

STARTERS

Grilled Vegetable Platter	RAW GLUTEN FREE	Served cold, seasoned with basil and tomato mousseline	
Smoked Sail Fish Carpaccio	RAW SLUTEN FREE	Smoked to perfection and thinly sliced, topped with diced tomato and parmesan cheese	990
King Fish Tartar	RAW GLUTEN FREE	Rolled in cool cucumber seasoned with passion fruit sabayon	990
Yellow Fin Tartar	RAW	Wild tuna, blended with a sweet soy/sesame marinade, served with capers, leek, roast sesame seeds and a creamy herb mousseline	1190
Calamari Rings		Golden, deep-fried calamari rings served with a tasty wasabi mayonnaise	890
Jumbo Prawns	GLUTEN FREE	Selected prawns lightly pan fried, spicy avocado and mango salad, Thai sauce	1190
Chicken Lolly Pops		5 bread crumbed chicken lolly pops with curry-ketchup dip and a salad bouquet	890
4 Samosas Pick and Mix of your choice	VEG	Classic spicy meat; Exotic crab and ginger Garden vegetables; Crumbling feta and coriander all served with a spicy tangy sauce and a salad bouquet	790 790
		SOUPS	
Chicken Noodle Soup		Tender chicken strips, complimented with fresh vegetable julienne	690
Cream of Pumpkin	VEG	Delicious creamy soup served with croutons	5 90
Cream of Roast Tomato	VEG SLUTEN FREE	Topped with roasted cashew nuts	○ 590
Spicy Swahili Fish Soup	PETOX GLUTEN FREE	A tantalising mix of diced fish, fresh coconut milk, lime and coriander	○ 790
Cool Nomad Gazpacho Soup	PETOX VEG	Cold soup, garnished with avocado, tomato, sweet pepper, fresh crab meat and croutons Vegetarian: No crab	 690 590

Smaller portion on 75% of the mentioned price - One table one bill - Please ask for your receipt Prices are in Kenya Shillings including 16% VAT, 2% catering levy and 6% service charge



SALADS

Side Salad	VEG SLUTEN FREE	Choice of: Fresh green; Mixed; Kachumbari; Green papaya	390
Fitness Salad	VEG SLUTEN FREE	A healthy, hearty selection of locally grown fresh fruits and vegetables, prepared with a delicately diced cucumber & spicy tomato vinaigrette	3 790
Nomad Caesar Salad	VEG	Free range chicken flakes, crispy bacon, anchovy fillet, parmesan and croutons with a creamy Caesar dressing on a bed of our freshest salad	3 890
		Vegetarian: No chicken/bacon/anchovy	○ 790
Chicken Citrus Salad	NUTS	Hand tossed salad made with spicy chicken breast, roast cashew nuts, citrus segments and seasoned with a	3 890
	GLUTEN FREE VEG	balsamic orange vinaigrette Vegetarian version: No chicken	3 790
Marinated Tuna Salad	GLUTEN FREE	Steamed yellow fin tuna chunks marinated with herbs and garlic, mixed with Kenyan green beans, Kalamata olives, hard-boiled egg and tomato	3 1190
Red Kidney Beans Salad	GLUTEN FREE	With yellow sweet corn, avocado, red onion, lettuce and parsley, topped with smoked goat cheese	3 890
Greek Salad	VEG SLUTEN FREE	Sweet pepper, tomatoes, cucumber, red onions, Kalamata olives and feta cheese, generously drizzled with olive oil and red wine vinegar, sprinkled with oregano	3 890
Avocado Salad	VEG SLUTEN FREE	With fresh tomato julienne, red onion, lime juice and coriander	3 890

