



STAY A WHILE LONGER?

PLEASE ASK YOUR WAITRESS/WAITER ABOUT GFO AND DFO OPTIONS!

DESSERTS

DARK CHOCOLATE BROWNIE

Served with vanilla ice cream, freeze-dried raspberries, chocolate sauce, and whipped cream.

\$16

CRÈME BRULÉE

Vanilla flavoured brulée, with shortbread.

\$16

WAFFLES

Fluffy waffles served with vanilla ice cream, mango sorbet, berry compote, and drizzled with chocolate sauce.

\$16

MARINGUE

Served with mango puree, mascarpone, berry compote and whipped cream.

\$16

AFFAGATO

Vanilla ice cream, espresso and your choice of liqueur.

\$16

HOT BEVERAGES

BLACK TEA

Earl Grey Superior | Organic English Breakfast

\$5

BLACK COFFEE

Short Espresso | Long Black | Macchiato | Piccolo

\$5

GREEN TEA

Japanese Green Sencha

\$5

WHITE COFFEE

Flat White | Cappuccino | Chai Latte

\$5.5

HERBAL TEA

Pure Peppermint | Moroccan Mint

\$5

CHOCOLATEY

Hot Chocolate | Mocha

\$6

FRUIT TEA

Ginger & Lemon

\$5

MORE CHOCOLATEY

Whittaker's Hot Chocolate

\$6.5



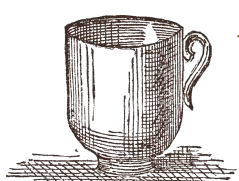
NOMAD

All of us possess nomadic tendencies - we are travelers, each with our own lessons and experiences to share with one another.

The offering is also a product of such sharing of techniques and skills - while influenced by flavours of the Mediterranean; the product is an international fusion of passion and craft. Nomad is about more than just food, wine, cocktails, or hospitality - it is about a shared experience.

We welcome you all to Nomad and look forward to hosting you and making your acquaintance!

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PLATTERS

TAPAS PLATTER	\$48
An assortment of olives, feta, capsicum chutney, hummus, labneh, beetroot relish, falafel, brie, chorizo, pide, and crispy yogurt bread, with your choice of beef cheek or chicken.	
ANTIPASTO	\$38
A selection of cured meats, apricot, fig, brie, grana, feta, smoked cheddar, olives, roasted nuts, hummus, flatbread.	
NOMAD MEAT TRIO	\$34
Pork belly, lamb shoulder and beef cheek served with hummus, salsa and dukkha on crispy bread.	
NOMAD VEGETABLE TRIO	\$32
Falafel, corn bites and halloumi served with hummus, salsa and dukkha on crispy bread.	

DISHES TO SHARE

SEAFOOD CHOWDER	\$25
Seafood chowder served with turkish bread.	
CHEESY GARLIC BREAD	\$19
Woodfired pizza bread with cheese, garlic, and oregano.	
FRIED CHICKEN	\$24
Fried chicken thigh served with greens and buffalo sauce.	
PORK RIBS	\$25
House smoked pork ribs served with BBQ sauce, and slaw.	
CHARCOAL BAO BUNS	\$23
Steamed bao buns served with sticky pork, slaw, and crispy shallots.	
NOMAD CHICKEN NIBBLES	\$22
Fried chicken served with pickled cucumber, and sambal mayo.	
SCOLLOPS	\$24
Served with beetroot puree, Turkish ezme, and a lemon wedge.	
FALAFEL	\$24
Served with hummus, feta crumb, capsicum salsa and pide.	
FRITTERS	\$23
Cauliflower fritters served with tzatziki sauce, crispy kale, and parmesan.	

WOODFIRED PIZZAS

GLUTEN FREE 12-INCH ONLY / ADD \$3

12/15-INCHES

MARGHERITA	\$24/30
with tomato, mozzarella, basil, and parmesan.	
VEGETARIAN	\$26/33
with tomato, mozzarella, zucchini, mushrooms, capsicum, spinach, feta, and olives.	
QUATTRO CARNE	\$26/33
with tomato, mozzarella, bacon, spicy salami, champagne ham, and smoked chicken.	
MOROCCAN LAMB	\$26/33
with tomato, mozzarella, eggplant, zucchini, red onion, labneh, and Moroccan spiced lamb.	
CAPRICCIOSA	\$26/33
with tomato, mozzarella, ham, mushrooms, olives, anchovies, and oregano.	
MAESTRO	\$26/33
with tomato, mozzarella, mushrooms, ham, salami, onion, chili, garlic, and parmesan.	
SHRIMP PIZZA	\$26/33
with tomato, mozzarella, shrimp, gherkin, harrisa aioli.	
SMOKED CHICKEN	\$26/33
with tomato, mozzarella, brie, smoked chicken, cranberry sauce, onion, and rosemary.	
PEPPERONI	\$26/33
with tomato, mozzarella, pepperoni, onion, and garlic.	
LA BELLA ITALIA	\$26/33
with tomato, mozzarella, prosciutto, parmesan, and rocket.	

MAINS

PLEASE ASK YOUR WAITRESS/WAITER ABOUT GFO AND DFO OPTIONS!

MARKET FISH OF THE DAY	\$35
It changes every day, so please ask our staff.	
CUT OF THE DAY	\$35
It changes every day, so please ask our staff.	
BRAISED BEEF CHEEK	\$35
Tender beef cheek served with roasted eggplant, horseradish mousse, dukkah, Turkish ezme, capsicum, and a tomato sauce.	
LAMB SHOULDER	\$35
Slow cooked lamb shoulder served with hummus, ezme, roasted almonds, crumbed feta and pide.	
PORK BELLY	\$35
Pork belly served with kumara purée, roasted mushrooms, capsicum chutney, and red wine jus.	
ROAST CHICKEN SUPREME	\$35
Roast chicken served with truffle mash, romesco sauce, crispy kale, and parmesan.	
VEGAN BOWL	\$35
Containing roast vegetables, beetroot hummus, corn bites, falafel, flatbread, tomato capsicum chutney, sumac onion, and Israeli couscous.	
DOLMA	\$32
Capsicum stuffed with herbed rice and raisins served with tzatziki sauce, capsicum salsa and meat of your choice (Lamb, chicken or beef cheek).	

BURGERS

NOMAD'S BEEF BURGER	\$26
With 200-gram beef pattie, lettuce, gherkins, tomato, red onion, cheddar cheese, mayo, and fries.	
THE KARAAGE CHICKEN BURGER	\$26
With karaage chicken, spicy slaw, cheddar cheese, tomato, gherkins, red onion, and fries.	
THE VEGGIE BURGER	\$26
With a corn and potato pattie, slaw, tomato, pickled gherkins, onion, cheddar cheese, and fries.	

Make it a meal - Add a 480ml NOMAD LAGER for \$34!

SIDES

SEASONAL VEGGIES	\$12
TURKISH PIDE/TRUFFLE MASH	\$6
PANFRIED CHICKEN	\$12
HALLOUMI	\$11
with green leaves.	
CURLY FRIES	\$12
with tomato sauce and aioli.	
TRUFFLE FRIES	\$12
with tomato sauce, aioli, and parmesan.	
STRAIGHT FRIES	\$10
with tomato sauce and aioli.	
SIDE SALAD	\$11
with mixed salad, salsa, and pomegranate dressing.	