



NOMADE

BISTRO BAR By BLUEDOORS



Starter

Ceviche Nomad

\$ 38.000

Cubes of white fish and Shrimp cooked in lemon, squid breaded in panko, accompanied by smoked coconut milk, yellow chili cream, avocado cubes and fried green banana chip.

Peruvian ceviche

\$ 29.000

White fish and shrimp cubes cooked with lemon, accompanied by tiger milk, coriander, onion feathers and rocoto hash.

Octopus on the grill

\$ 50.000

Octopus tentacles prepared on the grill, accompanied by Creole potatoes a la huancaína and coriander aioli.

Seafood jelly

\$ 38.000

Shrimp, squid and white fish cubes breaded in panko, accompanied by fried yucca sticks and Creole sauce.

Tenderloin toast

\$ 34.000

Corn tortilla garnished with guacamole and cream cheese, accompanied by lomo saltado, mushrooms, cherry tomato and onion.

Stuffed squid

\$ 33.000

Squid stuffed with blood sausage, seasoned with anticucho mayonnaise.

Octopus Carpaccio

\$ 42.000

Thin slices of octopus cooked for 8 hours, garnished with lemon, onion, coriander, olive oil and Parmesan cheese.

Cream of the day

\$ 18.000

Chef's suggestion, accompanied by baguette toast.

Chicharron ceviche

\$ 24.000

Candied bacon slices, bathed in juice
Lemon, accompanied by onion feathers and pico de gallo

Nuestros precios incluyen el Ipo consumo (8%)

Chorizo ceviche Grilled chorizo slices, garnished with lemon juice, onion and coriander.	\$ 19.000
Breaded mushrooms Breaded mushrooms, accompanied by coriander and hot pepper mayonnaise.	\$ 18.000
Chicken wings with rum (6 units) Crispy chicken wings in rum sauce, accompanied by potatoes in hulls.	\$ 24.000
Roasted pineapple chicken wings (6 und) Crispy chicken wings bathed in roasted pineapple sauce seasoned with pepper, accompanied by potatoes in hulls.	\$ 24.000
Nomad Chicken Wings (6 und) Crispy chicken wings dipped in Nomad sauce, accompanied by potatoes in hulls.	\$ 24.000
Creoles with rosemary Creole potatoes made in rosemary butter.	\$ 18.000
Green plantain tostones Green banana chips, accompanied by guacamole and cream cheese.	\$ 16.000
Arepitas (5 und) Accompanied by hogao and guacamole.	\$ 13.000
Shrimp patties (3 und) Crunchy yellow corn dough, stuffed with shrimp seasoned in cream, garlic, onion and parsley, accompanied by coastal buttermilk and guacamole	\$ 23.000
Meat pies (6 und) Yellow corn creches, stuffed with shredded beef garnished in house Creole sauce, garlic and onion, accompanied by house spicy and guacamole.	\$ 19.000

Nuestros precios incluyen el Ipo consumo (8%)



Salad

Grilled Chicken

\$ 40.000

Mix of lettuce from the garden seasoned with Nomad vinaigrette, accompanied by grilled chicken breast, croûtons, candied cherry tomato, orange, strawberry, and Parmesan cheese.

Salmon salad

\$ 43.000

Mix of lettuces dressed with Nomad vinaigrette, accompanied by cubes of salmon sautéed in passion fruit, onion feathers, croûtons, chickpea crunch and Parmesan cheese.

Seafood salad

\$ 45.000

Mix of organic lettuces dressed with Nomad vinaigrette, accompanied by shrimp sautéed in brandy, squid rings bathed in beer and panko, onion feathers, cherry tomato, croûtons and Parmesan cheese.

Veggie Salad

\$ 35.000

Mix of lettuce seasoned with Nomad vinaigrette, accompanied by thin slices of green apple, blueberries, mushrooms sautéed in brandy, caramelized onion, cherry tomato and croûtons.



Powerful

Creamy rice with prawns

Prawns sautéed in brandy, accompanied by creamy vetch rice, crispy bacon and Parmesan cheese.

\$ 55.000

Nomad ribs

Pork rib cooked for 8 hours, accompanied by Nomad sauce, potatoes in hulls and fresh salad.

\$ 45.000

Chicken Corral

Pernil leg cooked for 2 hours, accompanied by potato hulls and fresh salad.

\$ 35.000

Tacu tacu with beans and lomo saltado

Heated with beans, accompanied by Peruvian- style lomo saltado, topped with a fried egg.

\$ 38.000

Alpesto fish fillet

White fillet from the catch of the day bathed in pesto sauce, accompanied by criolla potato gratin napoleon stuffed with shrimp and bacon biscuit.

\$ 43.000

Seafood chaufa rice

Peruvian style rice accompanied by octopus, shrimp, egg omelette and squid rings.

