



THE
NOMADS
A REIMAGINATION OF CENTRAL ASIAN CUISINE

A LA CARTE

BREAD & BUTTERS

2 x The Nomads Nan \$10
Thyme and Lemon Glaze

The Nomads Hunter's Butter \$20
Spiced Wagyu Beef Fat

The Nomads Gatherer's Butter \$20
Seaweed Butter

FROM THE GARDEN

The Nomads Salat \$10
Grilled Pears, Seasonal Greens,
Crystallized Walnuts, Cherry Vinaigrette
and Anchovy Sauce

Tofu Laghman \$15
Charred Tofu Noodles and Tomato Sauce

SAMSA

Mushroom and Lentil Samsa \$7
Roasted King Oyster Mushrooms, Spiced Lentils,
Caramelized Onions, Puff Pastry

Lamb Samsa \$8
Spiced Minced Lamb, Caramelized Onions, Puff
Pastry

Chicken Samsa \$7
Spiced Minced Chicken, Caramelized Onions, Puff
Pastry

Beef Samsa \$8
Spiced Minced Beef, Caramelized Onions, Puff
Pastry

SHASHLIKS

Mushroom Sashliks \$10
Charred and Braised White Button Mushroom,
Dill, Shallots

Adijika Chicken \$11
Charred Chicken Skewer with Green Adijika
Marinade

STAPLES

Gatherer's Plov \$22
Basmati Plov, Tempeh, Pickled Heirloom Carrots, Tea Quail Eggs and Brandied Raisins

Spiced Duck Plov \$24
Basmati Plov, Dry Aged Spiced Duck, Pickled Heirloom Carrots, Tea Quail Eggs and Brandied Raisins

Seafood Plov \$26
Basmati Plov, Red Argentine Prawns, Hokkaido Scallops, Pickled Heirloom Carrots, Tea Quail Eggs and Brandied Raisins

Aged Wagyu Plov \$36
Basmati Plov, ICON Wagyu, Hokkaido Scallops, Pickled Heirloom Carrots, Tea Quail Eggs and Brandied Raisins

Beshbarmak \$28
72 Deg Wagyu Cheek, Tea Spiced Broth, Pickled Shallots, Soubise and Potato Sheets