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SANDWICHES & PASTA

French Baguette	VEG	Fresh baked French baguette with Parma ham, brie cheese, rucola and tomato	890
		Vegetarian: No Parma ham	790
Beef or Cheese Burger		Gourmet burger with juicy tomato, sautéed onions, gherkins and lettuce, served with a cocktail sauce, hand cut chips and coleslaw	990
Chicken Burger		Minced chicken breast hand breaded and served with crispy lettuce, tomato, sautéed onions and complimented by a cocktail sauce and hand cut chips	990
Vegetable Masala Burger	VEG SUTEN FREE	Vegetable burger with roasted onion, sliced tomato, lettuce, cocktail sauce and hand cut chips	990
Steak or Chicken Fajita Wrap		Your choice of fine chunks of steak or chicken grilled to perfection and nestled in a fresh mix of shredded lettuce, tomato and guacamole, with sweet potato fries	990
	VEG	Vegetarian: mix of Mediterranean vegetables	890
Oxtail Ravioli	NUTS	Sautéed with beef gravy and parmesan cheese	990
Spaghetti Pomodoro, Bolognese or Aglio Olio Pepperoncino	VEG	Home-made spaghetti OR maltagliati ("rough cut" pasta) served with a delicious sauce of your preference	3 990
Crab Spaghetti		Home-made, intertwined with an exotic mix of fresh mangrove crab, garlic, chilli, parsley and diced tomato	1190
Seafood Tagliolini		Succulent Queen prawns, fish, calamari and octopus sautéed over tomato julienne, bisque sauce, and basil served on fresh ribbon pasta	1190



COASTAL CLASSICS

Vegetable Coconut Curry	VEG	Pumpkin, sweet potato, Kenyan green beans and coconut shavings, served with chapati	
Whole Grilled Taffi	GLUTEN FREE	Savour the exquisite taste of our whole taffi fish, flame- grilled and served with a zesty lemon-garlic butter and parsley potatoes	1290
Taffi wa Nazi	GLUTEN FREE	Locally caught taffi fish coated in a Swahili-inspired coconut sauce and paired with traditional coconut rice	1190
Spicy Prawn Curry	GLUTEN FREE	Lightly roasted shelled queen prawns, served in a traditional, creamy curry sauce with aromatic rice	1390
Mutton Platter		Traditional Swahili mutton, fried with vegetables, potatoes and gravy	1390
Chicken Korma	NUTS SLUTEN FREE	Diced pieces of boneless chicken braised in an aromatic turmeric sauce and served with spicy masala chips	1390

MAIN COURSES

T-Bone Steak	GLUTEN FREE	500 gram beef T-bone from Nanyuki off the charcoal grill served on a hot stone with potato wedges and garlicherb butter	
Marinated Beer Beef Fillet		Beef fillet medallion from our charcoal grill, marinated with beer and served with fried tomato, French beans salad and a sauce of your choice (blue cheese, green pepper and aioli)	1890
Chicken Pineapple Skewers	GLUTEN FREE	Diced chicken breast grilled and served with yellow spiced basmati rice and pineapple salsa	1490
Naivasha Duck Breast Flakes Teppanyaki Style		Stir fried with egg noodles, vegetable julienne, ginger, chili, sesame oil	1990
Sizzling Garlic Prawns	GLUTEN FREE	Prawns sautéed with potato and baby marrow pearls, cherry tomato, leek and spring onion on a hot sizzling plate	2 190
Indian Ocean Fish Tasting	DETOX GLUTEN FREE	Yellow fin tuna on smoked eggplant; seared king fish topped with crunchy ginger; dorado chunk on avocado cream drizzled with botarga	1890

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NOMAD CLASSICS

Nanyuki Beef Medallion 'Café de Paris'	NUTS SLUTEN FREE	Tender beef fillet medallion from our grill with potatoes 'pont neuf', presented with fresh cold broccoli salad and a melting herby butter	1890
Nomad Surf and Turf	GLUTEN FREE	A decadent combination of charcoal grilled beef fillet and ocean-fresh prawns, served on a bed of sautéed vegetables with golden garlic, a white wine sauce and prawn bisque	2290
Mombasa Sea Food Platter	GLUTEN FREE	Indulge in a lavish feast of Kenya's finest: assortment of fresh-caught seafood and succulent prawn skewers. Presented with garlic butter and a refreshing mixed salad.	2290
Grilled Octopus	GLUTEN FREE	Exotic, distinctly flavoured octopus from our charcoal grill, served with a green papaya salad	1490
Detox Tuna Fillet	RAW	Locally caught rare seared yellow fin tuna fillet with crunchy ginger, multi-coloured vegetables and a sweet sesame dressing	○ 1690
Herby Crumbed Red Snapper Fillet		Delicately pan-fried red snapper coated with herby bread crumbs, freshly harvested vegetables and a rich Hollandaise sauce	1690



