

N Ô M A D Â

COCKTAILS

La Diosa - Bombay Sapphire gin, orange liqueur, lychee purée, ginger, lime

Bali - Roku Gin, pineapple, lime, orange puree, cinnamon syrup

Paloma Canalla - Patrón Reposado, Grapefruit Red Bull with floral notes, Saint Germain, and agave syrup

Caramel Espresso Martini - Vodka, coffee liqueur, espresso, salted caramel, cocoa, and orange.....

Truffled Negroni - Gin, Campari, olive vermouth, and truffle aroma

Watermelon Mojito - Bacardi Carta Blanca, Redbull watermelon, lime and mint

Alina - Grey Goose Vodka, passion fruit, lime, prosecco

Kumis - Aged Rum, Pure Strawberry, Coconut Water Infusion, Pandan Leaf and Raspberry.....

Gin & Sin - G'Vine, orange juice and grenadine

Sumatra - Santa Teresa Rum, passion fruit, ancho chiles, elderflower.....

Vibrante Kong - Martini Vibrante, Orgeat, Lime Juice

Tequila Sunrise - 1800 Silver, orange, maraschino cherry, and grenadine.....

Pornstar Martini - Vodka, fruta de la pasión y vainilla "by el Sorbo"

Coldbrew - Vodka, café, agua de rosas y mastika "by el Sorbo"

Iloale Ginger Spritz - Martini Floreale, Lima, Top Ginger Beer.

Hugo spritz con tequila - Patrón Reposado, St Germain, top de soda y cava.....

Jug of Hugo spritz with tequila

Cocktail of the month - Ask our wait staff

Classic cocktails - Order your favorite cocktail

SISHAS

MANGO.....

WATERMELON ICE.....

APPLE.....

STRAWBERRY.....

PASSION FRUIT.....

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"All prices include VAT. Amounts are shown in euros"

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WINES

SPARKLING

Pi=3,14159
Veuve Cliquot Y Label
Cremant de Bourgogne, Trenel
Champagne Haton reserve, brut
Champagne Haton reserve, rose
Moet Ice.....

ROSE

Julieta's
Whispering Angel
Whispering Angel Magnum

WHITE

Estampida, Verdejo
Estampida, Godello
Marqués de Riscal, Verdejo
Polvorete, Godello
La Chalada, Semidulce
Attis, Albariño
Alsace Riesling via St Jacques Schieferkopf
Bourgogne Trenel, Chardonnay
Langhe Bianco, Sauvignon, Piemonte

WINES

RED

Pionero, Rioja
Hito magnum, Ribera del Duero
Arienzo crianza magnum, Rioja
Cepa 21, Ribera del Duero
Azpilicueta Crianza, Rioja
Cote du Rhone Village, La Garrigue
Etna Rosso Tenuta Terre Nere
Bourgogne Pinot Noir, Trenel
Crozes-Hermitage
Marqués de Riscal XR, Rioja
Malabrigo, Ribera del Duero

BEERS

Bottle of 1925 Alhambra 33cl
Doble Alhambra Especial
Bottle without gluten, Mahou 33cl
Bottle of toast Mahou beer 0,0 33cl

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Our menu changes constantly, reflecting the freshness of the market and the season.

STARTERS

Assorted Hummus, perfect for sharing
Smoked burrata, sweet potato emulsion, caramelized walnuts, and cherry tomatoes
Hand-sliced Iberian ham
Crystal bread, pink tomato, and extra virgin olive oil
Russian salad with diced bluefin tuna and quail eggs
Duck gyozas topped with yellow curry and coconut sauce (5 pieces)
Steak tartare, panipuri, quail egg, and kimchi mayo (5 pieces)
Grilled Caesar-style lettuce hearts, crispy chicken, and picatoste
Josper-grilled avocado with bluefin tuna tartare and nori seaweed powder
Sea bass ceviche, sweet potato, and leche de tigre
Homemade oxtail empanaditas (3 pieces)
Josper-grilled artichokes with vegan truffle mayonnaise
Cheese tequeños (8 pieces)
Sea bass tiradito with citrus marinade, grilled peaches, baby cucumbers, and radishes
Salmon tartare on a green shiso leaf, served with tempura and sesame mayonnaise (3 pieces)
Grilled Creole chorizo with chimichurri emulsion

BITTES

Basque beef croquette and cured duck breast (2 pieces)
Almadra tuna toast, truffle mayo, and basil sprouts
Almadra tuna toast, chipotle mayo, and avocado
KBao with tempura shrimp, Sriracha mayonnaise, cabbage, and pickled onion (2 pieces)

MAIN

Truffled rigatoni with Parmesan
Creamy Galician blonde rice
Classic mini pizza with truffled pesto, burrata, and Iberian ham
Aged beef burger with confit boletus mushrooms, truffle, and Parmesan
Octopus with smoked Robuchon purée
Grilled hake, sautéed pak choi, shimeji mushrooms, and baby corn
Arabic-style marinated chicken over smoked basmati rice and nuts
Tataki of pork loin, romesco sauce, and crispy bimis
Slow-cooked pork on a Japanese barbecue with crispy sweet potato sticks
Beef tenderloin in a whisky and mustard sauce, shallots, and roasted baby potatoes
Simmental beef entrecôte

- Café de Paris
- Three-pepper sauce
- Grilled and nothing else

DESSERTS

XXL NY cookie filled with pistachio cream and served with vanilla ice cream
XXL NY cookie filled with chocolate cream and served with vanilla ice cream
Cheesecake with a quenelle of Lotus cream
Warm brownie, stracciatella ice cream, and salted caramel
3-milk and mocha cake

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