

# LA POPULAR

NÔMADE TEMPLE

## MENÚ LUNCH / LUNCH MENU

FROM 12:00 HRS TO 17:00 HRS

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

### ENTRADAS | STARTERS

**V GF** GUACAMOLE — \$260

TARTAR DE ATÚN / TUNA TARTARE (120gr) — \$360  
Salsa de soya, chile / Soy, chilli sauce

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

DEDOS DE PESCADO / FISH FINGERS (160gr) — \$320  
Salsa criolla, mayonesa, chips de plátano / Criolla  
sauce, mayonnaise, banana chips

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

### ENSALADAS | SALADS

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

ENSALADA TOMATE HEIRLOOM / HEIRLOOM TOMATO SALAD — \$310  
Tomate heirloom, queso panela, pepino y aceituna  
negra / Heirloom tomatoes with panela cheese,  
cucumber, and black olives

### TACOS

ARRACHERA / FLANK STEAK (140gr) — \$370

PESCADO / FISH (150gr) — \$325

CAMARÓN / SHRIMP (150gr) — \$340

**GF** QUESADILLA DE MARLÍN / MARLIN QUESADILLA (140gr) — \$335  
Aguacate, salsa verde, queso manchego /  
Avocado, green sauce, manchego cheese

### SOPAS | SOUPS

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

### CEVICHE

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

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

### ESPECIALES | SPECIALS

MEJILLONES AL AZAFRÁN / SAFFRON MUSSELS (300gr) — \$490  
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

SALMÓN AL GRILL / GRILLED SALMON (220gr) — \$510  
Salsa de limón, miel y jengibre, servido con vegetales a la  
parrilla / Lime, honey & ginger sauce, served with grilled  
vegetables

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

HAMBURGUESA DE RES / BEEF BURGUER (140gr) — \$420  
Pan brioche, cebolla caramelizada con bourbon, queso  
cheddar maduro, tocino, papas gajo / Brioche bun,  
bourbon-caramelized onions, aged cheddar cheese, bacon,  
potato wedges

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 / CARROTS**  
Jengibre, comino, azúcar mascabado /  
Ginger, cumin, brown sugar

**(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) PIÑA ASADA CON HELADO / ROASTED PINEAPPLE W/ ICE CREAM** \_\_\_\_\_ \$240

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

**(V) (V) (GF) PLATO DE FRUTAS DE TEMPORADA / SEASONAL FRUIT PLATE** \_\_\_\_\_ \$250

**(V) (GF) HELADO DEL DÍA / ICE CREAM OF THE DAY** \_\_\_\_\_ \$190

**(V)** VEGANO / VEGAN   **(V)** VEGETARIANO / VEGETARIAN   **(GF)** 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.