

MENU



NOMADE
BISTRO BAR By BLUEDOORS

BLUEDOORS
Apartment Boutique Hotels



ALLERGENS



NUTS



SHELLFISH



DAIRY



GLUTEN



PEANUTS



MOLLUSKS



SESAME



SOY



CELERY



EGGS



FISH



MUSTARD

CORTES ANGUS

PREMIUM MEATS

OUTSIDE SKIRT

Entraña 250gr

\$124.700



HAMBURGUESA ANGUS

100% Carne Angus 180 gr

\$56.900

RIB EYE STEAK

Lomo Ancho 390-410gr

\$190.000



STRIP ROAST

Lomo Angosto 390-410gr

\$177.700

Our prices includes consumption tax.

PREMIUM MEATS



PICANHA

Punta de Anca 290-310gr

\$107.500

Please select one of the following dressings to accompany your cut.

Peppermint
chimichurri

Oriental
sauce

Maras salt
and pepper

Each cut includes 2 accompaniments of your choice

Truffled Mashed Potatoes

Rustic mashed potatoes with blue cheese and a delicate touch of truffle oil.

Grilled Vegetables

Selection of fresh seasonal vegetables, seasoned with grill salt, rosemary and melted butter.

Tated Avocado

Half a fire-smoked avocado, seasoned with oil and salt, with a subtle spicy touch.

Chef's Fresh Salad

Mixture of green leaves, cherry tomatoes and homemade vinaigrette, in an exclusive recipe from the chef.

Nomadic French Potatoes

Crispy potatoes accompanied by bacon, gratin with a Parmesan cheese crust.

Homemade Cheese Arepa

Traditional arepa made by hand, filled with melted mozzarella cheese.



Our prices includes consumption tax.



APPETIZERS



Typical Empanaditas (6 Uts.)

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

\$ 35.500

Peruvian Style Ceviche

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.

\$ 40.000

Chicharron Ceviche

Typical Peruvian ceviche with pork bacon cubes and green plantain chips.

\$ 42.000

Caprese Salad

Tomato and mozzarella cheese slices, served with basil pesto, walnut and parmesan cheese.

\$ 21.800

Anticuchos

Pork and chicken in classic Peruvian preparation with chili panka, accompanied by Creole potatoes and golden arepas with cheese.

\$ 37.600



CREAMS



Green Asparagus Cream

Natural cream of green asparagus accompanied by grilled bread.

\$ 25.900

Mushroom Cream

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

\$ 25.900

Tomato Cream

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

\$ 25.900

Chicken Diet

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

\$ 25.900

Asparagus Cream



Peruvian Style Ceviche



Our prices includes consumption tax.

BEEF

Baby Beef

180 g of matured fine loin, grilled over charcoal, accompanied by salad and rustic-style French..fries.

\$ 65.900

Ribeye

330 gr of matured beef, grilled, accompanied by richy potatoes, mushrooms and grilled zucchini. Finished with garlic butter and rosemary smoke.

\$ 69.500



Ribeye



Grilled Tenderloin with Butter

Grilled Tenderloin with Butter

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

\$ 61.900

Lomo Saltado Peruano

Lomo saltado, preparado al estilo peruano, con cebolla roja, tomate chonto, ají panca y cilantro; acompañado con arroz

\$ 61.000

CHICKEN

Chicken Milanese

200g chicken breast fillet, breaded in panko, fried, and served with a mix of Asian lettuce, cherry tomatoes, avocado, pickled Ocaña onion, and cubes of fried Consteño cheese. Drizzled with balsamic reduction.

\$ 49.900

Maryland Chicken

Grilled breast fillet accompanied by a reduction of cape gooseberries and peaches, breaded banana and crispy bacon.

\$ 45.000



Chicken Milanese

Our prices includes consumption tax.

PORK



Pork Milanese

Delicious crispy breaded pork Milanese, topped with oriental-style vegetables.

