

Welcome to Nomade

MENU



NOMADE
BISTRO BAR By BLUEDOORS

BLUEDOORS
Apartment Boutique Hotels

ALLERGENS



NUTS



SHELLFISH



DAIRY



GLUTEN



PEANUTS



MOLLUSKS



SESAME



SOY



CELERY



EGGS



FISH



MUSTARD



APPETIZERS



Salmon Croquettes (5 Uts.)    \$ 40.000

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

Typical Empanaditas (6 Uts.)  \$ 36.000

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

Peruvian Style Ceviche   \$ 46.000

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

Chicharron Ceviche  \$ 40.000

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

Beef Carpaccio   \$ 52.000

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

Grilled Anticuchero Octopus    \$ 60.000

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



CREAMS



Green Asparagus Cream   \$ 28.000

Natural cream of green asparagus accompanied by grilled bread.

Mushroom Cream   \$ 28.000

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

Tomato Cream  \$ 28.000

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

Chicken Diet \$ 29.000

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.

\$ 75.000

Short Ribs

350 gr of beef strip, slow cooked for nine hours, finished in red wine reduction served with smoked peppers and arugula, with Creole potatoes.

\$ 68.000

Ribeye

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

\$ 72.000



Ribeye

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.

\$ 75.000

Peruvian Lomo Saltado

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

\$ 66.000

Veal Ossobuco

500 gr of veal ossobuco marinated and slowly prepared for four hours, accompanied by a bed of fettuccine with amatriciana sauce and chopped basil.

\$ 75.000

Grilled Tenderloin with Butter



CHICKEN



Chicken Milanese

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.

\$ 52.000

Chicken and Lavender Cream

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.

\$ 42.000

Chicken Milanese



Our prices includes consumption tax.

PORK



Braised Bondiola

\$ 58.000

250 gr of pork cut slowly cooked for eight hours, marinated in wine and spices, bathed in wine and demiglace sauce and mushrooms, and puree.

Tomahawk Pork

\$ 67.000

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

Tomahawk Pork



Salmon Quinoa



FISH



Salmon Quinoa

\$ 67.000

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

Catch of the Day

\$ 70.000

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.



KIDS MENU



Breaded Chicken Loin

\$40.000

Grill Loin

\$45.000

Linguini Pasta

\$38.000

J&Q Sandwich

\$29.000

Our prices includes consumption tax.

TYPICAL

Ajiaco Santafereno

\$ 38.000

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

Bandeja Paisa

\$ 60.000

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

\$ 45.000

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

RICES

Seafood Rice

\$ 72.000

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

Mixed Chaufa Rice (beef and chicken)

\$ 58.000



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



Seafood Rice

SALADS

Grilled Chicken Salad

\$ 40.000



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

Salmon Salad

\$ 50.000



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

Caramelized Goat Cheese

\$ 48.000



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

Quinoa and Crispy Kale

\$ 38.000



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 \$ 42.000



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

Fettuccine Stracciatella \$ 42.000



With Stracciatella cheese, homemade smoked tomato sauce, charcoal zucchinis, vegetable chiffonade, and basil oil.

Grilled Chicken Pasta \$ 49.000



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

Bolognese Pasta \$ 47.000



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 \$ 35.000



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



Fettuccine Carbonara

SNACKS



Sea and Land Snack (for two) \$ 84.000



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

\$ 49.000



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

With Cheese

\$ 49.000



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

Breaded Chicken

\$ 42.000



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

\$ 48.000



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

Chicken Mushrooms

\$ 48.000



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

Cathedral (loin)

\$ 55.000



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



Our prices includes consumption tax.

YORK CLASSICS

This is section dedicated to the food you love, those exclusive to our restaurant Nomade Medellin, with the same quality and flavor of always.

PIZZAS

York \$ 68.000



Sauce of tomatoes, chicken in BBQ sauce of the house, bacon, mushrooms, smoked paprika, jalapeno, olives and caramelized onion.

Margarita \$ 53.000



Sauce of tomatoes, tomato slices, Italian herbs and mozzarella cheese.

Hawaiana \$ 50.000



Base sauce of tomatoes, ham york, pineapple and mozzarella cheese.

Chicken and mushrooms \$ 60.000



Sauce of tomatoes, chicken, sautéed mushrooms and mozzarella cheese.

Meats \$ 60.000



Sauce of tomatoes, salami, ham york, chorizo and mozzarella cheese.

LASAGNA

Chicken and mushrooms \$ 48.000



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

Bolognese \$ 52.000



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

WINGS

Rum \$ 42.000



Crispy chicken wings in rum flambéed sauce with by potato in hooves.

Nomade Sauce \$ 42.000



Crispy chicken wings in Nomade sauce with by potato in hooves

Pineapple BBQ Sauces \$ 42.000



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

ADDITIONS

French Fries	\$12.000	Mashed Potatoes	\$12.000
White Rice	\$12.000	Salad	\$10.000
Creole Potato	\$ 6.000	Portion of Bread	\$10.000



DESSERTS



Ice Cream Cup

Vanilla ice cream with red fruit coulis and chopped fruit.

\$ 18.000

Skillet Waffle

Waffle and ice cream sandwich with agraz and cajeta sauces.

\$ 13.000

Caramel Flan

Exquisite milk and vanilla baked dessert.

\$ 18.000

Chocolate Cake with Ice Cream

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

\$ 22.000



Caramel Flan



Skillet Waffle

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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Reservation:

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