



NOMADE
BISTRO BAR BY BLUEDOORS



York Luxury Suites
BLUEDOORS
Apartment Boutique Hotels

APPETIZERS

Nomad Ceviche \$42.000

Whitefish cubes and shrimp in lemon juice, coconut milk, yellow pepper cream, rocoto paste, and red onions feathers with avocado, green plantain chip, and crackling squid.

Peruvian Mix Ceviche \$40.000

Whitefish cubes and shrimp in lemon juice, coconut milk, yellow pepper cream, rocoto paste and tiger's milk with cancha corn and sweet potato.

Crackling's Ceviche \$35.000

Peruvian ceviche with bacon cubes and green plantain chips..

Grilled Anticuchero Octopus \$52.000

Grilled octopus's tentacles in anticuchera sauce, with roaster potato and huancaína sauce, chalaquita and coriander aioli.

Seafood Jelly \$47.000

Crackling shrimp, squid and whitefish with fried yucca sticks, creole sauce y and coriander aioli.

Sirloin Toast \$44.000

Corn tortilla dressed with avocado cream and cream cheese, accompanied by sautéed pork loin, cherry tomato, julienne of paprika, red onion feathers, grated potato and mushrooms.

Stuffed Squid \$45.000

Squid stuffed with blood sausage, crispy bacon, paprika and mint, accompanied by creamy yellow potato and dressed with rocoto mayonnaise.

Nikkei Octopus Carpaccio \$48.000

Thin slices of octopus in house nikkei vinaigrette, chalaquita and cilantro aioli.

Beef Carpaccio \$45.000

Thin slices of beef tenderloin, served with parmesan cheese, organic mézclum, lemon and caper mix.

Trout Tartar in Olive Mayonnaise \$43.000

Salmon trout dressed in green olive mayonnaise, accompanied by sweet potato crisps.

Roasted potatoes in Brava Sauce \$32.000

Creole potatoes in yellow pepper Brava sauce, au gratin with mozzarella cheese and crispy quinoa.

Trout Tiradito \$36.000

Fresh trout slices in creamy yellow chili and coconut milk, chalaquita and tangelo cubes.

Huancaína Potato \$32.000

Creole potatoes in huancaína sauce, green olives and black olive powder..

Shrimp Wonton \$41.000

Wonton dough stuffed with shrimp, with spicy whey.

Cream of the Day \$28.000

Chef's suggestion served with baguette toast.

Tuna's soup \$42.000

Fresh tuna timbale, avocado and mango in a mirror of ponzu sauce and Himalayan pink salt crystals, topped with crispy wonton crunch.

Chicken Wings (6 Uds.) \$36.000

Crispy chicken wings served with hulled potato's, in a choice sauce: Nomad sauce, Grilled pineapple or flambéed with rum or Buffalo sauce.

Green Plantain Tostones \$26.000

Patacones with guacamole and coastal whey.

Meat or Chicken Empanadas (6 Uds.) \$28.000

Yellow corn dough, stuffed with beef or chicken, served with chili and guacamole.

Arepita Paisa (5 Uds.) \$20.000

Accompanied with hogao and guacamole.

MAIN COURSES

Dorado Nomad \$55.000

Fish fillet in a tree tomato and yellow chili reduction, accompanied by grilled baby carrots, Boronia eggplant and ripe plantain.

York Casserole \$56.000

House casserole with seafood, whitefish and a soft spicy touch, served with rice.

Trout Fillet \$54.000

Salmon trout fillet with Japanese mayonnaise, accompanied by cayeye and grilled vegetables.

Salmon in Tamarind \$67.000

Salmon fillet with tamarind sauce, served with creamy quinoa, tomato confit and avocado.

Creamy Prawn Rice \$62.000

Grilled prawns in anticuchera sauce, served with creamy pea rice, smoked bacon and parmesan cheese.

Seafood Chaufa Rice \$60.000

Wok sautéed rice with egg omelet, paprika, shrimp, squid rings, octopus, mussels and prawns.

Chaufa Mixed Rice (Beef and chicken) \$52.000

Peruvian style rice accompanied by egg tortilla, beef tenderloin and chicken breast.

