

HOPS COMPANIONS

Dynamite Popcorn Shrimp (SE)(SF)(S)(E) 🍷 72 <i>Chukka wakame, dynamite mayo</i>	Tomatoes Burrata (D)(N) 82 <i>Marinated tomatoes, basil oil, balsamic shallots</i>
Arancini (D) 60 <i>Mushroom puree, parmesan</i>	Smoked Salmon Avocado 82 <i>Crushed avocado, pickle beets, artisan toast</i>
Baked Asparagus (E)(D) 65 <i>Smoked veal, poached egg, béarnaise</i>	Duck on Toast (D) 72 <i>Smoked duck breast, goat cheese</i>
Cheese Platter (D)(N) 90 <i>Irish Cheddar, French Brie, Danish Blue, French Chevre</i>	Chicken Bao (S)(SE)(E) 70 <i>Pickle cucumber, spicy Mayonnaise</i>

ARABIC MEZZE

Fattoush (V), Tabbouleh (V), Moutabel (D)(V)(SE)(N), Hummus (V)(SE)(N), Warak-enab(V)(N) Kibbeh (N)(SE), Lamb Sambousek (SE)(N), Cheese Rakakat (V)(D)(SE), Spinach Fatayer (V)(N)(SE) 1 Mezze 35 3 Mezze 78

SALADS

Asian Prawn Salad (SE)(S)(SF)(N) 80 <i>Chukka wakame, pickle papaya, Asian slaw, peanuts, chili lime dressing</i>	Tuna Niçoise (E) 70 <i>Seared tuna, cherry tomatoes, beans, anchovies, kalamata olives</i>
Caesar Salad (D)(E) 62 <i>Romaine, baby gem lettuce, Turkey bacon, parmesan cheese, anchovy dressing</i>	Nomad Salad (VG) 🍷 65 <i>Garden salad, strawberries, mango, cherry tomatoes, beets, cucumber</i>
Chicken Caesar Salad (D)(E) 68 or Prawn Caesar Salad (SF)(D)(E) 78 <i>Edamame, pomegranate molasses</i>	Quinoa & Sweet Potato (V)(D) 78 <i>Avocado, kale leaves, tomatoes, Greek tzatziki, and yuzu dressing</i>
Duck Endive Salad (N)(D) 75 <i>Saffron pears, pine seeds, white balsamic vinaigrette</i>	<i>(Vegan, lactose free option available)</i>

SOUPS

Cacciucco Soup (SF) 58 <i>Tuscan seafood broth</i>	Chicken Wonton Soup (SE)(S)(E) 58 <i>Asian greens, mushrooms, sesame oil</i>
Red Lentil Soup (V)(D) 45 <i>Cumin spiced red lentil puree, crispy pita bread, lemon</i>	

PIZZA AND PASTA

Margarita Pizza (V)(D) 65 <i>Tomatoes sauce, mozzarella and basil</i>	Chicken Casareccia (D)(E) 85 <i>Chicken, mushrooms, smoked turkey, poached egg, parmesan cheese</i>
Chipotle Chicken Pizza (D) 75 <i>Chicken, grilled peppers, jalapeno chili, mozzarella and cheddar cheese</i>	Garlic Prawn Pasta (D)(SF) 95 <i>Spaghetti pasta, garlic prawns, sweet peppers, parmesan cream</i>
Prawn & Pineapple Pizza (D)(SF) 82 <i>Garlic prawns, sweet peppers, pineapple, onion, mozzarella cheese</i>	Spinach Ricotta Tortellini (D)(E)(N) 78 <i>Roasted red pepper pesto, pine seeds, parmesan</i>
Mediterranean Vegetable Pizza (D)(V) 68 <i>Mediterranean vegetable, artichokes, mushrooms, olives</i>	Penne Pomodoro (V)(D) 80 <i>Penne in tomatoes sauce, burrata cheese, basil oil, parmesan</i>

BURGERS & SANDWICHES

Classic Beef Burger (D)(E) 85 <i>Beef patty, cheddar cheese, caramelized onion, Brioche bun</i>	Nomad Clubhouse (D)(E) 75 <i>Chicken, cheddar cheese, egg, mayonnaise, Turkey ham, panini bread</i>	Chicken Avocado Protein Wrap (D)(SE) 70 <i>Oriental spiced grilled chicken, avocado, tomatoes, Lettuce</i>
Nomad Beef Burger (D)(E) 90 <i>Cheddar cheese, veal bacon, fried egg, onion marmalade, Brioche bun</i>	Chicken Fillet Burger (D)(E) 78 <i>Cheddar cheese, mushrooms, yuzu pepper, Mayonnaise, brioche bun</i>	Mushroom Panini (D) 70 <i>Portobello mushrooms, confit peppers, Mozzarella cheese, balsamic glaze</i>

Please highlight any specific food allergies or intolerance to our colleagues before ordering

