

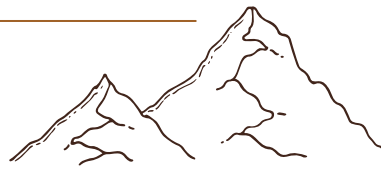


STAY A WHILE LONGER?

PLEASE ASK YOUR WAITRESS/WAITER ABOUT GFO AND DFO OPTIONS!



DESSERTS



DARK CHOCOLATE BROWNIE

Served with vanilla ice-cream, freeze-dried raspberries, and chocolate sauce.

\$16

CRÈME BRULÉE

Vanilla flavoured brulée, with lychee and shortbread.

\$16

SAGO PUDDING

Sago pudding with pineapple and lychee, candied nuts, and mango sorbet.

\$16

FIG & BERRIES TRIFLE

With coffee and fig mousse, berry compote, whipped cream, and freeze-dried raspberries.

\$16



HOT BEVERAGES

BLACK TEA

Earl Grey Superior |
Organic English Breakfast

\$5

BLACK COFFEE

Short Espresso | Long Black |
Macchiato | Piccolo

\$5

GREEN TEA

Japanese Green Sencha

\$5

WHITE COFFEE

Flat White | Cappuccino | Chai Latte

\$5.5

HERBAL TEA

Pure Peppermint |
Moroccan Mint

\$5

CHOCOLATEY

Hot Chocolate | Mocha

\$6

FRUIT TEA

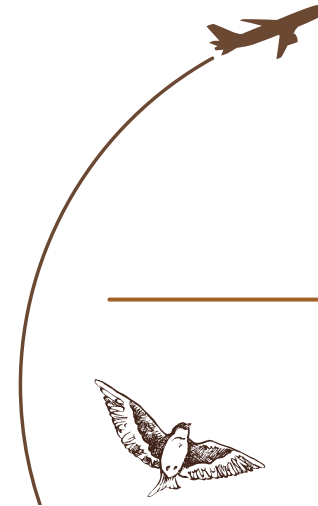
Ginger & Lemon

\$5

MORE CHOCOLATEY

Whittaker's Hot Chocolate

\$6.5



NOMAD



5 POINT CHEVALIER ROAD
POINT CHEVALIER, AUCKLAND 1022
PHONE: 09 815 9595
info@nomadrestaurant.co.nz
www.nomadrestaurant.co.nz

All of us possess nomadic tendencies – we are travelers, each with our own lessons and experiences to share with one another.

The offering is also a product of such sharing of techniques and skills – while influenced by flavours of the Mediterranean; the product is an international fusion of passion and craft. Nomad is about more than just food, wine, cocktails, or hospitality – it is about a shared experience.

We welcome you all to Nomad and look forward to hosting you and making your acquaintance!





WELCOME NOMADS

PLATTERS

TAPAS PLATTER	\$48
An assortment of olives, feta, pickled vegetables, hummus, labneh, muhammara, falafel, brie, chorizo, pide, and crispy yogurt bread, with your choice of beef or chicken skewers.	
ANTIPASTO	\$38
A selection of cured meats, apricot, fig, brie, grana, feta, smoked cheddar, olives, roasted nuts, hummus, flatbread.	
NOMAD MEAT TRIO	\$34
Pork belly, lamb shoulder and beef cheek served with hummus, salsa, dukkha, and kimchi on crispy bread.	
NOMAD VEGETABLE TRIO	\$32
Falafel, tofu and halloumi served with hummus, salsa, dukkha, and kimchi on crispy bread.	

