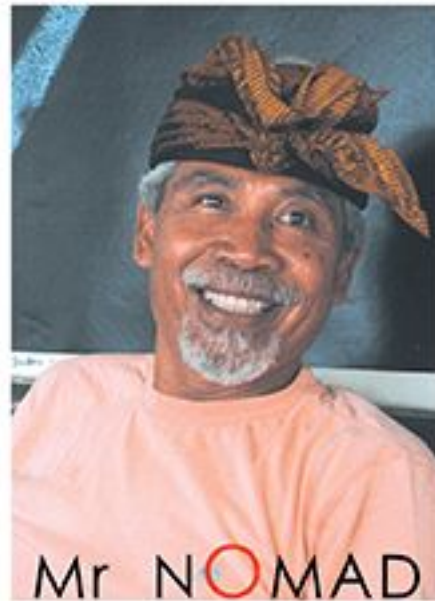


NOMAD



r e s t a u r a n t





Nyoman was still in secondary school when he first encountered the concept of a NOMAD

Lacking in facilities, Nyoman's class was relegated to moving from place to place. Since that time, Nyoman adopted the nomadic disposition to understand life and the world in which we live.

Following school, he kept moving, first to Java and then to Kalimantan. When Nyoman returned to Bali, he discovered the same nomadic spirit alive within the newly blossoming tourism. Nyoman focused on his art work and began developing his capacity as a guide.

Another means to continue his exploration of the nomadic character.

In 1979, Nyoman opened NOMAD Restaurant and the first wartel in Ubud, not to thinking so much of business but as a meeting place to contact the wanderers of the world. In service to these global travellers, Nyoman went on to establish Bali's first healing facilities, transforming a property from an old garbage dump to a healing sanctuary teeming with medicinal plants and the lush beauty of nature.

By catering, to the needs of his guests in a truly heart-felt way, Nyoman, in turn, was given many opportunities to enjoy his own nomadic adventuring.

Through his global contacts, Nyoman travelled to Australia, America, Europe, Japan and all around South East-Asia.

Pak Sarma is a husband, father, artist and entrepreneur. He founded NOMAD Restaurant, Ubud Sari Health Resort, Nomad Adventure Rafting, T-House and Divya Boutique.

All this and more keeps Mr. Nomad on the move, continuing the flow of new experience, continuing to inspire the SPIRIT of NOMAD.

bienvenue

selamat datang

いらっしやいませ

wilkommen

benvenuti

welcome

Mr. Nomad & all his wonderful staff welcome you to Ubud's famous NOmad Restaurant. Happy to serve you a distinctive selection of local, Asian fusion & Western food since 1979. NOmad offers affordable cuisine with a friendly & professional service in a contemporary Balinese environment.

Please join us for a cup of coffee, light snacks, lunch, or a romantic dinner.

Every day we use **fresh produce**, poultry, meat & fish in all of our dishes.

Our salads are made with **fresh organic produce** & our dressings with **Extra Virgin Olive Oil**.

Only when you order is your dish prepared, ensuring **freshness & quality**.

We do not use MSG, or any other additives in our food.

Nomad is open from 9 a.m. to midnight every day.

For special arrangements or dinner parties please contact the manager.

All the pictures shown in this menu have been taken in our kitchen.

Thank you & enjoy your NOmad experience.


NOmad crew
& Mister NOmad,



lumpia



martabak



gado-gado

STARTERS

Lumpia 35
Deep fried home made spring rolls: chicken or vegetarian.



Rice Paper Rolls 48
Prawn with cucumber, mint leaf, papaya julienne and glass noodles all rolled in rice paper and seasoned with a Thai dressing.

Japanese Gyozas 48
Japanese style minced pork dumplings, with spices and herbs. Served with organic mesclun salad & soy sauce.

NOmad Style Martabak 46
Homemade minced pork & mixed vegetables, wrapped within a deliciously thin pastry. Served with sweet sour sauce.



Our famous Gado-Gado 49
Carrot, long bean, bean sprout, cabbage rolled in rice paper served with potato, fried tofu, soya bean cake and delicious home made peanut sauce.



Spinach & Cheese Wanton 48
Mix cheese, creamy spinach wrapped thin pastry served with tomato sauce

DELICIOUS SANDWICHES

Babi Kecap Sandwich 60
pulled pork in Indonesian spice, in ciabatta bread & green with fries as condiment

Club Sandwich 65
with chicken, bacon, egg, cheese, lettuce and tomato.
Served with NOmad's homemade french fries & sprinkled with "herbes de provence".

Vegetarian Club Sandwich 55
Served with ripe papaya, basil, capsicum, zucchini, red onion, egg, grilled eggplant, cheese & lettuce. Served with NOmad's homemade french fries & sprinkled with "herbes de provence".



All the prices are in thousand Rupiah (x 1000)

and are subject to 10% government tax and 5% service. However, should you feel that the service and food have been to your satisfaction, the waiting staff would greatly appreciate any additional tips offered

SALAD

Green Papaya Salad 42
Green papaya, apple, orange, mango, pineapple & organic mesclun salad.
Served with Thai sweet & sour dressing.

Pomello Salad 55
Pomello on greens & carrot noodles, with cilantro mint dressing.

Smoked Marlin Salad 65
Fresh smoked marlin on a bed of organic mesclun salad and tomato,
topped with herbes de provence, crispy Parmesan & balsamic reduction dressing.

