



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

WAFFLES

Fluffy waffles served with vanilla ice cream, berry compote, and drizzled with chocolate sauce.

\$16

ICE-CREAM SUNDAE

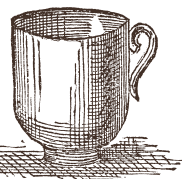
Vanilla ice cream, chocolate ice cream and mango sorbet, topped with berry compote and whipped cream.

\$16

AFFAGATO

Vanilla ice cream, espresso and your choice of liqueur.

\$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

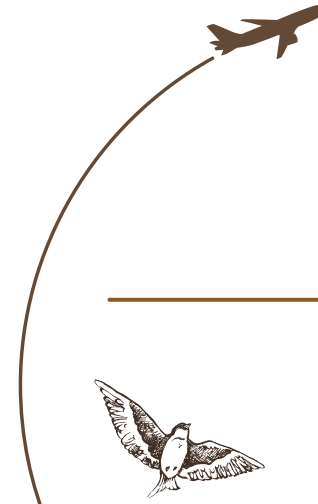
Ginger & Lemon

\$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, beetroot relish, falafel, brie, chorizo, pide, and crispy yogurt bread, with your choice of beef cheek or chicken.	
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, squid and beef cheek served with hummus, salsa, dukkha, and kimchi on crispy bread.	
NOMAD VEGETABLE TRIO	\$32
Falafel, corn bites and halloumi served with hummus, salsa, dukkah, and kimchi on crispy bread.	

DISHES TO SHARE

BUFFALO MOZZARELLA	\$25
Prosciutto, fresh buffalo mozzarella, freeze-dried mandarin, balsamic glaze, and beetroot relish.	
CHEESY GARLIC BREAD	\$19
Woodfired pizza bread with cheese, garlic, and oregano.	
FRIED CHICKEN	\$24
Fried chicken thigh served with greens and buffalo sauce.	
PORK RIBS	\$25
House smoked pork ribs served with BBQ sauce, and slaw.	
CHARCOAL BAO BUNS	\$23
Steamed bao buns served with sticky pork, fermented cabbage, and crispy shallots.	
NOMAD CHICKEN NIBBLES	\$22
Fried chicken served with pickled cucumber, chives, and sambal mayo.	
SALT & PEPPER SQUID	\$24
Served with chipotle aioli, greens, and a lemon wedge.	
SMOKED KAHAWAI	\$24
Served on woodfired ciabatta bread with beetroot chutney, capsicum salsa, and feta crumb.	
FRITTERS	\$23
Cauliflower fritters served with tzatziki sauce, crispy kale, and parmesan.	

WOODFIRED PIZZAS

GLUTEN FREE 12-INCH ONLY / ADD \$3

12/15-INCHES

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, cranberry sauce, 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

Tender beef cheek served with roasted eggplant, horseradish mousse, dukkah, and Turkish ezme.

LAMB RUMP

Grilled lamb rump served with truffle mash, green beans, beetroot relish, and jus.

PORK BELLY

Pork belly served with kumara purée, apple and chilli jam, pickled cabbage, and red wine jus.

ROAST CHICKEN SUPREME

Roast chicken served with saffron risotto, apricot purée, crispy kale, and parmesan.

VEGAN BOWL

Containing roast vegetables, beetroot hummus, corn bites, falafel, flatbread, tomato capsicum chutney, sumac onion, and Israeli couscous.

FATTOUSH SALAD

A green salad containing tomato, cucumber, capsicum salsa, candied walnuts, beetroot relish, and pomegranate dressing, with your choice of chicken or halloumi.

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

BURGERS

NOMAD'S BEEF BURGER	\$26
With 200-gram beef pattie, lettuce, gherkins, tomato, red onion, cheddar cheese, bacon, mayo, and fries.	
THE KARAAGE CHICKEN BURGER	\$26
With karaage chicken, spicy slaw, cheddar cheese, tomato, gherkins, red onion, and fries.	
THE VEGGIE BURGER	\$26
With a corn and potato pattie, kimchi slaw, tomato, pickled gherkins, onion, cheddar cheese, and fries.	

Make it a meal - Add a 480ml NOMAD LAGER for \$34!

SIDES

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