\$ 53.000



Salmon in tamarind

\$ 49.000

Salmon fillet bathed in tamarind sauce, accompanied by quinoa, avocado cubes and candied cherry tomato.

Pepper Loin

\$ 42.000

Sterling beef tenderloin, bathed in a creamy 3-pepper sauce, accompanied by asparagus sautéed in rose wine and creamy Creole potato puree with crispy bacon and fresh basil.

Vegetarian Rice

\$ 27.000

Wok rice with soy sauce, accompanied by mushrooms, paprika and zucchini julienne, white onion feathers and cornstarch.

Vegetarian Ceviche

\$ 26.000

Mushrooms sautéed in white wine, lemon, coriander, avocado cubes and chickpea crunch.



Pasta

Choose the pasta of your preference (Long or short)

Carbonara

\$ 34.000

Choice of pasta accompanied by a house white sauce with crispy bacon, Parmesan cheese and toast.

Bolognese

\$ 36.000

Pasta of your choice accompanied by ground meat in a sauce of fresh tomatoes and basil, Parmesan cheese and toast.

Surf and Turk

\$ 49.000

Choice of pasta accompanied by a biscuit-based white sauce and white wine, shrimp, bacon, Parmesan cheese and toast bread.

Grilled chicken

\$ 36.000

Pasta of your choice accompanied by a house white sauce with grilled chicken julienne strips, Parmesan cheese and bread toasts.

Pomodoro

\$ 30.000

Choice of pasta accompanied by a sauce of fresh tomatoes, Italian herbs and red wine, Parmesan cheese and toast.

Lasagna

Mixed

\$ 42.000

Ground beef dressed in our Neapolitan sauce, chicken cubes dressed in the house white sauce, mozzarella cheese, Parmesan cheese and bread toast.

Seafood

\$ 49.000

Shrimp, squid, white fish dressed in the house white sauce, mozzarella cheese, Parmesan cheese and toast bread.

Pizzas

Crispy thin dough

Hawaiian

\$ 34.000

Chunks of pineapple roasted in white wine, julienne ham and mozzarella cheese.

Chicken and Mushrooms

\$ 39.000

Grilled chicken julienne, accompanied by white house sauce, mushrooms sautéed in garlic butter, mozzarella cheese.

Mexican

\$ 34.000

Ground beef accompanied by jalapeño slices, baby corn, mozzarella cheese, refried beans and bacon.

Argentina

\$ 38.000

Chorizo slices, house chimichurri, mozzarella cheese and onion in feather.

Surf and Turk

\$ 45.000

White Seafood Sauce, Shrimp, Mushroom, Bacon, Basil and Mozzarella Cheese.

York

\$ 38.000

Chicken chunks in house BBQ sauce, accompanied by bacon, mushrooms, paprika, jalapeño, olives and grilled onion.

Grill

**They come accompanied by your choice of
potato (French, hull or chips) and fresh salad**

Baby beef

Beef tenderloin accompanied by house chimichurri.

\$ 45.000

Chicken breast

Grilled chicken breast.

\$ 38.000

Fish of the day

White fish fillet bathed in pesto sauce and banana chip.

\$ 38.000

Bass

Snook fillet, accompanied by rice with coconut and patacón.

\$ 40.000

Salmon

Salmon fillet in honey mustard sauce.

\$ 57.000

Chopped

Fried minced

Beef empanadas, blood sausage, pork rinds, arepa, chorizoslices, Creole potatoes, hogao and guacamole.

\$ 51.000

Chopped york

Beef tenderloin cubes, chicken, grilled white fish, panko-breaded shrimp, accompanied by potato skins and fried arepas.

\$ 65.000

Picada Sea and land

Grilled chunks of beef and chicken tenderloin, shrimp sautéed in rosemary butter, squid rings bathed in beer and panko, accompanied by potato skins and sauces.

\$ 71.000

Burgers

**It comes with a choice of potato
(French, hulls or chips)**

York Burger

100% beef, accompanied by roasted tomato slices, fresh lettuce, bacon, mushrooms in white sauce, artisan bread and house mayonnaise

\$ 38.000

Royal Burger

100% beef accompanied by roasted tomato slices, fresh lettuce, fried egg, mozzarella cheese, caramelized onion, artisan bread and house mayonnaise

\$ 38.000

Salmon burger

Salmon fillet slices accompanied by roasted tomato slices, fresh lettuce, mozzarella cheese, caramelized onion, artisan bread and house mayonnaise

\$ 48.000

Sandwich

**Friday accompanied by choice of potato
(French, hulls or chips)**

Chicken in mushroom sauce

\$ 34.000

Garlic butter-flavored bread served with grilled chicken, crispy bacon, caramelized onion, mushrooms, tomato slices, fresh lettuce, and house mayonnaise.