Glazed Bondiola \$48.000

Pork bondiola glazed in house sauce, served with creamy sweet potato purée and zukinnis rolls.

Bean Tacu-tacu and lomo saltado \$56.000

Typical Peruvian cuisine based on a mixture of beans and rice, accompanied by sautéed pork loin and fried egg.

Tacu-tacu with pancetta \$56.000

Typical Peruvian cuisine based on a mixture of beans and rice, accompanied by pancetta and hogao.

Grilled Tenderloin in Spice Butter \$67.000

Grilled beef loin in garlic and ginger butter, accompanied by sautéed mushrooms, asparagus and yellow mashed potatoes flavored with fresh basil.

Pork tomahawk \$65.000

Grilled thick steak in herbal chimichurri accompanied by creole potato in huancaína sauce

Anticuchero Entrecote \$57.000

350 grams of grilled beef steak, bathed in anticuchera sauce, served with potatoes, rococo mayonnaise, chalaquita and house salad.

TRADITIONAL

Bandeja Paisa \$55.000

Typical Antioquia dish, with beans, rice, pork rinds, ground beef, chorizo, fried egg, plantain, avocado and arepa.

Cazuela de frijol \$42.000

Typical Colombian bean casserole accompanied by ripe plantain, bacon, chorizo, rice, avocado, potato and arepa.

Aguadito de pollo \$42,000

Traditional Colombian chicken and vegetable soup with cilantro, accompanied by rice and avocado.

Ajiaco Santafereno \$40.000

Typical recipe with mix of potatoes, capers, sour cream, chicken, rice and avocado.



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SALADS

Grilled Chicken Salad \$49.000

Mixed lettuce dressed with nomad vinaigrette, cherry tomato, strawberry, tangelo orange, dried fruits and nuts, croutons, avocado and grilled chicken breast.

Salmon Salad \$55.000

Mixed lettuce dressed with nomad vinaigrette, pickled onion, vegetable hearts of palm, chickpea crunch, pickled red radish, quail eggs, parmesan cheese and salmon cubes sautéed in passion fruit.

Warm Shrimp Salad \$53.000

Mixed lettuce dressed with nomad vinaigrette, cherry tomato, pickled onion, pickled red radish, croutons, parmesan cheese, sliced almonds and rum flambéed shrimp.

Crusted Tuna Salad \$52.000

Mixed lettuce dressed with nikkei vinaigrette, pickled onion, pickled red radish, fresh mango, bell pepper, fried sweet potato, peanut brittle and fresh tuna loin in a fine herb crust.

Nakeima Loin Salad \$53.000

Warm wok-seared beef tenderloin salad with mint, onion and watermelon in ponzu sauce.

GRILL

(Served with french fries and house salad)

Baby beef \$65.000

Beef sirloin steak with house chimichurri.

Chicken Breast \$48.000

Grilled chicken breast.

House Fishing \$65.000

Grilled sea bass fillet of your choice (róbalo o corvina)

Salmon \$65.000

Salmon fillet in honey mustard.

Pork Ribs \$55.000

Grilled ribs in a house BBQ sauce.

PASTA

Choose your preferred pasta (spaghetti, fettuccini or penne)

Carbonara \$45.000

Pasta in white sauce emulsified with egg yolk, with crispy bacon and parmesan cheese accompanied by garlic bread.

Bolognese \$45.000

Pasta in fresh tomato sauce, ground beef, basil, parmesan cheese and toasted bread.

Surf and turf \$55.000

Pasta in white sauce with white wine, shrimps, mushrooms, bacon, parmesan cheese and toasted bread.

Grilled chicken \$49.000

Pasta in white sauce with grilled chicken pieces, parmesan cheese and toasted bread.

Pomodoro \$42.000

Pasta in a sauce of fresh tomatoes, Italian herbs, red wine, parmesan cheese and toasted bread.

LASAGNA

Choose your lasagna:

Mixed \$52.000

Chicken and mushrooms \$45.000

Bolognese \$45.000

VEGETARIAN FOOD

Veggy Salad \$43.000

Organic lettuce mix dressed with nikkei vinaigrette, couscous, grilled broccoli, caramelized squash, candied Portobello, sundried tomatoes, roasted apples, grilled tofu and smoked almonds.

