


nomAD
DALLA CUCINA

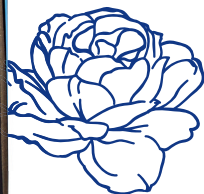

CHAMPAGNE
POMMERY
À REIMS-FRANCE



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Aj



CUVÉE LOUISE 2005
L'EXCEPTION PAR POMMERY



Starters

**Carpaccio of Fassona, tuna in cooking oil,
aioli sauce and crumble of taggiasca olives** 18

3, Garlic

**Bortigalesa beef tataki, goat mousse,
soy sauce and lemon** 18

1, 7

Patanegra pan y tomate 30

Focaccia, beef tartare, smoked ticotta mousse 20

1, 7

**Crispy sardines, buffalo mozzarella,
confit tomato, basil** 21

1, 3, 7

**Cantabrian anchovies, breton butter,
lemon and warm bread** 18

1, 7, 12

Triptych of oysters 15

Nature, crispy, with sour cream and chives

8

Triptych of salmon tartare 18

Nature, green apple and ginger juice, mango, pistachio and lime

1, 7

Fassona knife beaten 18

Mayonese alle cozze e nocciole

8

French fries 6

8

The eggs

Panko egg, avocado cream, bacon and goat cheese 16

1, 3, 7

Pochè egg, spinach and parmesan cream 16

3, 7

Fried egg with summer truffle 20

3

First course

Black tagliatelle, mussels, pistachio pesto, burrata and cherry tomatoes 18

1, 7, 8, 14

Wok sauteed rice noodles with shrimps and vegetables 16

1, 2, 8

Paccheri with fresh tomato, basil and stracciatella 15

1, 7

Spaghetti, stewed leek, lemon, anchovies and brusque bread 15

1, 7, Onion

Culurgiones with pecorino cheese and bottarga 18

1, 7

Meet & Fish

Bluefin tuna bruschetta 25

Bluefin tuna, fresh tomatoes, capers and basil, yogurt cream, bottarga mayo, mussels mayo, mirin and taggiasca olives

1, 3, 7, 14

Octopus and guacamole 16

Octopus tentacle cooked at low temperature, seared and served with guacamole sauce

Onion

Fried calamari with prawns, mussels and vegetables accompanied by our mayonnaise 18

1, 2, 14

South American entrana 28

Accompanied by our side dishes

8, Oil per chips

Entrecote of Argentina angus 22

Accompanied by our side dishes

8, Oil per chips

The menu may undergo variations in accordance with the seasonality of the products and in correlation with market availability. The preparations of some of our dishes may include the use of natural food additives. In compliance with the law, the fish intended to be eaten raw was subjected to preventive remediation treatment. It may also been kept on negative temperature.

Service and cover charge: 2,50€

Panini & co

Lobster frog roll 1, 2, 3, 7, 9	25
Our version of lobster sandwich with monkfish, celery, lemon and yogurt mayo	
Nomad burger 1, 7, 8, Onion	15
Ground fassona/bortigali beef, Sardinian pecorino, bacon, tomato, potato, rocket and bbq sauce	
Crispy sushi burger 1, 3	16
Crispy rice discs, salmon tartare, avocado, wasabi mayo, mixed salad and fresh fruit	
Pulled pork 1, 3, Onion	15
Suckling pig cooked at low temperature, teriyaki sauce, crispy vegetables, casizolu	
Sea club sandwich 1, 2, 3, 4, 5, 7, 13, 14	15
Our revisited version of a club sandwich	

Salads

Caprese 7	12
Fresh tomato, mozzarella, oil, basil, organ (you can add patanegra)	
Nizzarda 3, Onion	15
Green beans, boiled potatoes, tomato, boiled egg, anchoives, taggiasca olives, confit tuna, sweet and sour onions, lettuce	
Nomad 1	15
Rocket, green apple, basil, mint, fresh fruit, avocado, carrots, red fruit vinaigrette	

Dessert

Tiramisù	7
1, 3, 7	
Cheese cake with red fruits	7
1, 3, 7	
Seadas	8
1, 7	

Allergeni

1 Cereals containing gluten	2 Crustaceans and crustacean products
3 Eggs and egg based products	4 Fish and fish based products
5 Peanuts and peanuts based products	6 Soy and soy based products
7 Milk and milk based products	8 Nuts: almonds, hazelnuts, walnuts
9 Celery and celery based products	10 Mustard and mustard products
11 Sesame seeds and sesame seeds products	12 Sulfur dioxide and sulphits
13 Lupins and lupine based products	14 Molluscs and shellfish-based products

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*Non siamo pazzi,
vogliamo solo essere liberi.
Liberi di scegliere, pensare, agire.
Liberi di amare, vivere, assaporare.
Nomadi per scelta ma felici di restare.*

#nomadjustfree

Via XXIV Maggio, 9 - Pula
Seguici e taggaci



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