NŌMADA
RESTAURANTE

Food menu

Salads

Avocado, fresh anchovies, cured anchovies, tuna belly, roasted peppers	22.00 €
Prawn, gulas (surimi) and marinated salmon salad with mixed leaves	24.50 €

Cold Starters

Cheese Selection (Moscatel Oro wine pairing +6€)	23.00 €
Wild prawn salad with fried egg and truffle spheres	21.00 €
Tuna carpaccio with mullet roe vinaigrette	26.00 €
Tuna tartare with avocado	27.50 €
Mi-cuit foie gras with caramelized onion	26.00 €
Beef carpaccio with foie gras shavings and parmesan	26.50 €
Black wreckfish ceviche with seasonal fruit	26.00 €
Steak tartare with French fries	30.00 €

Warm Starters

Nómada cannelloni	21.00 €
Chef’s creamy croquettes (4 pcs)	13.00 €
Porcini mushrooms with cheese sauce	25.50 €
Broken eggs with red prawn	34.00 €
Baby squid in green sauce with clams	28.00 €

Shellfish

Gillardeau oyster	7.50 €
Grilled scallops (4 pcs)	20.50 €
Grilled red prawn	34.00 €
Grilled Huelva prawns	30.00 €

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Hearty Dishes

Seafood soup	22.00 €
Lobster rice (2 persons)	66.00 €

Fish

Cantabrian hake Bilbao-style	27.50 €
Hake neck Bilbao-style	28.00 €
Cantabrian hake loin in green sauce with clams	32.50 €
Black wreckfish loin Bilbao-style	27.00 €
Black wreckfish belly Bilbao-style	27.00 €

Meat

Grilled beef tenderloin with French fries	31.00 €
Beef tenderloin with foie gras and Pedro Ximénez sauce	35.50 €
Red wine braised beef cheeks	27.50 €
Iberian pork shoulder with pepper jam and French fries	26.50 €

Desserts

Cheesecake	9.00 €
Custard and cream mille-feuille with warm chocolate	10.00 €
Dark chocolate brownie with vanilla ice cream	9.00 €
Ice cream	7.00 €
Sorbet	7.00 €

Half portions are available only for selected dishes, at 70% of the full portion price.

Service / bread: €3.00 per person.

Moscatel Oro pairing with the cheese selection: €6.00 supplement.

Please ask our team about dishes suitable for coeliacs, vegetarians and vegans. We recommend booking in advance for vegan options.