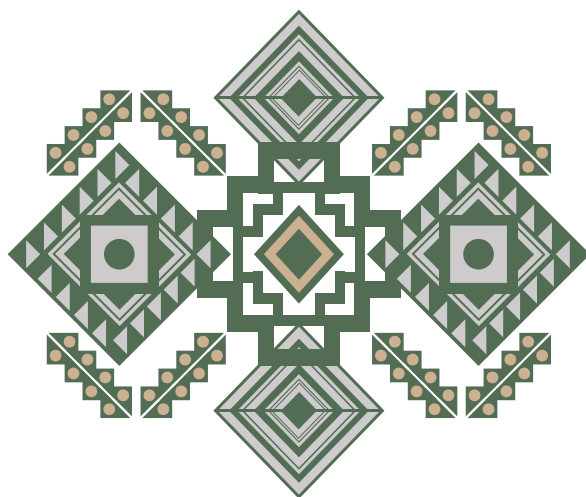
WELCOME TO OUR NOMADIC KITCHEN.

AN EXPERIENCE THAT TRAVELS THROUGH
CULTURES, COASTS, AND MARKETS GUIDED BY
FLAVORS, WITH RECIPES FROM
GRANDMOTHERS AND MOTHERS.

AT NOMADÂS, CRIOLLA, MEDITERRANEAN,
AND NIKKEI CUISINES COME TOGETHER AS
ENCOUNTERS WITHIN ONE AND THE
SAME JOURNEY.

EACH DISH IS A STORY
AND EVERY BITE A DESTINATION.





ENJOY A CULINARY JOURNEY

4 🌸 course menu

€55

6 🌸 course menu

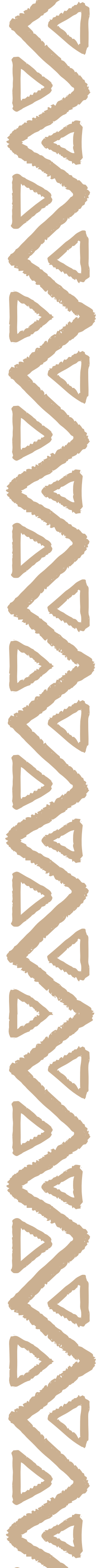
€69,80

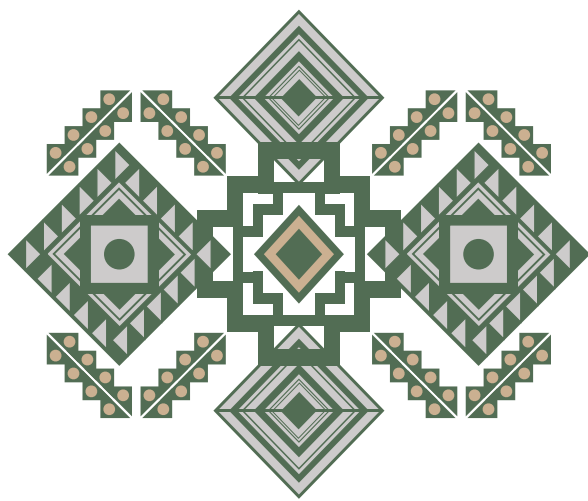
SIGNATURE MENU

6 🌸 course menu

Including table water,
wine pairing,
friandises, and coffee or tea.