Nomad's Salad 40
Organic mesclun, green & black olives, fennel, tomato cerry, cucumber,
sweet corn & potato in a honey mustard dressing.

Thai Prawn Salad 58
Seared black tigers prawns on a bed of sliced apple, mango, pineapple, orange
segment and mint leaves. Served with organic mixed salad & tamarind palm sugar
dressing.

YUMMY SOUP

Soto Ayam 40
A delicious classic Indonesian chicken soup.
Don't forget to squeeze the lemon!

Fresh Prawn Laksa 48
Seared Black Tiger Prawns in a home made Malacca Laksa, Bean Sprout
with rice noodle, cilantro and lemon.

Smooth Pumpkin Vegetarian 35
Creamy pumpkin soup with garlic toast.

Mie Kuah 44
NOMad's rice noodle soup with shredded chicken, straw mushrooms
& bok choy. Served with soy sauce & chili.



smoked marlin salad



green papaya salad



mie kuah

BALINESE TAPAS

A great way to discover and savour the taste of Balinese specialities. Enjoy as a snack, lunch or full dinner.



Choose from any one Tapas listed below 3 tapas /45 rp 6 tapas /75 rp 9 tapas /105 rp Set of 12 /135 rp



Spring rolls



Chicken sisit



Grilled fish pepes



Chicken satay



Fish satay lilit



Chicken betutu



Tempe crispy



Plecing kangkung



Tofu goreng



Balinese lawar



Martabak



Babi kecap (pork)

Set of 9 or 12 tapas

small bites, big flavors

HOME MADE PASTA

Our Ravioli and Tagliatelle are freshly made everyday!

Tagliatelle Bolognese 65

Home made spinach tagliatelle in white wine bolognese sauce. Served with spiced & topped with grated Parmesan cheese.

Tagliatelle a la NOmad 68

Home made tomato tagliatelle with chicken, spinach, red onion & permesan cheese. Served in a creamy white wine sauce.

Tagliatelle Pesto 55

Home made tomato tagliatelle topped with home made pesto sauce and grated parmesan cheese.

Seafood Tagliatelle 85

Pan fried fresh tuna, prawn, squid on a bed of spinach tagliatelle in tomato sauce and fresh basil. Topped with grated Parmesan cheese.

Pumpkin Ravioli 60

Home made tomato ravioli stuffed with sweet pumpkin in a creamy pesto sauce. Topped with grated Parmesan cheese.

Ravioli Bolognese 76

Home made spinach ravioli stuffed with minced beef & white wine bolognese sauce. Topped with grated Parmesan cheese.

ADDATIONAL SAUCE

Bolognese 35

Permesan Cheese 20

Pesto / Tomato Sauce 25



our home-made fresh ravioli



pumpkin ravioli



tagliatelle pesto

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mie goreng



seafood curry



tuna fillet steak

MAIN COURSE

NOmad Nasi Goreng 55

Fried rice with chicken, carrots, chopped cabbage, bok choy & shrimp. Served with grilled chicken satay, shrimp crackers & Balinese sambal ulek.



NOmad Mie Goreng 50

Fried egg noodles with bok choy, chopped cabbage, carrots, shrimp, leeks & chicken. Served with shrimp crackers & Balinese sambal ulek.



Seafood Curry 85

A fresh seafood curry with squid, prawn, tuna, broccoli, leeks, onions, button mushroom, and chilies. Served with red & white steamed rice.

Chicken Curry 70

Balinese style homemade chicken curry with string beans, coliflower, carrots, lemon grass & young papaya. Served with red & white steamed rice.

Butterfish Lemon Grass 105

Marinated butterfish with tamarind lemon grass sauce, sauteed bok choy sesame seed, william potato and lemon grass chili sauce.

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Tuna Fillet Steak	98
A freshly caught 200 gr. tuna steak, pan seared to perfection with coriander crusted on top. Served on a bed of stir-fried mixed vegetables and a roasted garlic potato cake. Dressed with Balinese sambal matah.	
Beef Tenderloin Steak	115
Grilled Beef Tenderloin on bed of mixed wild mushroom, confit cherry tomatoes, potato with cinnamon ju.	
Grilled King Prawn BBQ	125
Fresh king prawn, marinated, grilled and garnished with grated coconut. Served with sauted mixed vegetables, mashed potatoes blended with roasted garlic wrapped in a banana leaf.	
Chicken Satay BBQ	75
Seven plump skewers of grilled tender chicken satay. Served with yellow, white & red rice, vegetables urab, shrimp crackers & dressed with a house made peanut sauce.	
Grilled Thyme Snapper & Prawn	155
Accompanied with mashed garlic potato & complete with our creamy saffron sauce drizzle.	
NOmad Beef Kebab BBQ	110
Our most famous kebab. 200 gr. of premium quality marinated beef with pineapple, onion, peppers and tomatoes. Served with sauted mixed vegetables, mashed potatoes blended with roasted garlic and wrapped in a banana leaf.	
NOmad Beef Burger BBQ	85
A 200 gr. grade A ground beef patty with tomato, onion, olive, lettuce, top with BBQ sauce and melted mozzarella cheese. Served with home made french fries sprinkled with herbes de provence.	

SIDES

Potato Fries / Rolls / Cake	25
Organic Rice	20
Organic Yellow Rice / Organic Red Rice	20
Sambal Ulek / Sambal Matah / Chop Chili	15
Toast / Garlic Bread	25
Prawn Crackers	20



NOmad beef kebab



chicken satay



NOmad beef burger