JAPANESE

Chicken Gyoza		Pan fried Japanese dumplings with chicken, ginger and spring onions, ponzu dipping sauce	890
Ebi Tempura		Deep fried prawns in tempura batter with special dip	1500
Yakitori		Four Japanese pan-fried chicken and leek skewers, tossed in teriyaki sauce	790
Tuna "Tataki"	RAW	Thinly sliced rare seared fillet served with soy infuse, diced tomato, chives and lemon zeste	1100
Maki Rolls	VEG	Six rice and seaweed rolls with your choice of tuna Vegetarian: Avocado or Cucumber & Carrot	690 690
Dynamite Roll		Spicy tuna, red snapper, cucumber, avocado and jalapeno pepper rolled in rice and seaweed with garlic mayo sauce	890
Rainbow Uramaki	RAW	Avocado and mango rice roll, topped with freshly sliced tuna, king fish, avocado, mango and beetroot with a spicy sauce	890
Tempura Crab or Prawn Roll		Six crab or prawn rice rolls with tuna in a tempura crust with sauce	890
California		Six rice rolls with crab meat, avocado and cucumber	790
Geisha	NUTS VEG	Six rice rolls filled with sesame spinach, mango, avocado, cucumber, carrots and cashew nuts	690
Spicy Prawn		Tempura prawn & avocado rolled in rice with spicy sauce, and served with a sweet soy glaze	1090
Tuna Mix	RAW	4 pcs seared tuna sashimi marinated in ponzu sauce, 8 pcs tuna maki, 4 pcs tuna nigiri	990
Sashimi Mix	RAW	6 slices raw tuna, 6 slices white fish, 3 pcs tamago (Japanese omelette), 5 pcs cooked octopus, 3 pcs cooked prawns	990
Nomad Sushi Platter	RAW VEG	A decadent mix of our best sushi For two Single Vegetarian for two Vegetarian single	2790 1490 1890 990



PIZZA

				Medium Ø32 cm	_	One Meter!
Focaccia	VEG	Plain with olive oil and rosemary	440	590	840	1690
Pizza Margherita	VEG	Mozzarella cheese, tomato sauce and oregano	740	890	1140	2290
Pizza Nomad		Mozzarella cheese, tomato sauce, prosciutto di Parma, parmesan shavings and rucola leaves	840	990	1340	2690
Pizza Hawaii		Mozzarella cheese, tomato sauce, cooked ham, pineapple pieces and oregano	840	990	1340	
Pizza Napoli		Mozzarella cheese, tomato sauce, anchovies, capers and olives	840	990	1340	2690
Pizza Diavola		Mozzarella cheese, tomato sauce, chillies, spicy chorizo salami and oregano	840	990	1340	2690
Pizza Vegetarian	VEG	Mozzarella cheese, tomato sauce, baby marrow, eggplant, sweet pepper, mushroom and oregano	840	990	1340	
Pizza Frutti di Mare		Mozzarella cheese, tomato sauce, octopus, prawns, calamari and oregano	940	1090	1340	
Pizza Capricciosa		Mozzarella cheese, tomato sauce, artichokes, cooked ham, mushrooms, olives and oregano	940	1090	1340	
Pizza Quattro Formaggi	VEG	Mozzarella cheese, gruyère, gorgonzola and parmesan	940	1090	1440	2890
Pizza Calzone (Folded)		Mozzarella cheese, tomato sauce, cooked ham, mushrooms and oregano	840	990	1340	
Cool Pizza (Cold)	VEG	Fresh tomato, red onion, basil pesto and parmesan cheese	740	890	1140	2290
Prosciutto e Funghi	VEG	Mozzarella, tomato sauce, mushrooms and cooked ham	840	990	1340	2690
		Any extra topping	150	200	300	