

Welcome to Nomade

MENU



NOMADE
BISTRO BAR By BLUEDOORS

YORK
MEDELLÍN

CURIO
COLLECTION
by Hilton™



ALLERGENS



NUTS



SHELLFISH



DAIRY



GLUTEN



PEANUTS



MOLLUSKS



SESAME



SOY



CELERY



EGGS



FISH



MUSTARD



SPICY



APPETIZERS



Salmon Croquettes (5 Uts.)    \$ 44.000

Salmon croquettes with smoky notes from Tilsit cheese, served on a bed of fine herbs and orange cream.

Typical Empanaditas (6 Uts.)  \$ 38.000


Colombian empanadas, filled with beef, chicken and cheese, accompanied by house spicy sauce.

Peruvian Style Ceviche    \$ 50.000

Slices of white fish and shrimp marinated in lemon juice and tiger's milk, chili, rocoto, julienned red onion, accompanied with field corn and glazed sweet potato.

Chicharron Ceviche   \$ 44.000

Tender cubes of pork bacon with crispy skin and green banana chip bathed in tiger's milk.

Crimson Tartar       \$ 50.000

Tuna tartare marinated in Worcestershire sauce and roasted garlic, served on mango and avocado with a cream of fine herbs and orange, topped with puff pastry and black sesame seeds.

Beef Carpaccio   \$ 58.000

Thin slices of beef tenderloin, accompanied by parmesan cheese, fried capers, eggs cured with lemon and caper emulsion

Grilled Anticuchero Octopus    \$ 68.000

Grilled octopus tentacles in anticuchera sauce, accompanied by roasted potato with huancaína, chalaquita, rocoto mayonnaise and cilantro aioli.

CREAMS

Green Asparagus Cream   \$ 32.000

Natural cream of green asparagus accompanied by grilled bread.

Mushroom Cream   \$ 32.000

Prepared with fresh mushrooms and cream, accompanied by grilled bread.

Tomato Cream  \$ 32.000

Prepared very naturally with roasted Chonto tomato, basil, topos, avocado and cilantro.

Chicken Diet \$ 32.000

Soft and delicious consommé with chicken, white potatoes and cilantro.

salmon
Croquettes

Beef
Carpaccio



Our prices includes consumption tax.

BEEF



Baby Beef

180 gr of mature tenderloin, grilled with charcoal accompanied by salad and rustic style French fries.

\$ 79.000



Baby Beef

Stirloin Steak

Tender chorizo steak accompanied by baby vegetables, grilled pineapple, rich sabanera potatoes and fresh forest mesclun on soft creamy cauliflower puree.

\$ 95.000

Grilled Tenderloin with Butter



Grilled Tenderloin with Butter

\$ 81.00 0

180 g Beef tenderloin grilled in garlic and ginger butter on a bed of sautéed mushrooms and asparagus, served with yellow potato purée with fresh basil.

Peruvian Lomo Saltado

\$ 68.000

Lomo saltado, prepared Peruvian style, with red onion, chonto tomato, panca chili and cilantro; accompanied with white rice and French fries.

CHICKEN



Chicken Milanese

200 g chicken breast fillet, coated in panko breadcrumbs, crispy and served with a mix of Asian lettuces, cherry tomatoes, avocado, pickled Ocañera onion, and cubes of fried coastal cheese, drizzled with a balsamic reduction.

\$ 58.000



Chicken Milanese

Poultry Petit Cru

Pork belly-wrapped chicken bonbon with Antioquia-style blood sausage and spice pudding, apple purée, and mixed Asian lettuce.

\$ 58.000

Our prices includes consumption tax.

PORK



Saint Louis Ribs



Pork ribs glazed in our exclusive BBQ sauce, served with rustic capira potatoes in their skins, leek ash cream, and crudités wrapped in bacon.

\$ 79.000

Tomahawk Pork



500 gr of grilled pork chop, seasoned with mint chimichurri, accompanied by Creole potato with huancaína sauce.