DISHES TO SHARE

FRIED CHICKEN	\$23
With New York buffalo sauce and blue cheese dressing.	
PORK RIBS	\$23
House smoked pork ribs served with BBQ sauce, and slaw.	
BAO BUN	\$23
Steamed bao bun served with kimchi, pork belly, and sticky sauce.	
ZUCCHINI & FETA FRITTERS	\$23
Served with Romesco sauce, spiced nuts, salsa and shaved parmesan.	
NOMAD CHICKEN NIBBLES	\$22
Fried chicken served with pickled cucumber, chives, and sambal mayo.	
PAN-SEARED SCALLOPS	\$26
Scallops served with pea purée, panko and caviar.	
HARISSA PRAWNS	\$26
Tiger prawns served in a spicy harissa sauce, with garlic, and pide.	
DEEP-FRIED TOFU	\$24
Deep-fried marinated tofu with candied nuts, sumac onion, and a satay sauce.	
SEAFOOD CHOWDER	\$24
Containing mussels, squid, prawns, and fresh fish, served with toasted pide.	
CHEESY GARLIC BREAD	\$20
Woodfired pizza bread with cheese, garlic, and oregano.	

WOODFIRED PIZZAS

GLUTEN FREE 12 INCH ONLY / ADD \$3

MARGHERITA	\$24/30
with tomato, mozzarella, basil, and parmesan.	
VEGETARIAN	\$26/33
with tomato, mozzarella, zucchini, mushrooms, peppers, spinach, feta, and olives.	
QUATTRO CARNE	\$26/33
with tomato, mozzarella, bacon, spicy salami, champagne ham, and smoked chicken.	
MOROCCAN LAMB	\$26/33
with tomato, mozzarella, eggplant, zucchini, red onion, labneh, and Moroccan spiced lamb.	
CAPRICCIOSA	\$26/33
with tomato, mozzarella, ham, mushrooms, olives, anchovies, and oregano.	
MAESTRO	\$26/33
with tomato, mozzarella, mushrooms, ham, salami, onion, chili, garlic, and parmesan.	
SHRIMP	\$26/33
with tomato, mozzarella, shrimp, pickled gherkins, and dry dill.	
SMOKED CHICKEN	\$26/33
with tomato, mozzarella, brie, smoked chicken, cranberries, onion, and rosemary.	
PEPPERONI	\$26/33
with tomato, mozzarella, pepperoni, onion, garlic, and parmesan.	
LA BELLA ITALIA	\$26/33
with tomato, mozzarella, prosciutto, parmesan, and rocket.	

MAINS

MARKET FISH OF THE DAY

It changes every day, so please ask our staff.

CUT OF THE DAY

It changes every day, so please ask our staff.

BRAISED BEEF CHEEK

Slow-cooked tender beef cheek with creamy mashed potato, fermented cabbage, dukkha and red wine jus.

\$35

GREEK LAMB SHOULDER

Lamb steak served with hummus, salsa, feta, almond, sticky tamarind glaze, and pide.

\$36

TWICE-COOKED PORK BELLY

Pork belly served with cauliflower purée, black pudding sausage, rice crackers, jus, pineapple and edamame salsa, pickled vegetables.

\$35

SEARED DUCK BREAST

Saffron risotto, Romesco sauce, steamed bok choy, and snow peas.

\$38

VEGAN CURRY

Tofu, baby potatoes, corn, bamboo shoot, roasted carrots, micro-greens, and rice.

\$35

RED THAI CHICKEN CURRY

Chicken thigh, grilled seasonal vegetables, coconut cream, chili oil, and rice.

\$35

BURGERS

NOMAD'S BEEF BURGER	\$27
With 200gram beef pattie, iceberg lettuce, tomato, onion, gherkins, cheddar cheese, aioli, and fries.	
THE KARAAGE CHICKEN BURGER	\$27
With karaage chicken, spicy slaw, tomato, onion, gherkins, cheddar cheese, and fries.	
THE VEGGIE BURGER	\$27
With falafel, hummus, iceberg lettuce, tomato, pickled beetroot, and fries.	

Make it a meal - Add a 480ml NOMAD LAGER for \$35!

SIDES

SEASONAL VEGGIES	\$12
TURKISH PIDE/RICE	\$6
HALLOUMI with green leaves.	\$11
CURLY FRIES with tomato sauce and aioli.	\$12
TRUFFLE FRIES with tomato sauce, aioli, and parmesan.	\$12
STRAIGHT FRIES with tomato sauce and aioli.	\$10
SIDE SALAD with mixed salad, salsa, and pomegranate dressing.	\$11