

LA POPULAR

NÔMADE TEMPLE

MENÚ CENAS / DINNER MENU

FROM 17:30 HRS TO 22:30 HRS

CAVIAR 30GR (RIO NEGRO URUGUAY) — \$3.000

ENTRADAS | STARTERS

TARTAR DE SALMÓN / SALMON TARTARE — \$355
Salsa de maracuyá y chile guajillo, pistache y ajo /
Passion fruit and guajillo chili sauce, pistachio, and
garlic

CACEROLA DE CAMARÓN / — \$425
SHRIMP CACEROLE (180gr)
Salsa de chimichurri, queso parmesano, pan tostado /
Chimichurri sauce, parmesan cheese, toasted bread

PAPAS A LA FRANCESA / FRENCH FRIES — \$230
Crema agria y jalapeño / Sour cream and jalapeño.

ENSALADAS | SALADS

ENSALADA DE CARPACCIO DE TOMATE / — \$380
TOMATO CARPACCIO SALAD
Tomate heirloom, aderezo de vinagre de Jerez,
échalote y alcaparrones / Heirloom tomato
carpaccio with Sherry vinegar dressing,
shallot, and caperberries.

ENSALADA DE PORTOBELLO Y QUESO
BURRATA / PORTOBELLO AND BURRATA — \$410
CHEESE SALAD
Arúgula, limon amarillo, tomates
deshidratados / Rocket, lemon, dehydrated
tomatoes

ENSALADA DE ATÚN FRESCO / — \$385
FRESH TUNA SALAD (100gr)
Brotos, aguacate, perlas de sandía, vinagreta
de mostaza / Sprouts, avocado, watermelon
pearls, mustard vinaigrette

SOPAS | SOUPS

SOPA DE CAMARÓN / — \$310
SHRIMP SOUP (250gr)
Chile guajillo, chile chipotle / Guajillo, chipotle

CEVICHE

AGUACHILE ROJO — \$435
RED AGUACHILE (180gr)
Pepino, cebolla morada / Cucumber, red onion

CEVICHE NÔMADE (180gr) — \$435
Uva verde, rábano, apio, jalapeño / Green grape,
radish, celery, jalapeño

ESPECIALES | SPECIALS

SANDWICH DE POLLO / CHICKEN SANDWICH — \$380
Salsa de queso, cebolla frita, jalapeños encurtidos,
barbecue y papas fritas / Cheese sauce, fried onion,
pickled jalapeños, barbecue sauce, and fries

RACK DE CORDERO / LAMB RACK — \$950
Salsa gremolata y puré de plátano macho al horno de
leña / Gremolata sauce and wood-fired plantain
purée

SALMÓN CON POLENTA / SALMON WITH — \$510
POLENTA
Polenta hecha en casa, trufa, queso parmesano,
habas y chícharo chino / House-made polenta with
truffle, Parmesan cheese, fava beans, and snow peas

MEJILLONES AL AZAFRÁN / — \$490
SAFFRON MUSSELS (300gr)
Servidos con pan tostado, aceite de ajo / Served with
toast, garlic oil

PAELLA — \$1,500
Arroz, camarón, almejas, mejillones, calamar,
vegetales / Rice, shrimp, clams, mussels, calamari,
vegetables

ATÚN A LA PARRILLA / TUNA STEAK (200gr) — \$510
Salsa de nuez, miel, chipotle, queso de cabra / Nut
sauce, honey, chipotle, goat cheese

HAMBURGUESA DE CAMARÓN / — \$455
SHRIMP BURGER (140gr)
Piña a la parrilla, queso Monterey Jack, papas gajo /
Grilled pineapple, Monterey Jack cheese, potato
wedges



VEGANO / VEGAN



VEGETARIANO / VEGETARIAN



GLUTEN FREE

PARA COMPARTIR | TO SHARE

FROM THE SEA

PARGO, RÓBALO, MERO, BOQUINETE /
SNAPPER, SEA BASS, GROUPER, HOGFISH

\$3.00 / gr

Servido con salsa de su elección / Served with your choice of sauce

VERDE CÍTRICA

CITRIC & GREEN

Perejil, limón, ajo, aceite de oliva,
peperoncino / Parsley, lime, garlic, olive oil,
pepperoncino

SARANDEADO

Puré de ajo asado, sal de mar, chile
cascabel / Mashed-grilled garlic, sea salt &
cascabel pepper

ESPECIADO / SPICY

Cilantro, paprika, comino, sal de apio /
Coriander, paprika, cumin, celery salt

FROM THE LAND

COWBOY, TOMAHAWK, RIBEYE

\$3.00 / gr

Acompañado de puré de papa / Served with mashed potatoes

MARISCOS | SEAFOOD

SÓLO EN TEMPORADA / SEASONAL:

CAMARONES / SHRIMP \$3.00 / gr. LANGOSTINOS / PRAWNS \$3.00 / gr.

LANGOSTA / LOBSTER \$3.50 / gr.

GUARNICIONES | SIDE DISH

MEDIA ORDEN / HALF ORDER _____ \$155

ORDEN COMPLETA / ORDER _____ \$190

V **GF** PURE DE PAPA / POTATO PURE

V **V** **GF** BERENJENAS / EGGPLANT
Paprika, cilantro / Paprika, coriander

V **GF** ZANAHORIAS GLASEADAS / GLAZED
CARROTS
Miel de abeja melipona, pure de papaya /
Melipona honey and papaya purée

V **V** **GF** CEBOLLAS / ONION WEDGES
En gajos con miel / With honey

V **GF** ELOTE / CORN
Alioli / Aioli

V **V** **GF** CAMOTE / SWEET POTATO
Brotos de chícharo / Pea sprouts

POSTRES | DESSERTS

BOMBA DE CHOCOLATE / CHOCOLATE BOMB _____ \$285

V **GF** SOUFFLE DE ELOTE / CORN SOUFFLE _____ \$275
Servido con helado, rompopo, nueces caramelizadas /
Served with ice cream, rompopo, candied nuts

V **GF** HELADO DEL DÍA / ICE CREAM OF THE DAY _____ \$190



VEGANO / VEGAN



VEGETARIANO / VEGETARIAN



GLUTEN FREE

Los platillos elaborados con huevo, carne o pescados crudo o semi crudo se comen bajo el riesgo del comensal. Precios en MXN. 16% de IVA incluidos. Aceptamos: Visa, Mastercard y American Express. Se aplicará un servicio del 15% a todos los alimentos y bebidas / Dishes made with eggs, meat, or fish raw or lightly cooked, are eaten at your own risk. Prices in Mexican pesos. 16% VAT included. We accept: Visa, Mastercard and American Express. A 15% service fee will be charge to all food and beverages.