\$ 48.000

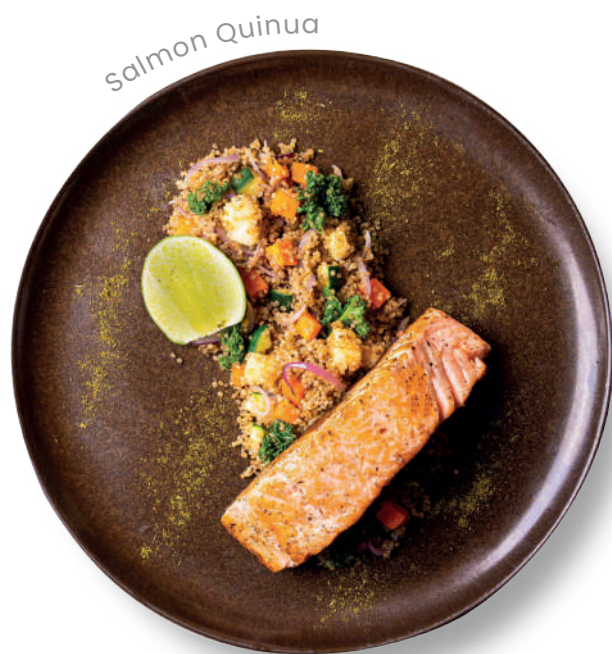
San Luis Ribs

San Luis pork ribs, grilled 300g, bathed in BBQ sauce, accompanied by salad and crispy Creole potatoes.

\$ 55.000



Pork Milanese



salmon Quinoa

FISH



Salmon Quinoa



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

\$ 64.000

KIDS MENU



Breaded Chicken Loin

\$40.000

Grill Loin

\$43.000

Linguini Pasta

\$38.900

J&Q Sandwich

\$31.000

Our prices includes consumption tax.

TYPICAL

Ajiaco Santafereno

\$ 32.000

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

RICES

Seafood Rice

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

\$ 59.500

Mixed Chaufa Rice (beef and chicken)

\$ 55.900



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

Seafood Rice



Grilled Chicken Salad



SALADS

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.

Salmon Salad

\$ 45.000

Mix of lettuces dressed with vinaigrette, pickled onion, vegetable palm heart, chickpea crunch, pickled red radish, parmesan cheese, and passion fruit sautéed salmon cubes.



PASTAS



FETUCCINE | SPAGHETTI | PENNE

Fettuccine Carbonara \$ 45.000



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

Fettuccine Di Mare \$ 60.000



With mussels, clams, squid, shrimp, fish accompanied by sautéed tomatoes, lobster biscuit and parmesan cheese.

Grilled Chicken Pasta \$ 52.000



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

Bolognese Pasta \$ 43.000



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

VEGETARIANS



Pomodoro Pasta \$ 35.000



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

Vegetarian Rice \$ 31.500



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



Fettuccine Carbonara



FOOD FRIES

Pork & Fries



\$ 47.200

Crispy French fries, tender smoked pulled pork, chunks of chorizo and a generous gratin of mozzarella cheese.

BURGERS

Accompanied by potato wedges or fries



York

\$ 42.900



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

With Cheese

\$ 39.900



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

Breaded Chicken

\$ 41.500



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

Pulled Pork Sandwich

\$ 41.600



Classic Sandwich with juicy pork marinated in BBQ sauce on tender brioche bread, accompanied with French fries.

J&Q Sandwich

\$ 36.000



Traditional mixed sandwich with ham and cheese, presented on grilled sliced bread with garlic butter, accompanied by French fries.

Chicken Mushrooms

\$ 44.000



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



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ADDITIONS

French Fries	\$13.000	Mashed Potatoes	\$13.000
White Rice	\$13.000	Salad	\$12.000
Creole Potato	\$12.000	Portion of Bread	\$11.000



DESSERTS



Ice Cream Cup

Vanilla ice cream with red fruit coulis and chopped fruit.

\$ 12.500

Caramel Flan

Exquisite milk and vanilla baked dessert.

\$ 14.500

Chocolate Cake with Ice Cream

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

\$ 15.000



Caramel Flan

Our prices includes consumption tax.



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.





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Contáctanos y reserva:

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