Tenderloin in pepper sauce

\$ 40.000

Bread dressed in pepper sauce, accompanied by beef tenderloin, caramelized onion, tomato slices and fresh lettuce.

Argentinian Pepito

\$ 40.000

Bread seasoned with house chimichurri, accompanied by slices of beef tenderloin, roasted peppers, caramelized onion and mozzarella cheese

Sandwich club

\$ 39.000

Bread dressed with house mayonnaise, accompanied by mozzarella cheese, ham, fried egg, tomato slices, fresh lettuce, crispy bacon and grilled chicken.

Filet mignon

\$ 45.000

Bread garnished with garlic butter, beef tenderloin julienne accompanied by bacon, mushrooms sautéed in red wine, au gratin with mozzarella cheese.

Texan

\$ 38.000

Bread garnished with garlic butter, julienned beef tenderloin, accompanied by refried beans, jalapeño slices, julienned roasted paprika, gratin mozzarella cheese.

Fast Food

Choripan

Baguette, grilled chorizo bathed in lacasa chimichurri, mozzarella cheese, accompanied by potato chips and salsa

\$ 34.000

Salchipapas

French or rustic potato accompanied by slices of sausage and sauces

\$ 21.000

Potato tower

Potato chips, served with crispy bacon, guacamole, pico de gallo, grated cheese, and sauces

\$ 22.000

Chicken Nuggets

Julienne chicken fillet breaded in panko, served with French fries and sauces

\$ 33.000

Desserts

Rice pudding

\$ 12.000

Portion of chocolate cake with

\$ 15.000

fruit meringue

\$ 12.000

Apple strudel

\$ 14.000

Red fruit cheesecake

\$ 14.000

Caramel flan

\$ 12.000

Banana crepes flambé in brandy
accompanied by arequipe and ice cream

\$ 12.000

Passion fruit mousse

\$ 12.000

Pulled cup

\$ 8.000

Millefeuille of red fruits

\$ 14.000

Chocolate volcano

\$ 15.000

Liquors

Ron

	Drink	B
Zacapa 23 years old	\$ 30,000	\$ 390,000
Viejo de caldas 8 years	\$ 18,000	\$ 240,000
Viejo de Caldas 8 years		\$ 160,000
Media Havana	\$ 16,000	\$ 180,000
Old Havana	\$ 16,000	\$ 210,000
White Bacardi	\$ 16,000	\$ 190,000
Medellín 8 Years	\$ 18,000	\$ 240,000
Medellín 8 Years – Medium ½		\$ 160,000

Schnapps

	Drink	B
Antioqueño	\$ 10,000	\$ 105,000
Antioqueño - Medium ½		\$ 75,000

Liquors

Ron

	Drink	B
Zacapa 23 years old	\$ 30,000	\$ 390,000
Viejo de caldas 8 years	\$ 18,000	\$ 240,000
Viejo de Caldas 8 years		\$ 160,000
Media Havana	\$ 16,000	\$ 180,000
Old Havana	\$ 16,000	\$ 210,000
White Bacardi	\$ 16,000	\$ 190,000
Medellín 8 Years	\$ 18,000	\$ 240,000
Medellín 8 Years – Medium ½		\$ 160,000

Schnapps

	Drink	B
Antioqueño	\$ 10,000	\$ 105,000
Antioqueño - Medium ½		\$ 75,000

Vodka

	Drink	B
Absolut	\$ 22,000	\$ 220,000
Absolut – Media		\$ 130,000
Gray Grosse	\$ 32,000	\$ 460,000
Belvedere	\$ 34,000	\$ 490,000

Borbouns

	Drink	B
Jack Daniels # 7 Jack	\$ 25,000	\$ 290,000
Daniels Honey	\$ 27,000	\$ 310,000
Macallan 12 años	\$ 36,000	\$ 520,000
Macallan 15 años	\$ 90,000	\$1.400,000
Macallan 18 años	\$ 275,000	\$ 3.800,000

Whiskey

	Drink	B
Buchanans	\$ 25,000	\$ 290,000
Buchanans – Medium ½		\$ 190,000
Old parr	\$ 25,000	\$ 290,000
Old Parr – Medium ½		\$ 230,000

Tequila

	Drink	B
Buchanans	\$ 25,000	\$ 290,000
Buchanans – Medium ½		\$ 190,000
Old parr	\$ 25,000	\$ 290,000
Old Parr – Medium ½		\$ 230,000

Geneva

	Drink	B
Tanqueray Ten	\$ 32,000	\$ 430,000
Hendricks	\$ 34,000	\$ 450,000
Bombay	\$ 32,000	\$ 320,000
London # 1	\$ 37,000	\$ 530,000

