

MENU NOMADE

STARTERS TO SHARE

Brioche bread, butter and fleur de sel	R\$ 24
Pork on green cabbage	R\$ 35
Steak tartare on crunchy bread and quail egg	R\$ 55
Crunchy nori with raw fish and cured yolk mayonnaise	R\$ 35
Codfish and yellow cassava croquetes with red pepper sauce	R\$ 55
Selection of brazilian cheese	R\$ 79
Polenta with shrimp mayonnaise	R\$ 24
Native oysters with lemon grass and bottarga	R\$ 30

STARTERS

Nomade Salad - Organic leaf and vegetables pickles with pink lemon and honey vinaigrette	R\$ 34
Roasted pumpkin, toasted broccoli, seeds and goat cheese	R\$ 40

MAIN COURSES

Fish of the day with carrots, banana crumbs and yogurt	R\$ 167
Grilled pink shrimp with pumpkin, pink lemon vinaigrette and coconut rice	R\$ 155
Octopus with peas, cassava confit and cream of mussels	R\$ 170
Lamb ravioli with mushroom and grana padano sauce	R\$ 116
Bufala mozzarella ravioli with tomato sauce and basil foam	R\$ 75
Gnocchi a bolognese with umami foam	R\$ 90
Codfish rice with perfect egg and crispy manioc	R\$ 95
Lamb palette with mashed potatoes, mushrooms and spinach	R\$ 130
Entrecot, onion puree, smoked potato and toasted broccoli	R\$ 130
Lacquered pork ribs with creamy quirera and kale in lemon	R\$ 107

DESSERTS

Corn mousse with white chocolate and caramel popcorn	R\$ 35
French toast with dulce de leche sauce and milk ice cream	R\$ 30
Chocolate mousse with raspberry coulis and red fruits	R\$ 35
Ice creams tasting	R\$ 30
Seasonal fruits	R\$ 20