ORGANIC COFFEES & HOT DRINKS

Non-Dairy Milk: Almond, Coconut, Oat, Soy +.30c

Leche Vegetal: Almendra, Coco, Avena, Soja + .30c

ESPRESSO/ SOLO	1.80
DOUBLE ESPRESSO/ CORTADO	2.00
CAPPUCCINO	3.50
LATTE	3.50
MOCHA	3.50
MOCHACCINO	3.90
AMERICANO, MILK ON THE SIDE	2.50
CAFE BONBON	2.50
COFFEE WITH MILK/ CAFÉ CON LECHE	2.90 XL 3.50
MANCHADO, NUBE, SOMBRA, FLAT WHITE	2.90
CARAJILLO	5.00
IRISH COFFEE	5.00
POT OF TEA (ENGLISH & SPECIALTY) / JARRA DE TE	3.90
CUP OF TEA (ENGLISH & SPECIALTY) / TAZA DE TE	2.50
HOT CHOCOLATE/ CHOCOLATE CALIENTE	2.50

ORGANIC-VEGAN SPECIALTY LATTES 4.90

with plant-based milk: almond, oat, coconut, soy

con leche vegetal: almendra, avena, coco, soja

FOREVER BEAUTIFUL

NOURISHING YOUR SKIN CELLS FROM WITHIN

NUTRIENDO TUS CÉLULAS DE LA PIEL DESDE DENTRO

chia seeds, açai, maca, acerola, blueberry powder

semilla de chía, açaí, acerola, maca, polvo de arándanos

MAGIC MUSHROOM

HELPS BALANCE YOUR BODY AND MIND

AYUDA A EQUILIBRAR TU CUERPO Y MENTE

raw cacao, chaga, ashwaganda, reishi, lucuma, cinnamon,

cacao crudo, chaga, ashwaganda, reishi, lucuma y canela

MOON BALANCE

NATURALLY BALANCE YOUR FEMININE CYCLE

EQUILIBRA NATURALMENTE TU CICLO FEMENINO

baobab, hibiscus, maca, shatavari, beetroot, amla berry

Baobab, Hibiscus, Maca, Shatavari, Remolacha, Baya Amla

CHAI OR MATCHA LATTE

SUPPORTING ENERGY, FOCUS, AND CALM

APORTA ENERGÍA, ENFOQUE Y CALMA

SUPER GREEN

ENRICH YOUR DIET WITH SUPERFOODS

ENRIQUECE TU DIETA CON SUPERALIMENTOS

clorofila, phytonutrients, micronutrients

chlirofila, fitonutrientes, micronutrientes

GOLDEN MELLOW

UNWIND STRESS

DESESTRESA

turmeric, ashwaganda, ginger, cinnamon, lucuma & pepper

cúrcuma, ashwaganda, jengibre, canela, lucuma y pimienta

COLD COFFEE & SPECIALTY DRINKS

Non-Dairy Milk: Almond, Coconut, Oat, Soy +.30c
Leche Vegetal: Almendra, Coco, Avena, Soja + .30c

ICED MACHA/ CHAI	4.90
ICED AMERICANO	3.50
ICED LATTE	3.90
Classic /Caramel/Chocolate	
Clásico/Chocolate/Caramelo	
FRAPPÉ	4.90
Classic /Caramel/Chocolate	
Clásico/Chocolate/Caramelo	
HOMEMADE MILKSHAKES/BATIDOS CASEROS	6.90
Chocolate/ Strawberry/ Vanilla	
Chocolate/Fresa/Vainilla	

JUICE & SOFT DRINKS/ ZUMOS Y BEBIDAS

FRESHLY SQUEEZED ORANGE JUICE / ZUMO DE NARANJA	3.90
ORANGE JUICE WITH CARROT & GINGER	4.90
ZUMO DE NARANJA CON ZANAHORIA Y JENGIBRE	
BOTTLED JUICE/ ZUMO EN BOTELLA	2.90
NOMAD SHOTS / CHUPITOS CASEROS	3.50
ginger & lemon /jengibre y limón	
ginger, lemon, turmeric & black pepper	
jengibre, limón, cúrcuma y pimienta	
COKE, FANTA, SPRITE 35CL	2.90
NESTEA, AQUARIUS 35 CL	2.90
WATER OR SPARKLING WATER / AGUA O AGUA CON GAS	2.50
1L WATER / AGUA	3.50