(A) – Alcohol | (P)- Pork | (V) - Vegetarian | (N) Contain Nuts | (GF) Gluten Free | (SE) Contain Sesame | (SF) Contain Shellfish | (D) Contain Dairy | (E) Contain Egg | (S) Contain Soy | (VG) Vegan
(R) Raw Food | (LF) Lactose Free | (LS) Locally Sourced | (CS) Certified Sustainable | 🍷 Signature Dish
All prices are in UAE Dirhams and inclusive of 7% Municipality fees and 10% Service charge and 5% Value Added Tax

MAIN COURSE

Low n’ Slow Beef Rib (D)(S) 185 <i>Sunchoke puree, glazed carrot, braised jus</i>	Chop & Shoulder of Lamb (D)(S) 180 <i>Parsnip puree, minted peas, lamb jus</i>
Mediterranean Seabass (D) 140 <i>Niçoise vegetable, fennel puree, olive salsa</i>	Cowboy Steak (D) 🍖 195 <i>New Zealand grass fed beef rib eye 9Oz, béarnaise sauce, hasselback potato, onion crisp</i>
Pan Roasted Salmon (D) 140 <i>Celeriac puree, puy lentils, caper cream sauce</i>	Honey Glazed Chicken (D)(E) 95 <i>Polenta, asparagus, cep’s puree, morel cream sauce</i>
Farmhouse Chicken (D) 88 <i>Pearl barley, mushroom puree, chicken jus</i>	Chicken Tikka Masala (D) 78 <i>Fragrant basmati rice, poppadom, cucumber raita, mango chutney</i>
Firecracker Fried Rice (SE)(S)(SF)(E) 98 <i>Spicy prawn fried rice, garlic prawn, fried egg</i>	Fish and Chips (D)(E) 90 <i>Battered fish, mushy peas, tartar sauce, potato chips</i>
Nomad Mixed Grill (D)(SE)(E) 180 <i>Chicken joojeh kebab, lamb koobideh kebab, lamb chop, onion salad</i>	Thai Prawn Curry (N)(SF) 95 <i>Aromatic coconut prawn curry, fresh herbs, jasmine rice</i>
Prawn Biryani (N)(D)(E) 80 <i>Poppadom, cucumber raita, mango chutney</i>	Paneer Shai Korma (V)(D)(N) 75 <i>Cottage cheese cooked in rich cashew gravy served with naan</i>

VEGETARIAN & VEGAN SPECIALS

Vegan Quinoa Cake (VG) 70 <i>Romesco, avocado tartare, herb salad</i>	Loaded Vegan Sweet Potatoes (VG) (N) 78 <i>Corn and cilantro, avocado crème, tomato salsa, corn chips, mango garden salad</i>
Vegan Scallop (S) (VG) 75 <i>Braised celeriac, king oyster mushrooms, celeriac puree, puy lentils</i>	Vegan Lasagna (S)(VG)(N) 75 <i>Mushrooms, baby spinach, cashew fresh basil, marinara sauce</i>
Vegan Cauliflower (VG) 70 <i>Sundried tomatoes, pepper relish, apple and fennel salad</i>	Mushroom Barley (V)(D) 70 <i>Pearl barley risotto, king oyster, parmesan</i>

GRILL CORNER

Angus Beef, Ribeye 9oz 220	Angus Beef, Tenderloin 7 Oz 220
Australian Lamb Chops 210	Salmon Fillet 135
Sea Bass Fillet 135	Grilled Tiger Prawn (6pcs) (SF) 185
Chicken Breast 90	

SAUCE 20 EACH

Mushroom Sauce (D)(S)	Béarnaise Sauce (E)(D)
Rosemary Jus (S)	Peppercorn Sauce (D)(S)
Blue Cheese Sauce (D)	Lemon Butter Sauce (D)
Caper Cream Sauce (D)	Citrus Olive Salsa

SIDES 30 EACH

Creamy Spinach (D)	Garden Salad
Mashed Potato (D)	Steamed Vegetables (V)
Onion Rings (V)	Cauliflower and Cheese (D)
Pub Chips	Macaroni and Cheese (D)

DESSERTS

Umm Ali (D)(E)(N) 45 <i>Dates, baklava ice cream</i>	Baked Cheesecake (E)(D) 🍰 50 <i>Chantilly cream, blueberry compote</i>	Pistachio Kunafa Indulgence (D)(E)(N) 50 <i>White chocolate mousse, crunchy kunafa. pistachio cream, orange compote, saffron ice cream</i>
Opera Cake(N)(D)(E) 50 <i>Citrus strawberry compote, white chocolate ice cream</i>	Exotic Sliced Fruit Platter 50 <i>Seasonal fruits with lychee sorbet</i>	2 Scoop Ice cream or Sorbet 35 <i>Vanilla Chocolate Strawberry Mango Sorbet Mint Chocolate Chip</i>

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