

Menu

DESAYUNO / BREAKFAST

7:00 AM to 11:30 AM

Huevos | Eggs

Huevos al Gusto / Any Style Eggs _____ **\$260**

Con 2 ingredientes a elegir (vegetales, jamón, queso o espinaca).

Extra: Queso de cabra, tomate deshidratado, jamón serrano, parmesano, salmón ahumado, alcaparras / *With 2 ingredients to choose (vegetables, ham, cheese or spinach).*

Extra: Goat cheese, dehydrated tomato, Serrano ham, Parmesan cheese, smoked salmon, capers

*Todos los huevos están acompañados de aguacate, ensalada, hash brown
*All the eggs are served with avocado, salad, hash brown

Shakshuka Clasica / Classic Shakshuka _____ **\$280**

Pimientos, huevos, tomate, queso feta, pan pita / *Peppers, eggs, tomato, feta cheese, pita bread*

Shakshuka Verde / Green Shakshuka _____ **\$280**

Salsa verde, kale, queso panela, pan pita / *Green sauce, kale, panela cheese, pita bread*

Croque-madame _____ **\$295**

Pan de masa madre, huevo frito, jamón, salsa bechamel, queso gruyere / *Sourdough bread, fried egg, ham, bechamel sauce, Gruyere cheese*

Sandwich de Huevo en Croissant / _____ **\$270**

Croissant Breakfast Sandwich

Omelette, queso manchego, aguacate, chorizo vegano / *Omelette, Manchego cheese, avocado, vegan chorizo*

Tostada Vegana / Veggie Toast _____ **\$280**

Hummus de paprika, champiñones, berenjena asada, tomates, albahaca, reducción de balsámico / *Paprika hummus, mushrooms, roasted eggplant, tomatoes, basil, balsamic reduction*

Tostada de Aguacate / Avocado Toast _____ **\$290**

Semilla de girasol, tomate cherry, rábano, queso cottage / *Sun flower seeds, cherry tomato, radish, Cottage cheese*

Waffle de Crema De Avellanas / Waffle Hazelnut Cream _____ **\$380**

Mix de frutos rojos, plátano / *Red fruit mix, banana*

Everything Bagel _____ **\$290**

Bagel, salmón ahumado, alcaparras, limón, queso crema / *Bagel, smoked salmon, capers, lime, cream cheese*

Light Breakfast

Breakfast Bowl _____ **\$325**

Tomates cherries, champiñones, aguacate, quinoa, queso panela asado, arúgula, huevos pochados / *Cherry tomatoes, mushrooms, quinoa, roasted Panela cheese, arugula, poached eggs*

Açaí Bowl _____ **\$325**

Fresas, crema de coco, granola de cereza / *Strawberries, coconut cream, cherry granola*

Bowl de Chocolate con Açaí / Chocolate Acai Bowl _____ **\$325**

Plátano, dátiles, chips de chocolate, polen / *Banana, dates, chocolate chips, pollen*

Parfait de Chía con Leche de Coco _____ **\$245**

Chia Parfait with Coconut Milk

Granola de cereza, fruta de temporada, miel de abeja / *Cherry granola, seasonal fruit, honey*

Avena con Manzana y Canela / _____ **\$235**

Oatmeal with Apple & Cinnamon

Leche de coco, miel nueces, hemp / *Coconut milk, honey, walnuts, hemp*

Yogurt De Coco / Coconut Yoghurt _____ **\$285**

Fruta de temporada, hemp, granola de cereza y mantequilla de maní / *Seasonal fruit, hemp, cherry granola, peanut butter*

Plato con Fruta de Temporada / Large Seasonal Fruit Platter _____ **\$260**

Extras

Huevo / Egg _____ \$40

Tofu _____ \$90

Aguacate / Avocado _____ \$80

Salmón / Salmon _____ \$125

Tocino / Bacon _____ \$90

MENÚ LUNCH / LUNCH MENU

from 12:00 hrs to 17:00 hrs

CAVIAR 30GR (RIO NEGRO URUGUAY) _____ \$3.000
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ENTRADAS | STARTERS

GF V **GUACAMOLE** _____ \$260

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

CACEROLA DE CAMARÓN / _____ \$425
SHRIMP CACEROLE (180gr)
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 / _____ \$385
FRESH TUNA SALAD (100gr)
Brotos, aguacate, perlas de sandía, vinagreta de mostaza /
Sprouts, avocado, watermelon pearls, mustard vinaigrette