ALCOHOLIC BEVERAGES / BEBIDAS ALCOHÓLICAS

GLASS OF WINE/COPA DE VINO	3.50
Red, White, or Rosé/ Tinto, Blanco o Rosado	
BOTTLE OF WINE / BOTELLA DE VINO	14.00
SMALL BOTTLE OF CHAMPAGNE	5.90
CAVA PEQUEÑA	
BOTTLE OF CHAMPAGNE 75CL	16.90
BOTELLA DE CAVA	

MIMOSA	7.50
TINTO DE VERANO	5.50
SANGRIA	7.50
SHANDY	5.50
WHISKY, TEQUILA, RUM, BAILEYS, GIN	5.50
SAN MIGUEL GLASS/COPA	2.90
SAN MIGUEL PINT/ PINTA	3.90
SAN MIGUEL	3.50
alcohol free/ gluten free	

HOMEMADE SMOOTHIES 500ML. 7.50

Non-Dairy Milk: Almond, Coconut, Oat, Soy

Leche Vegetal: Almendra, Coco, Avena, Soja

MANGO TANGO
mango, banana & orange juice

mango, banana y zumo de naranja

GREEN GODDESS
pineapple, apple, cucumber, avocado, ginger, lemon, coriander & pineapple juice

piña, manzana, pepino, aquacates, jengibre, limón, cilantro y zumo de piña

GO BANANA
banana, dates, gluten-free muesli, honey & milk

banana, dátiles, muesli sin gluten, miel y leche

VERY BERRY
blueberry, raspberry, strawberry & red berry juice

arándanos, frambuesa, fresa y zumo de frutos rojos

SUNSHINE BELLY BLAST
pineapple, lime, ginger & orange juice

piña, lima, jengibre y zumo de naranja

STRAWBERRY BURST
strawberry, banana & orange juice

fresa, banana y zumo de naranja

PIÑA NOMADA
pineapple, cucumber, spinach & pineapple juice

piña, pepino, espinaca y zumo de piña

HEART BEET
pineapple, beet root, apple & red berry juice

piña, remolacha, manzana y zumo de frutos rojos

RASPBERRY RENDEZ-VOUS
raspberry, banana, vegan vanilla protein powder & milk

frambuesa, banana, proteína de vainilla vegana y leche

BODYBUILDER
blueberry, banana, peanut butter, chia, vegan protein powder & milk

arándanos, banana, mantequilla de cacahuete, chia, proteína vegana y leche

BREAKFAST / DESAYUNO

Little healthy cravings to brighten your morning

Pequeños antojos saludables que alegran la mañana

FRESH FRUIT SALAD
ENSALADA DE FRUTA
7.90

selection of fresh seasonal fruits

selección de frutas frescas de temporada

PORRIDGE
GATCHA SIN GLUTEN
8.90

organic, gluten-free oats, coconut milk, cinnamon, sliced bananas & fresh fruit

avena ecológico, sin gluten, leche de coco, canela, plátano y frutas

GRANOLA
8.90

homemade, organic gluten-free granola, Greek yogurt, berry purée, flaxseeds & fresh fruit salad

casero ecológico granola sin gluten, yogur griego, puré de frutos rojos, semillas de lino y ensalada fruta

HOMEMADE CHIA PUDDING
CHIA PUDDING CASERO
7.90

chocolate chia pudding made with almond milk, topped with Greek yogurt & fresh fruit

cacao chía pudín, leche de almendra con yogur griega y frutas

TOASTY BRUNCH / TOSTADAS BRUNCH

Served on two slices of sourdough bread / Servido con dos tostadas de masa madre
Option: gluten-free, vegan / Opcion: sin gluten, vegano

SO-FISH-TICATED 11.90
poached eggs, smashed avocado, salmon & chia seeds
huevos escalfados, puré aguacate, salmón y semillas de chía

AVOHOLIC 9.90
smashed avocado, poached eggs, chia seed, sprouts & chili flakes
huevos escalfados, puré de aguacates, semillas de chía, brotes y chili

HUEVOS LOCOS 9.90
creamy scrambled eggs, feta cheese, avocado & parsley
huevos revueltos, cremosos, queso feta, aguacate y perejil