\$ 82.000

Tomahawk Pork



Andean Salmon



FISH



Andean Salmon



Salmon on creamy quinoa and peas, accompanied by crispy kale, sunflower seeds, and candied cherry tomatoes.

\$ 70.000

White Harmony



White fish on classic capira potato purée, accompanied by a mix of Asian greens and finished with a velvety sauce made from peanuts, garlic, ginger, and peperoncino.

\$ 80.000



KIDS MENU



J&Q Sandwich

\$32.000

Chicken Finger

\$42.000

Grill Loin

\$47.000

Our prices includes consumption tax.

TYPICAL

Ajiaco Santafereno

\$ 42.000

From the Cundiboyacense highlands, delicious soup prepared with potatoes, tender corn, chicken in julienne; accompanied with capers, cream, avocado and rice.

Bandeja Paisa

\$ 62.000

Typical dish of the city, with beans, rice, ground meat, chorizo, black sausage, pork rinds, fried egg, slice of sweet plantain, avocado and arepa

Cazuela de fríjoles

\$ 47.000

Typical bean casserole accompanied by ripe banana, bacon, chorizo, rice, avocado, potato ripio and arepa.

RICES

Seafood Rice

\$ 90.000

Delicious risotto with mussels, clams, squid, shrimp and fresh fish, cooked in tomato, pepper and lobster bisque soffritos.

Mixed Chaufa Rice (beef and chicken)

\$ 61.000



Peruvian style stir-fried rice accompanied by egg omelette, beef tenderloin and chicken breast.



SALADS

Grilled Chicken Salad

\$ 48.000



Mix of Asian lettuces, dressed with vinaigrette, accompanied by grilled chicken breast, croutons, confit cherry tomatoes, strawberry slices, orange, peanut chunks, and parmesan cheese.

Cardini Caesar Salad

\$ 44.000



Fresh romaine lettuce hearts, anchovy emulsion, shavings of aged Parmesan cheese, homemade oven-baked croutons, and house Caesar dressing.

Caramelized Goat Cheese

\$ 55.000



Caramelized goat cheese, toasted walnuts, roasted beets, grapefruit and orange with mixed greens, avocado, honey and orange vinaigrette.

Quinoa and Crispy Kale

\$ 43.000



Mix of Asian lettuces, roasted sweet corn, avocado, toasted walnuts, cucumber, and apple vinaigrette with fried kale.

Our prices includes consumption tax.



PASTAS



FETUCCINE | SPAGHETTI | PENNE

Fettuccine Carbonara \$ 45.000



With parmesan cheese, bacon, cherry tomato, cream and egg yolk, accompanied by baguette bread.

Surf and Turk Pasta \$ 45.000



Fettuccini pasta in a creamy sauce with shrimp, bacon, and button mushrooms, topped with Parmesan cheese.

Grilled Chicken Pasta \$ 46.000



Pasta of your choice with grilled chicken and white sauce with cream, parmesan cheese and toast.

Bolognese Pasta \$ 46.000



Pasta of your choice, in meat sauce with fresh vegetables, basil, parmesan cheese, and toast.

VEGETARIANS



Pomodoro Pasta \$ 40.000



Pasta of your choice with fresh tomato sauce, basil, red wine, parmesan cheese, and toast.

Vegetarian Rice \$ 38.000



Wok rice, accompanied by sautéed vegetables, mushrooms, julienne peppers, zucchinis, onion, corn, and avocado.



Fettuccine Carbonara

SNACKS



York Snack (for two) \$ 110.000



Crispy squid rings, York-style breaded wings, pork rind cubes in Cantonese sauce, tenderloin in anticuchera sauce accompanied by rustic potatoes and traditional arepa pincho.

BURGERS

Accompanied by potato wedges or fries



York

\$ 58.000



Charcoal beef with bacon slices, caramelized onion, mushroom sauce, roasted tomato slices, fresh lettuce, and house mayonnaise.