ENSALADA TOMATE HEIRLOOM / _____ \$310
HEIRLOOM TOMATO SALAD
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 / _____ \$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) _____ \$475
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 / _____ \$455
SHRIMP BURGER (140gr)
Piña a la parrilla, queso Monterey Jack, papas gajo /
Grilled pineapple, Monterey Jack cheese, potato wedges

HAMBURGUESA DE RES / _____ \$420
BEEF BURGUER (140gr)
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

Ⓟ Ⓜ PURE DE PAPA / POTATO PURE

Ⓟ Ⓜ Ⓜ BERENJENAS / EGGPLANT
Paprika, cilantro / Paprika,
coriander

Ⓟ Ⓜ ZANAHORIAS / CARROTS
Jengibre, comino, azúcar
mascabado /
Ginger, cumin, brown sugar

Ⓟ Ⓜ Ⓜ CEBOLLAS / ONION WEDGES
En gajos con miel / With honey

Ⓟ Ⓜ ELOTE / CORN
Alioli / Aioli

Ⓟ Ⓜ Ⓜ CAMOTE / SWEET POTATO
Brotos de chícharo / Pea sprouts

POSTRES | DESSERTS

BOMBA DE CHOCOLATE / CHOCOLATE BOMB _____ \$285

Ⓟ Ⓜ

Ⓟ Ⓜ PIÑA ASADA CON HELADO / ROASTED PINEAPPLE _____ \$240
W/ ICE CREAM

Ⓟ Ⓜ Ⓜ SOUFFLE DE ELOTE / CORN SOUFFLE _____ \$275

Ⓟ Ⓜ Servido con helado, rompopo, nueces caramelizadas
Served with ice cream, rompopo, candied nuts

PLATO DE FRUTAS DE TEMPORADA / SEASONAL _____ \$250
FRUIT PLATE

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

MENÚ CENAS / DINNER MENU

from 17:30 hrs to 22:30 hrs

CAVIAR 30GR (RIO NEGRO URUGUAY) _____ \$3.000
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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 / SHRIMP CACEROLE (180gr) _____ \$425

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.

V **ENSALADA DE PORTOBELLO Y QUESO** _____ \$410

BURRATA / PORTOBELLO AND BURRATA CHEESE SALAD

Arúgula, limon amarillo, tomates deshidratados / Rocket, lemon, dehydrated tomatoes

ENSALADA DE ATÚN FRESCO / _____ \$385

FRESH TUNA SALAD (100gr)

Brotes, aguacate, perlas de sandía, vinagreta de mostaza / Sprouts, avocado, watermelon pearls, mustard vinaigrette

SOPAS | SOUPS

GF **SOPA DE CAMARÓN /** _____ \$310

SHRIMP SOUP (250gr)

Chile guajillo, chile chipotle / Guajillo, chipotle

CEVICHE

GF **AGUACHILE ROJO** _____ \$435

RED AGUACHILE (180gr)

Pepino, cebolla morada / Cucumber, red onion

CEVICHE NÔMADE (180gr) _____ \$435

GF 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 POLENTA _____ \$510

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 / SAFFRON MUSSELS (300gr) _____ \$490

SEJVIDOS 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) _____ \$475
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

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Perejil, limón, ajo,
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Parsley, lime,
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SARANDEADO
Puré de ajo asado,
sal de mar, chile
cascabel /
Mashed-grilled
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cascabel pepper

ESPECIADO /
SPICY
Cilantro, paprika,
comino, sal de
apio / Coriander,
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celery salt

FROM THE LAND

COWBOY, TOMAHAWK, RIBEYE
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Ⓥ Ⓞ Ⓞ **CEBOLLAS / ONION WEDGES**
En gajos con miel / With honey

Ⓥ Ⓞ Ⓞ **BERENJENAS / EGGPLANT**
Paprika, cilantro / Paprika,
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Ⓥ Ⓞ **ELOTE / CORN**
Alioli / Aioli

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

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

POSTRES | DESSERTS

BOMBA DE CHOCOLATE / CHOCOLATE BOMB _____ \$285

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

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

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.

For room service:
Call ext. 1040
Message us on WhatsApp 984 136 8827

NÔMADE

TEMPLE