Wines

Red

Chilean wine	
Morandé Reserva Carmenere 2018 - Half	\$ 80,000
Morandé Reserva Cabernet Sauvignon 2018	\$ 190,000
Morandé Reserva Carmenere 2018	\$ 190,000
Morandé Reserva Pinot Noir 2018	\$ 170,000

Argentinian Wine	
Seventh Malbec 2018	\$ 170,000
Seventh Cabernet Sauvignon 2017	\$ 170,000

Spanish wine	
Beronia Crianza 2017	\$ 170,000
Castillo de Liria Tinto 2019	\$ 90,000
Castillo de Liria Tinto 2019 cup	\$ 16,000
BeroniaEcologicalTempranillo2017	\$ 170,000

White

Chilean wine	
Morandé Reserva Chardonnay 2018	\$ 190,000
Morandé Reserva Gewurztraminer 2018	\$ 190,000

Argentinian Wine	
Seventh Chardonnay 2018	\$ 170,000

Marqués de Riscal Sauvignon Blanc 100% Organic	
DO Rueda Wine 2019	\$ 170,000

Spanish wine	
Castillo de Liria Blanco 2018	\$ 90,000
Castle of liria Blanco 2018 Cup	\$ 16,000
Protos Verdejo 2019	\$ 170,000

Wines

Pinkish

Spanish wine	
Castle of Liria Rosado 2019	\$ 90,000
Castle of Liria Rosado 2019 Cup	\$ 16,000
Protos Ribera Duero Rosé 2018	\$ 170,000
Beronia Rosé Tempranillo 2018	\$ 170,000

Sparkling

Spanish wine	
B&G Chardonnay Brut-Cuvée Réservee	\$ 170,000
B&G Rosé-Cuvée Réservee	\$ 170,000

Indents of the house

	C	J
Spring	\$ 20,000	\$ 90,000
Gin, white wine, imported pear, green apple, grapes		
Saint Sebastian	\$ 20,000	\$ 90,000
Rum, red wine, blackberries, grapes, mandarin juice and orange slices		
Summer	\$ 20,000	\$ 90,000
Vodka, rose wine, strawberries, kiwi and lemon wedges		

Cocktails

Cocktails Specials

London **\$ 29,000**

Gin, vermouth, apple and cucumber monin. floral and refreshing

Bali **\$ 32,000**

Gin, an infusion of berry tea with vodka, orange liqueur with aromatic notes and sparkling.

Jamaica **\$ 29,000**

Rum, orange liqueur, lychee liqueur, green apple and mint.

The fantastic **\$ 32,000**

Rum, cape gooseberry liqueur, sparkling wine, very subtle on the palate with pleasant texture and aroma

Tokyo **\$ 29,000**

Sake, tequila and agave honey, refreshing Tajin and very pleasant on the palate.

Mawi **\$ 29,000**

Tequila, artisan pineapple liqueur, fresh pineapple and thyme

St. Petersburg **\$ 32,000**

Vodka, orange liqueur, watermelon, cool off, low alcohol content

Tulum **\$ 35,000**

Mezcal, orange liqueur and agave honey, frosted with house salt, "thyme, paprika, cardamom and salt" smoked notes.

Medayork **\$ 28,000**

Brandy, lulo syrup, honey and ginger, very refreshing



Classic Cocktails

Old fashioned	\$ 32,000
Cosmopolitan	\$ 29,000
Mojito	\$ 28,000
Blody Mary	\$ 29,000
Lychee martini	\$ 32,000
Moscowmule	\$ 29,000
Dry Martini	\$ 35,000

Beer

Club Colombia	\$ 9,000
Aguila Original	\$ 9,000
Corona	\$ 12,000
Budweiser	\$ 12,000
Stella Artois	\$ 12,000
Aguila zero	\$ 9,000
Aguila Light	\$ 9,000
BBC Draft	\$ 12,000

Appetizers

Baileys	\$ 14,000
Campari	\$ 23,000

Hot drink

Latte	\$ 8,000
Cappuccino	\$ 8,000
Double Espresso	\$ 8,000
American	\$ 6,000
Machiatto	\$ 8,000
Tea or Aromatic	\$ 6,000

Natural water	\$ 5.000
Sparkling water	\$ 5.000
Soft drink	\$ 6.000
Tonic water	\$ 9.000
Red bull	\$14.000
Juices in water	\$ 6.000
Juices in milk	\$ 8.000
Flavored sodas	\$ 12.000
Limonade	\$ 12.000
Cold tea of flavors	\$ 9.000



DOMICILIOS: TEL 440 7575



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BISTRO BAR By BLUEDOORS

Carrera 43A # 17 sur-63, El Poblado, Medellín, Colombia.



/nomaderestaurantemedellin