With Cheese

\$ 55.000



Delicious grilled burger, accompanied by cheese, bacon, mixed lettuces, sun-dried tomatoes, and French fries.

Breaded Chicken

\$ 46.000



Chicken breast fillet, breaded in panko, stuffed with cheese, served with mixed lettuce, tomato, and potato



SANDWICHES



Accompanied by potato wedges or fries

Club Sandwich

\$ 52.000



Delicious sandwich on Pullman bread with grilled chicken breast, fried egg, bacon, York ham, mozzarella cheese, tomato, fresh lettuce, and house mayonnaise.

Cathedral (loin)

\$ 60.000



Fine beef tenderloin fillet on charcoal, seasoned with chimichurri and coarse salt, on baguette bread with melted cheese, caramelized onions, and French fries.

Chicken Mushrooms

\$ 52.000



Grilled chicken breast, mushroom sauce, crispy bacon, caramelized onion, mozzarella cheese, tomato, fresh lettuce, and house mayonnaise.

Cathedral Sandwich



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YORK CLASSICS

A section dedicated to the dishes you love so much, exclusive to our Nomade Medellín restaurant, with the same quality and flavor as always.

PIZZAS

York

\$ 60.000



Tomato-based sauce, chicken in house BBQ sauce, bacon, mushrooms, smoked paprika, jalapeño, olives, and caramelized onions.

Peppers

\$ 60.000



Tomato sauce base, slices of artisanal pepperoni, and mozzarella cheese.

Margarita

\$ 55.000



Tomato base sauce, tomato slices, Italian herbs, and mozzarella cheese.

Chicken and mushrooms

\$ 60.000



Tomato-based sauce, shredded chicken, sautéed mushrooms, and mozzarella cheese.

Hawaiian

\$ 55.000



Tomato sauce base, ham, pineapple chunks, and mozzarella cheese.

Meats

\$ 60.000



Tomato-based sauce, salami, ham, chorizo, and mozzarella cheese.

LASAGNA

Chicken and mushrooms



\$ 50.000

Slices of grated mozzarella and parmesan pasta, stuffed with chicken and mushrooms, with baguette bread.

Bolognese



\$ 50.000

Slices of mozzarella and parmesan pasta, stuffed with slow-cooking meat, stewed in Neapolitan sauce, pomodoro and fine herbs with baguette bread.

WINGS

Buffalo

\$ 46.000



Crispy chicken wings in classic buffalo sauce, with slightly spicy butter notes, accompanied by potato wedges and vegetable crudités.

BBQ

\$ 46.000



Crispy chicken wings in homemade BBQ sauce, served with potato wedges and vegetable crudités.

Pineapple BBQ Sauces

\$ 46.000



















Crispy chicken wings in roasted pineapple sauce with by potato in hooves and vegetable crudités.

ADDITIONS

French Fries	\$12.000	Mashed Potatoes	\$12.000
White Rice	\$12.000	Salad	\$15.000
Creole Potato	\$12.000	Baguette bread	\$8.000

DESSERTS

 Ice Cream Cup  <p>Vanilla ice cream with red fruit coulis and chopped fruit.</p>	\$ 25.000
Skillet Waffle    <p>Waffle and ice cream sandwich with agraz and cajeta sauces.</p>	\$ 25.000
Caramel Flan   <p>Exquisite milk and vanilla baked dessert.</p>	\$ 25.000
Chocolate Cake with Ice Cream    <p>Delicious hot dark chocolate cake with a combination of ice cream and red fruit sauce.</p>	\$ 25.000
Molten Cake Mestizo    <p>Cocoa cake with a liquid center spiced with cinnamon and cloves, accompanied by artisanal vanilla ice cream and bitter cocoa crunch.</p>	\$ 25.000
Lemongrass Cheesecake    <p>Creamy cheese flavored with lemongrass, handmade cookie base, and a fresh citrus touch, accompanied by red fruit coulis.</p>	\$ 25.000



Caramel Flan



Skillet Waffle

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Contáctanos y reserva:

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