€110





APERITIF

OYSTERS

PER PIECE

3.80

LECHE DE TIGRE OYSTERS

PER PIECE

4.20

AGUACHILE OYSTERS

PER PIECE

4.20

IBÉRICO HAM

WITH TOAST AND TUMACA

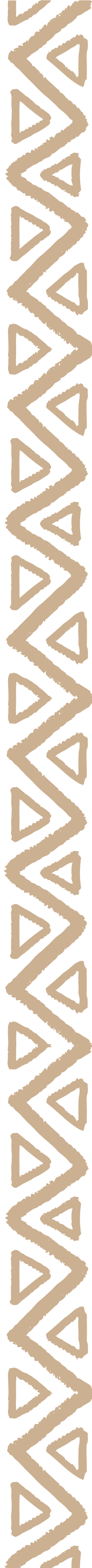
14.80

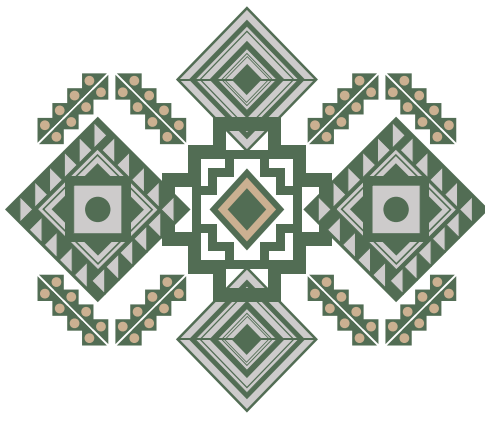
BREAD SERVICE

BUTTER AND OLIVE OIL

4.80

In case of allergies, please report this to our staff





GRAVED LAX SALMON TIRADITO

salmon • mango chutney
leche de tigre mayonnaise

16.90

CAUSA ACEVICHADA

ají amarillo • potato
shrimp • tuna

16.90

PULPO AL OLIVO

kalamata sauce • chalaca • avocado
sweet potato chips

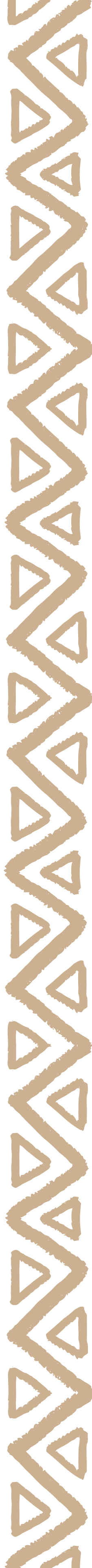
17.50

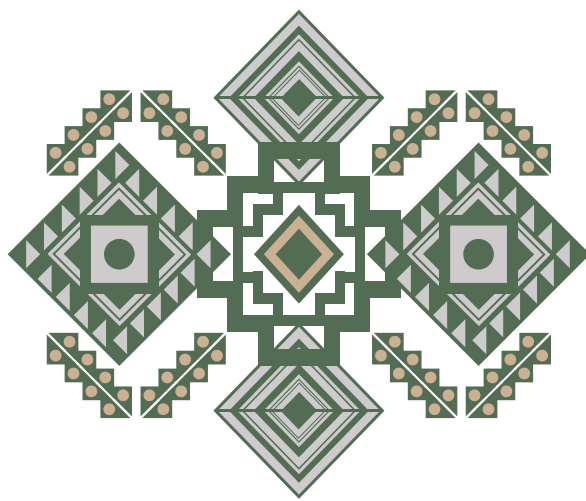
ASIAN STEAK TARTAR

gochujang • wasabi • mille-feuille

18.20

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PRAWN PAELLA

squid • Argentina prawns • alioli

19.80

IBÉRICO BIRRIA TACO

pig • pico de gallo • salsa verde

17.80

ARROZ HUACATAY

CON PATO

duck breast • duck confit

huacatay spices • rice

22.50

WHITE FISH ROULEAUX WITH UNAGI

unagi sauce • edamame purée

eel

21.50

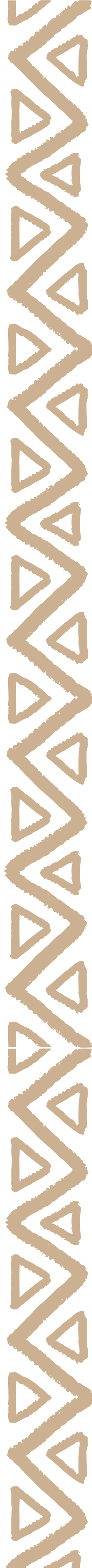
LOMO SALTADO

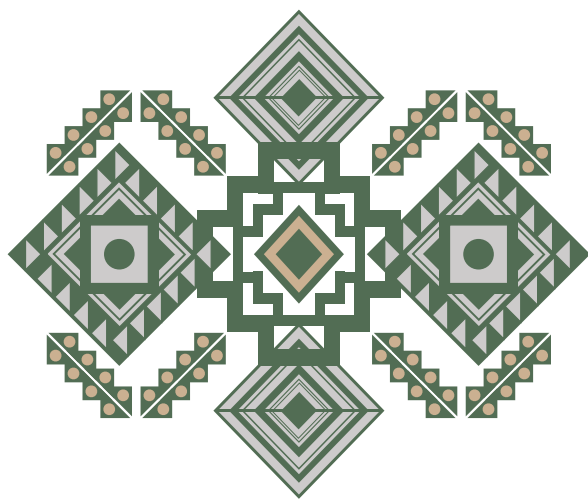
beef tenderloin • soy

ají panca • coriander

26.50

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VEGETARIAN

BEETROOT CAUSA

ají amarillo 🌿 potato
kewpie mayonnaise

15.80

NIKKEI BOWL

maïs cancha 🌿 maïs choclo
kumquat 🌿 spices bouquet

14.50

WONTON SOUP

shitake 🌿 celeriac 🌿 carrot
sweetheart cabbage

14.50

TOMATO—GLAZED TOFU

tomato 🌿 seared tofu
spices bouquet

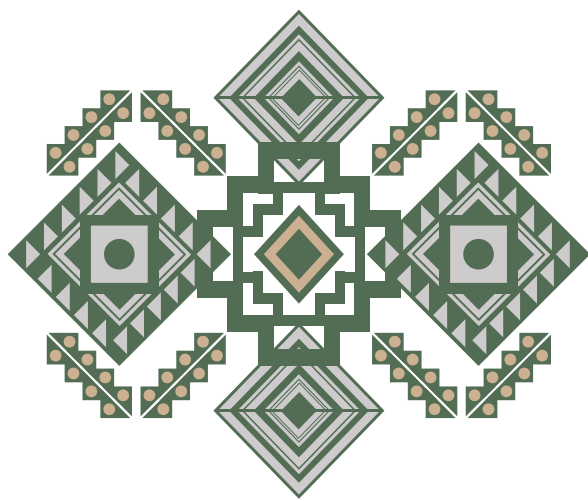
16.50

CAULIFLOWERKATSU

miso crème 🌿 sesame dressing

16.80

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DESSERT

COCONUT STICKY RICE WITH BANANA

banana ice-cream ✿ coconut rice ✿ peanut
13.50

DULCHE DE LECHE CHEESECAKE

maria bisquits ✿ homemade bourbon vanilla ice-cream
12.90

FRIANDISES

selection of four friandises
8.50



CHEESE

selection of four cheeses
14.90



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