

APPETIZERS

ROASTED MUSHROOMS 14

Oven roasted mushrooms, salt, pepper, olive oil

NOMAD TRIO 16

Zaalouk & muhammara, buckwheat, humus, wholewheat pita

FIRE ROASTED CAULIFLOWER 14

Turmeric spiced roasted cauliflower, lemon-garlic

FIRE ROASTED HALUMI 15

Halumi cheese spiced, wrapped in grape leaves, roasted tomato, fresh lemon

BEEF BOUREK 15

Phyllo dough stuffed with beef

SALADS

FATTOUCH 14

Mixed greens, romaine, cucumbers, tomatoes, toasted pita

ARUGOLA BEET 14

Arugola, beets, goat cheese, balsamic vinaigrette dressing

VEGAN TACOS 14

North African spices, red beet, lemon, fava beans, cilantro, scallion, roasted corn, tomato, garlic dip

TAGINE

CHICKEN TAGINE 26

Braised with mediterranean herbs, preserved lemons olives

LAMB TAGINE MROUZIA 28

Braised lamb, savory sauce, prunes, dried apricot, onion, raisins confit, almonds

COUSCOUS

VEGETARIAN COUSCOUS 23

Stewed vegetables over couscous with broth

COUSCOUS ROYAL 32

Lamb, chicken, merguez, stewed vegetables couscous

FLATBREADS

NOMAD 18

Roasted portobello mushrooms, sharp cheddar

GOAT CHEESE & RAISINS 18

Goat cheese, preserved raisins, arugula pumpkin seeds

MERGUEZ HARISSA 18

Tomato sauce, merguez, black olives

BURGER & SANDWICH

NOMAD BURGER 19

Beef burger, cheddar cheese, lettuce tomato. Served with french fries

MERGUEZ SANDWICH 18

Spiced lamb & beef sausage, harissa, french fries

FALAFEL BURGER 18

Falafel, aioli sauce, french fries

CHICKEN SANDWICH 16

Grilled chicken, french fries, salad

MAIN DISHES

CRUSTED SALMON 25

Pan-seared pumpkin seed crusted salmon french beans, artichokes, sun-dried tomato, capers

STEAK AU POIVRE 28

French fries, kale greens peppercorn sauce