Welcome to Nomade

MENÚ



BLUEDORS

Apartment Boutique Hotels

ALLERGENS



DAIRY



GLUTEN



SESAME



SOY



CELERY



EGGS



NUTS



SHELLFISH



PEANUTS



MOLLUSKS



FISH



MUSTARD

APPETIZERS

Salmon Croquettes (5 Uts.) (*) (*)





\$ 33.900

Home-smoked salmon croquettes with charcoal. Served with sour cream and parsley.

Typical Empanaditas (6 Uts.)



\$ 35.500

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

Peruvian Style Ceviche 👁 🛞





\$ 36.900

White fish and shrimp slices marinated in lemon juice and tiger's milk, rocotto chili, red onion in julienne, accompanied with cancha corn and glazed sweet potato.

CREAMS

Green Asparagus Cream 📵 😩





\$ 25.900

Natural cream of green asparagus accompanied by grilled bread.

Mushroom Cream (i) (*)





\$ 25.900

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

Tomato Cream 😩



\$ 25.900

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

Chicken Diet

\$ 25.900

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

BEEF



Baby Beef 🕕

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

Grilled Tenderloin with Butter



\$ 59.900

\$ 60.500

180 gr beef tenderloin grilled in garlic and ginger butter, accompanied by sautéed mushrooms and asparagus, accompanied by yellow potato puree with fresh basil.

Lomo saltado, prepared Peruvian style, with red onion, chonto tomato, panca chili and cilantro; accompanied with

Peruvian Lomo Saltado 🖉

white rice and French fries.



\$ 65.000





CHICKEN



Chicken Milanese (1) (2) (a)





\$ 45.900

200 gr of chicken breast fillet, breaded in panko, fried and presented with mix of Asian lettuces, cherry tomato, avocado, pickled Ocañera onion and cubes of fried coastal cheese. Bathed in balsamic reduction.

Chicken and Lavender Cream (2)





\$ 39.500

Chicken thighs marinated in paprika and smoked on charcoal, bathed in lavender and mustard cream, accompanied by sliced potatoes, grilled asparagus and fried kale lettuce.



PORK



Braised Bondiola (1) (1) (1)







\$ 68.500

250 gr de corte de cerdo cocido lentamente por ocho horas, marinado en vino y especias, bañado en salsa de vino y demiglace y setas, y puré.



FISH



Salmon Quinua 🕕 👁





\$ 58.500

180 gr of Pacific salmon fillet seared on the grill, accompanied by organic quinoa, kale and sautéed vegetables.

Catch of the Day 🛞 🕕 👁







\$65,900

250 gr of seasonal fish fillet, cooked on the grill, in a soft tomato and bisque sauce, accompanied with richy Creole potato, Asian lettuces, grilled tomatoes and onions.

TYPICAL



Ajiaco Santafereño 🕕



\$ 26,000

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

RICES



Mixed Chaufa Rice

\$ 55.900

(beef and chicken) () () ()







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

KIDS MENU



Breaded Chicken Grill Loin \$25.000 \$41.000 Loin

Linguini Pasta \$25.000 J&Q Sandwich \$28.000

SALADS



PASTAS



FETUCCINE | SPAGHETTI | PENNE

Grilled Chicken Salad

\$ 43.500



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

Quinoa and Crispy

\$ 28,900

Kale (1)

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

Fettuccine Carbonara

\$ 39.500





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

Bolognese Pasta

\$ 37.500





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

VEGETARIANS



Pomodoro Pasta (1) (\$)





\$ 29.500

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

Vegetarian Rice 🔗 😥



\$ 29.500

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





SNACKS



Sea and Land Snack (for two) 🛞 🔗 🗪 👀







\$86.900

Grilled beef and chicken chunks, with breaded shrimp and fish crackling, accompanied by potato wedges and cassava croquettes.

BURGERS

Accompanied by potato wedges or fries



York









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

With Cheese

\$ 38.500

\$ 46.500





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

Breaded Chicken

\$ 39.900







Chicken breast fillet, breaded in panko, stuffed with cheese, accompanied by mixed lettuces with tomato and French fries.

SANDWICHES

Accompanied by potato wedges or fries

Club Sandwich

\$ 43.500







Chicken Mushrooms

\$ 50.500

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

Cathedral (Ioin)

\$ 56.500







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

J&Q Sandwich

\$ 29,000





Traditional mixed sandwich with ham and cheese, presented on grilled sliced bread with garlic butter, accompanied by French Grilled chicken breast, mushroom sauce, crispy bacon, caramelized onion, mozzarella cheese, tomato, fresh lettuce, and house mayonnaise.



ADDITIONS

French Fries \$9.500 Mashed Potatoes \$8.000

White Rice \$8.000 **Salad** \$8.000

Creole Potato \$8.000 Portion of Bread \$9.500

DESSERTS

Ice Cream Cup (1) \$ 17.500

Vanilla ice cream with red fruit coulis and chopped fruit.

Waffle and ice cream sandwich with agraz and cajeta sauces.

Chocolate Cake with Ice Cream (1) (2) (9) \$ 23.500

Delicious hot dark chocolate cake with a combination of ice cream and red fruit sauce.





THE ART OF LIVING

Bluedoors Apartment Boutique Hotels, born more than two decades ago under the vision of Mr. Fernando Sánchez Paredes, who, with his extensive experience in the hotel industry, created an innovative business model that goes beyond conventional hospitality. This unique approach has made Bluedoors one of the most successful hotel proposals in Colombia, with hotels in Bogotá and Medellín, renowned restaurants such as Nomade and Cornelia, and plans expansion to other cities.

Bluedoors Hotels has been awarded numerous national and international awards, consolidating itself as a benchmark of excellence in Colombian hospitality.



Contact us and book:

Phone | Whatsapp: (+57) 317 299 8024 Calle 87 N° 15-35, Bogotá