

To Start

Maryland Crab Cakes	65
<i>Baked crab meat, zesty lemongrass dip</i>	
Popcorn Shrimp	60
<i>Dynamite sauce, wasabi aioli</i>	
Salmon Rilletes	50
<i>Creamy flakes of smoked and poached salmon, whole wheat toast</i>	
Blazing Hot BBQ Wings	50
<i>Celery and carrot sticks, ranch dip</i>	
Brava Potatoes	40
<i>Baked potato wedges, spiced tomato fondue, garlic aioli</i>	
Cajun Fried Calamari	45
<i>Garlic aioli</i>	
Scotch Egg	55
<i>Fried soft boiled egg, bread crumbed chicken Cumberland mince, Baby gem lettuce, horseradish dressing</i>	

Soup

Split Pea Soup	35
<i>Split green pea soup, smoked turkey ham</i>	
Cioppino	40
<i>Mild spiced seafood tomato soup with shrimps, mussels, squid</i>	
Soup of the Day (V)	30

Salad

Cobb Salad	60
<i>Blue cheese, veal bacon, hardboiled egg, avocado, tomato, Cucumber & rose island dressing</i>	
<i>Chicken</i>	65
<i>Prawn</i>	70
Caesar Salad	45
<i>Romaine lettuce, herb croutons, parmesan cheese</i>	
<i>Chicken</i>	50
<i>Prawn</i>	60

Salad

Nomad (V) o	50
<i>Garden salad, strawberries, mango, cherry tomato, Beets, cucumber, edamame, pomegranate vinaigrette</i>	
Pearl Barley Salad (V) o	45
<i>Roasted squash, sweet potato, pearl barley, semi dried tomato, Sunflower seeds, cumin and lime vinaigrette</i>	
Greek Salad (V) o	45
<i>Romaine with feta, cucumber, tomato, olives, Lemon and olive oil vinaigrette</i>	

“Think Outside the Bun”

Our beef burgers are made in-house, using Australian Angus beef. Gluten-free bun available upon request

Peri Peri Burger	65
<i>Grilled chicken breast, piperade, peri peri mayonnaise, Nomad spiced fries</i>	
The BBQ Boss	70
<i>Ground beef grilled with a tangy barbeque sauce, onion compote, Roasted peppers, Nomad spiced fries</i>	
Open Faced New England Burger	70
<i>Grilled beef burger topped with blue cheese, sautéed mushrooms, Rocket leaves, tomatoes, on a Yorkshire pudding bun, Nomad spiced fries</i>	
The Jack Burger	65
<i>Jack cheese, lettuce, tomato, red onion, Gherkins, dijonnaise sauce, Nomad spiced fries</i>	

Please contact manager for any dietary or allergy concerns.

Dishes indicated with (A) - Alcohol (V) - Vegetarian (N) - Contains Nuts o - Diabetic friendly
All prices are in UAE Dirhams and inclusive of 10% Municipality fees and 10% service charge

Main

Fisherman's Pie (A) <i>Seafood ragout in a crab velouté served with Guinness bread</i>	85
Fish and Chips <i>Battered fish, mushy peas, tartar sauce, pub chips</i>	95
Smoked BBQ Rib <i>Slow-smoked, glazed with BBQ sauce, Finished on a charcoal grill, coleslaw, pub chips</i>	130
Prawns Tagliatelle <i>Mild spiced garlic prawns, tagliatelle pasta, tomato fondue, Wild arugula</i>	95
Duck Leg Confit <i>Slow cooked duck leg marinated in hoisin sauce and lemon, Jumbo asparagus, citrus mash, duck jus</i>	110
Peri Peri Chicken <i>Roast ½ chicken, sautéed potatoes, green salad, peri-peri sauce</i>	110
Blackened Salmon <i>Dry rubbed salmon, grilled pineapple salsa, Warm quinoa salad</i>	110
Nomad Mix Grill <i>Shish taouk, kofta kebab, lamb chops, onion salad Nomad spiced fries, garlic sauce</i>	145
Butter Chicken <i>Chicken tikka in rich tomato gravy, basmati rice, Paratha, poppadum, mango chutney</i>	80
Potato Gnocchi (V) <i>Assorted mushrooms spinach, new potatoes, poached egg, Goats cheese sauce</i>	80
Chicken Milanese <i>Herb crusted chicken breast, mashed potato, mozzarella salad, Aged balsamic, sun-dried tomato beurre blanc</i>	80
Pumpkin and Parmesan Pappardelle (N) (V) <i>Roast pumpkin, oven-dried tomatoes, garlic cream, Walnut crumble</i>	75

Grill Corner

Angus Beef Sirloin	145
Angus Beef Tenderloin	150
Angus Beef Rib Eye	150
Australian Lamb Chops	135
Meat of the Day	130
Salmon Steak	120
Sea Bream Fillet	130

Chef's Choice

Café de Paris butter, homemade pub chips, mix green salad

Or

Choose a complimentary side and a sauce

Sauce

Rosemary gravy
Creamy mushroom sauce
Peppercorn sauce

Blue cheese sauce
Béarnaise sauce
Nomad steak sauce

12 each

Side (V)

Roasted root vegetables
Sautéed spinach
Green beans
Homemade pub chips
Garden salad ○
Steamed vegetables

French fries
Coleslaw
Steamed rice
Mac and cheese gratin
Mashed potato

18 each

Dessert

New York Cheese Cake (N) <i>Strawberry compote, Chantilly cream</i>	40
Melting Chocolate Cake (N) <i>Passion sorbet, hazelnut praline sauce</i>	35
Twisted Eton Mess (N) <i>Macerated strawberries, hazelnut choco chip cake, Hokey pokey ice cream</i>	40
Signature Sticky Toffee Pudding <i>Rich butterscotch sauce, poached raspberries</i>	40
Tropical Fruit ○ <i>Selection of different fruits</i>	40
Ice Cream (Per Scoop) <i>Vanilla, Belgium chocolate, pistachio, Greek yoghurt, strawberry, cappuccino</i>	12

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