Quinoa Tubule \$38.000

Quinoa seasoned in lemon, tomato, onion and mint juice, accompanied by avocado and almonds.

Vegetarian Rice \$36.000

Peruvian style wok rice, accompanied by mushrooms, julienne of paprika, zucchini, onion, corn and avocado cubes.

Ceviche Vegetarian \$35.000

Mushrooms sautéed in white wine, lemon juice, coriander, onion, mango, avocado cubes, chickpea crunch and plantain chip.

Roasted Tofu \$38.000

Fresh grilled vegetable cheese in ponzu sauce and cancha corn

Cereal Burger \$42.000

Vegetable protein hamburger made from lentils and chickpeas, seasoned with chimichurri, served with fresh lettuce, tomato, pickle, pickled onion, tofu cheese and potato hulls.

PIZZAS

(8 slices)

Margarita \$45.000

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

Camembert \$49.000

Tomato jam, camembert cheese, apple pieces and fresh herbs.

Hawaiian \$45.000

Tomato base sauce, ham, pineapple and mozzarella cheese.

Chicken and mushrooms \$48.000

Tomato base sauce, shredded chicken, sautéed mushrooms and mozzarella cheese.

Meats \$50.000

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

York \$55.000

Tomato base sauce, chicken in house BBQ sauce, bacon, mushrooms, smoked paprika, jalapeño, olives and caramelized onion.

SANDWICH

(Accompanied by French fries or helmet potatoes)

Chicken in mushroom sauce \$48.000

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

Pepper loin \$58.000

Grilled beef tenderloin, pepper sauce, caramelized onion, tomato, fresh lettuce and house mayonnaise.

Argentinean Pepito \$60.000

Beef tenderloin in house chimichurri, roasted peppers, caramelized onions and mozzarella cheese.

Club Sandwich \$56.000

Grilled chicken breast, fried egg, bacon, ham, mozzarella cheese, tomato, fresh lettuce and house mayonnaise.

Filet mignon \$65.000

Beef solomit in mushroom sauce, bacon and white wine, with mozarre cheese lthe melted.



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PICADAS

(Food to share)

Fried food Picada **\$60.000**

Beef empanadas, blood sausage, crackling, chorizo, arepa, creole potato, hogao and guacamole.

York Picada **\$78.000**

Beef tenderloin cubes, chicken wings in honey mustard, pork cubes in Nomad sauce, breaded squid, accompanied by potato shells and fried arepas.

Sea and land Picada **\$85.000**

Beef pieces' tenderloin and grilled chicken, breaded shrimp and fish crackling, accompanied by potato shells and yucca croquettes.

BURGERS

(Accompanied by French fries or helmet potatoes)

York Burger **\$49.000**

Beef tenderloin, bacon slices, caramelized onion, mushroom sauce, grilled tomato slices, fresh lettuce and house mayonnaise.

Royal Burger **\$49.000**

Beef tenderloin, mozzarella cheese, fried egg, caramelized onion, pickles, shredded potato, roasted tomato slices, fresh lettuce and house mayonnaise.

FAST FOOD

Choripán **\$42.000**

Grilled sausage in chimichurri, mozzarella cheese, bell pepper, pickled onion, served with helmet potatoes or French fries.

Salchipapas **\$40.000**

Hulled potatoes, sausage slices and caramelized onions, with tomato sauce and house mayonnaise.

Chicken Nuggets **\$38.000**

Potato hulls, crispy bacon, chalaquita and mozzarella cheese au gratin, served with rocoto mayonnaise.

Potato's Tower **\$36.000**

Breaded chicken pieces, accompanied by potatoes in hulls.

DESSERTS

Lychees millefeuille **\$26.000**

Coffee and cardamom mousse **\$22.000**

Chocoflan **\$22.000**

Chocolate volcano **\$28.000**

Rice pudding **\$22.000**

Chocolate cake with ice cream **\$26.000**

Caramel flan **\$22.000**

Red berries cheesecake **\$26.000**

Ice cream cup (vanilla and strawberry) **\$24.000**



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