

BRUNCH

Couvert

Pães de fermentação natural, manteiga da casa, mousse de bacon e geleia de pimentas **RS\$ 36**
Sourdough bread, homemade butter, bacon mousse, pepper jam

Crudos

Raws

Steak tartare, mostardas, crocantes diversos **RS\$ 75**
Steak Tartare, mustards, crispy miscellaneous

Roast beef da casa, azeite de alcaparras, grana padano, chips de batata **RS\$ 45**
Homemade roast beef, capers oil, grana padano cheese, potato chips

Crudo de peixe, mel de abelha nativa, gel de limão, azeite coentro, crocante de nori **RS\$ 65**
Seasoned raw fish, brazilian bee honey, lemon gel, coriander oil, crispy nori seaweed

Tartare de cordeiro, especiarias, hortelã, picles pepino, pão pita **RS\$ 79**
Lamb tartare, spices, mint, pickled cucumber, pita bread

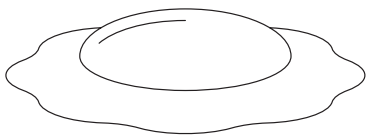
Croquetes

Croquettes

Cupim com molho de queijo defumado **RS\$ 55**
Beef Hump with smoked cheese sauce
4 unidades

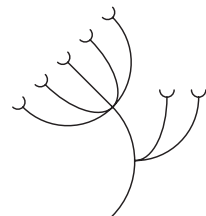
Abóbora com nirá e sementes, molho de queijo de cabra **RS\$ 50**
Pumpkin with chinese leek/nirá and seeds, lamb cheese sauce
4 unidades

Peixe defumado com maionese de limão **RS\$ 65**
Smoked fish with lemon mayonnaise
2 unidades



NOMADE
restaurante

comida aproxima, conecta



Saladas e Bowls

Bowls and Salads

Salada de vegetais e tubérculos na brasa com coalhada e vinagrete **RS\$ 56**
Grilled vegetables and tuber salad with curd and vinaigrette

Salada com frutos do mar Mix de folhas com molho de alcaparras e frutos do mar grelhados **RS\$ 60**
Seafood salad, leaves mix with capers oil and grilled seafood

Bowl de quinoa cozida, vegetais da estação, laranja e picles **RS\$ 56**
Cooked quinoa bowl, season vegetables, orange and pickles

Bowl de atum fresco, crocante de gohan, abacate, red. Shoyo e sunomono **RS\$ 69**
Fresh tuna bowl, crispy gohan, avocado, red. Shoyu and sunomono

Sandwiches

Sandwiches

Porco crocante com queijo artesanal, ketchup goiabada no pão de abóbora **RS\$ 42**
Crispy pork with homemade cheese, guava paste ketchup on pumpkin bread

Bacon, ovos assados, queijos, maionese de dijon, no pão de brioche **RS\$ 32**
Bacon, baked eggs, cheese, dijon mayonnaise on brioche bread

Gravilax, abacate, ricota com ervas, compota de laranja, no croissant **RS\$ 55**
Gravilax, avocado, spiced ricotta, orange jam on croissant

Toast de mozzarella de búfala, confit de tomate, pesto de ervas, pão de fermentação natural **RS\$ 35**
Buffalo mozzarella toast, tomato confit, herbal pesto, natural leavening bread

Pratos Principais

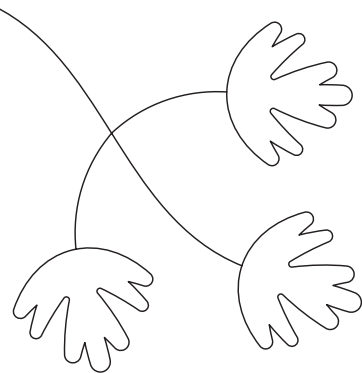
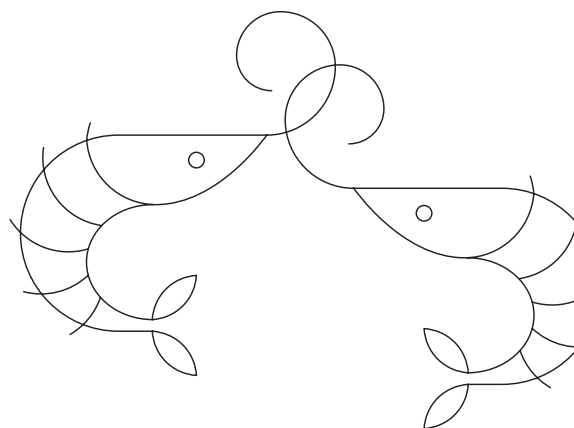
Main Courses

Individuais ou para compartilhar
Individual or to shared

Nhoque com ragu de porco e molho de cuesta azul **RS 110**
Pork ragu gnocchi and cuesta's azul cheese sauce

Assado de tiras, pupunha assada, arroz de tomilho e amêndoas **RS 140**
Strip roast, baked heart of palm, thyme rice and almonds

Camarões grelhados, com ravióli de mozzarella de búfala e sálvia, brócolis tostado e espuma de abóbora **RS 160**
Grilled shrimp with buffalo mozzarella ravioli and sage, roasted broccoli and pumpkin foam



Sobremesas

Desserts

Bolinho de chuva, calda de doce de leite com fava tonka **RS 30**
Sweet fritter, dulce de leche with brazilian vanilla

Mousse de iogurte, frutas amarelas, castanhas e mel **RS 32**
Yogurt mousse, yellow fruits, cashew nuts and honey



Panquecas com frutas vermelhas, chantilly maple syrup **RS 38**
Red fruit pancakes, burgundy whipped cream

Texturas de coco **RS 40**
Bombocado, mousse de beijinho, quebra queixo, sorvete e tuille de coco
Coconut textures

Pudim de leite condensado **RS 32**
Condensed milk pudding

Frutas da estação com mel **RS 30**
Season fruits with honey

Queijos brasileiros, geleia da casa, mel de abelha nativa **RS 79**
Brazilian cheeses, homemade jam, brazilian bee honey

 sem glúten  sem lactose