

appetizers

Tuna Cone \$140.00

Grilled jicama filled with fried tuna marinated in pineapple and chipotle. Accompanied with guacamole and pico de gallo.

Tuna Carpaccio \$140.00

Fresh and tropical.

Calamari Rings \$120.00

Fried Calamari served with marinara salsa.

Bao of Chicken Mole \$140.00

Oven baked bread filled with mole poblano with chicken.

Bao of Pibil \$140.00

Oven baked bread filled with cochinita pibil accompanied with onions and habanero salsa.

Tuna Tartar \$130.00

Freshly cut tuna marinated in soy sauce with mushrooms and red onions. Served over shrimp cracker.

Mandarin Ribs \$180.00

Cooked in a high pressure vacuum at temperatures of 161 Fahrenheit degrees for 12 hours in a soy sauce with vinegar and ginger rice. Served over a bed of sweet potatoes.

Grilled Corn on the Cob \$60.00

Served with chile tajin, mayonnaise, and parmesan cheese.

Fresh Guacamole \$80.00

Traditional guacamole accompanied with fresh corn tortilla chips.

Homemade Empanadas \$70.00

- Chicken
- Meat
- Peppers

salads

Strawberry Salad \$110.00

Salad with baby spinach, pear, apple, grapes, goat cheese and sugared nuts. Served with a strawberry and basil dressing.

Goat Cheese and Quince Salad \$95.00

Mixed Lettuce and spinach with cherry tomatoes, goat cheese, quince, mangos, strawberries, guacamole and honey vinaigrette.

Chicken Salad \$110.00

Mixed lettuce, chicken cooked at high vacuum temperatures, caramelized onions, grilled tomatoes, and Indian nuts. Served with a roasted chile salsa and lemon.

main course

Risotto Funghi \$125.00

Carnaroli rice mixed with mushrooms and parmesan cheese.

With chicken \$175.00

Chicken Curry \$170.00

Simmered Coconut milk, curry, churcum, and salted vegetables. Typical of India.

Rib Eye High Choice \$350.00

USDA Prime Rib Eye accompanied with wedge fries.

Parmesan Encrusted Chicken \$190.00

Chicken breast cooked at high temperatures within a vacuum encrusted in parmesan and a reduction of caramelized onions. Accompanied with sweet potato fries.

Placero Tacos \$170.00

Huitlacoche tortilla, pork belly cooked within a high pressure vacuum, with a reduction of pineapple and chile de arbol, crunchy pore, watercress, and papaloquelite oil

Vegan Tacos \$120.00

Homemade tortilla, soy chorizo, salted cauliflower, cactus, roasted pineapple, and salsa of pumpkin pit.



Duck Carnitas \$220.00

Shredded duck accompanied with finely sliced chiles, roasted onions, guacamole, cactus, and corn tortilla.

400 Shrimp \$230.00

Salted shrimp with chile cream flamed with Mezcal. Accompanied with white rice.

Sealed Tuna \$195.00

Tuna with a center of pineapple crusted with pistachio and amaranth. Accompanied with mashed potatoes, grilled vegetables, fresh lettuce, honey vinaigrette with ginger and crunchy sweet potato.

Grilled Octopus \$250.00

Grilled octopus tentacles adorned with dried chiles. Accompanied with yuca cream, chipotle mayonnaise, and parsley oil.

Fish Meatballs \$150.00

Fish Meatballs served in broth of tomato and chipotle. Accompanied with rice.

Octopus Enchiladas \$180.00

Four enchiladas filled with octopus bathed in green salsa. Swiss style but with a touch of Nomads.

Catch of the Day \$190.00

Fresh fish encrusted with chiles. Accompanied with salted vegetables, steamed rice with onion and white wine base.

Reggae Salmon \$195.00

Salmon with Jamaican spices escalada. Truffle potatoes, salad, and fried almonds.

Sides \$60.00

- Wedge Fries with Truffle Sauce
- Cream of Spinach and Onion
- Mashed Potatoes
- Grilled Vegetables

*pastas***Octopus Rigatoni** \$160.00

Rigatoni pasta, salted octopus with candied tomatoes and red wine sauce with chile del arbol and onions.

Ossobuco Lasagna \$180.00

Elaborated within a traditional oven with ossobuco and parmesan.

Pasta Capriccio \$150.00

Spaghetti prepared with bacon, goat cheese, mozzarella, parmesan and a touch white truffle oil.

*desserts***Cheesecake** \$95.00

Cheesecake, with mango fluff, nibs of cacao, reduction of Jamaica and zest of lemon.

Churros Patricio \$80.00

Traditional churros accompanied with chocolate and mole hot sauce.

Chocolate Brownie \$95.00

Semi-sweet brownie, vanilla ice-cream, and sugared almonds.

Salami of Chocolate \$85.00

Crunchy chocolate in the form of salami. Served with cheese cream and homemade marmalade.

Crazy Jack \$120.00

Surprise of the Chef covered in a ball of semi-sweet chocolate and flamed with Cointreau. Accompanied with ice-cream Jack Daniel's Honey.

