

Portuguese wines

White	glass / bottle
Falco - Vinho verde	6.2 / 29
Serras - Verdelho, Fernão Pires	5 / 24
Quinta da Espiga - Arinto, Sauvignon blanc	5 / 24
Materia - Antão, Roupeiro, Verdelho, Arinto	5,5 / 26.5
Monte Velho - Antão, Roupeiro, Perrum	30
Esporão Reserva - Antão Vaz, Arinto, Roupeiro en Semillon	35
Red	
Serras - Touriga Nacional	5 / 24
Barrancôa - Arrogonez, Touriga Nacional	6.5 / 30
Materia - Arrogonez, Syrah, Trincadeira	6 / 28
Esporão Defesa - Syrah, Touriga Nacional	33.5
Rosé	
Serras - Syrah	5 / 24
Sparkling	
Cava Naveran - Macabeo, parellada, chardonnay - Spain	6.5 / 29.5

Portuguese wine pairing

Half glasses	22
	14

Port

Niepoort - Ruby	4.5	Ginja	4
Fonseca - Tawny	4.5	Beirão	5
Dow's - Nirvana reserva	6	Licor Pastéis de nata	4.5
Taylor's - Tawny 10jr	7.5	Amarguinha	4.5
Kopke - White	4.5		

Liqueur

Bacalhoa - Muscatel	5	Beer	
VAT 22 - Madeira	5	Sagres	3.5
		Sagres radler	3.5

Cocktails & Mixers

Ginja Sour	8
Cherry liqueur – lime – lemon – egg-white	

Amarguinha Sour	8
Almond liqueur – lime – egg-white	

Morangão	8.5
Licor Beirao – strawberry – lime – lemon	

Ginja Mojito	8.5
Cherry liqueur – Brugal rum – lime – mint – soda water	

Lisbon Martini	8.5
Pasteis de Nata licor – Baileys – Vodka - espresso	



“Let’s
explore
the world
together”

N O M A D S

English



Every six months NOMADS takes you on a culinary journey for you to be surprised with new flavors, exciting textures and authentic food experiences, which is exactly what NOMADS stands for. As real nomads we travel the world and take a look in the kitchen of local chefs to bring back as many exciting experiences as possible in our suitcase. Our travel guide is full of 'secret' recipes that we share with you with passion and love.

Our journey started in Peru and via Jordan we travelled to our new destination: Portugal.

Enjoy your journey!

Thomas & Jaap

NOMADS experience

In for an adventure? During your visit we gladly take you on our culinary journey with the NOMADS Experience. This is a four-course menu compiled by our chef of which the dishes remain a surprise until we serve them. With our unique combination of flavors, which are not always the obvious choice, you will go home with a rich and valuable experience gained. Get aboard and enjoy your trip!

Four course experience
Portuguese wine pairing

38.5
22

A la carte

Tartaro de Vitela 13

Veal tartare - coffee - chocolate - mustard seed - Piri Piri

Tartare de Berinjela (v) 10

Eggplant tartare - sprouts - corn - kale

Escabeche 12.5

Swordfish - red onion - purple root - black salt

Caldo Verde (v) 9

Green cabbage - green vegetables - potato

Ceviche 12.5

Salmon - cauliflower - pineapple piccalilli - leche de tigre

Francesinha 15

Braised veal - cheese foam - ciabatta - Port, wine, beer sauce

Caldeirada de Peixe 15

Red snapper - prawn - clams - potato - bell pepper coulis - saffron mayonnaise

Aipo de Moscatel (v) 12

Celeriac - figs - Madeira - white chocolate

Bacalhau 14

Codfish - green peas - Ruby Port - sugar snaps - chorizo

Barriga de Porco 14.5

Pork belly - sweet potato - Algarve carrots - Port, tangerine gravy

Açorda (v) 13

Zucchini - tomato broth - ciabatta

Pastel de Nata 3.5

Custard - cinnamon - puff pastry

Arroz doce 8

Rice - lavender - honey - violets - blackberry

Chocolate 8

Dark chocolate - pumpkin toffee - Ginja meringue - Piri Piri