OKLAHUMUS 9.90
homemade hummus, sliced avocados, feta & mixed seeds
hummus,rodajas aguacate, feta y semillas

EGG-CITING BENEDICT 9.90
ham, poached eggs, chives & Hollandaise Sauce
jamón, huevos escalfados, cebollino y Salsa Holandesa

PEAR-FECT POUR MOI 9.90
goat cheese, pear, walnuts, cinnamon, honey & blueberries
queso de cabra, míel, nueces, canela y arándanos

VIVA ESPAÑA 6.90
tomato purée olive oil & cherry tomatoes
puré de tomate, aceite de oliva y tomate cherry

THE LOXSMITH 10.90
cream cheese, salmon, tomato, dill & capers
queso, crema salmón, tomate, eneldo y alcaparras

CROISSANT 4.90
butter & jam
mantequilla y mermelada
or / o
nutella

Add meat
two rashes of bacon / dos lonchas de beicon 2.90
two sausages / dos salchichas 2.90
salmon/ salmón 2.90

SMOOTHIE BOWLS 11.90

Gluten-free. Vegan option / Sin gluten. Opcion vegano

All of our bowls are topped with organic, gluten-free granola, chia seeds, coconut & fresh fruit decoration
Todos los cuencos contienen granola sin gluten, ecológico, casero, semillas de chía, coco rallado y frutas

PURPLE RAIN
organic açai, berries, banana & almond milk
bayas de acai orgánico, plátano y leche de almendra

GREEN OCEAN
organic green spirulina, pineapple, mango, banana & coconut cream
spirulina orgánica, piña, mango, plátano y crema de coco

BLUE LAGOON
organic blue spirulina, banana, pineapple & coconut cream
spirulina azul orgánica, plátano, piña y crema de coco

PINK PITAYA
organic dragon fruit, banana raspberry & almond milk
fruta de dragón, plátano, frambuesa y leche de almendra

ALL DAY BRUNCH / BRUNCH TODO EL DIA

Option: gluten-free, vegan / Opcion: sin gluten, vegano

FULL ENGLISH
DESAYUNO INGLÉS
11.90
eggs, sausages, bacon, beans, tomato, mushrooms, toast, butter & jam
huevos, salchichas, beicon, alubias, tomates, setas, tostadas, mantequilla y mermelada

HOMEMADE PANCAKES
PANQUEQUES CASEROS
9.90
4 pancakes served with fresh seasonal fruits & agave syrup or nutella
4 panqueques con una ensalada de fruta y sirope de agave o nutella.

GLUTEN-FREE QUICHE
9.90
homemade quiche with sweet potato crust, served with mixed salad & dressing
quiche con corteza de batata, servido con ensalada mixta y aliño

BREAKY BURRITO
DESAYUNO BURRITO
9.90
scrambled eggs, cream cheese, peppers, avocado & spinach, served with mixed salad
huevos revueltos, crema de queso, pimientos, aguacate y espinaca, servido con una ensalada mixta

FLUFFY OMELETTES/ TORTILLAS
9.90
3 organic eggs served with mix salad or toast & butter
3 huevos ecologicos servido con ensalada o tostada y mantequilla
Choose any two fillings: feta, cheddar, mushroom, onion, tomato ham, chicken, spinach, bacon, avocado, chili flakes,
Elegir dos rellenos: cheddar, feta, champiñones, cebolla, jamón, pollo, tomate, espinaca, beicon, aguacate, chili

HEALTHY BOWLS & SALADS
ENSALADA Y CUENCAS SALUDABLES

Option: gluten-free, vegan / Opcion: sin gluten, vegano

CHICKEN/POLLO
12.90

grass fed chicken breast, lettuce, egg, tomato, carrot, avocado & parmesan cheese

pollo natural, tomate, pepino, aguacate, huevo, lechuga, zanahoria y queso parmesano

GREEK/GRIECA
10.90

tomato, cucumber, onion, olives, feta & herbs

tomate, pepino, cebolla, aceituna y orégano

FALAFEL
12.90

kale, falafel, quinoa, walnuts, hummus, onion, cherry tomato & cucumber

kale, falafel, quinoa, nueces, cebolla, tomate cherry y pepino

TUNA / ATUN
12.90

tuna, lettuce, egg, tomato, carrot, avocado & parmesan cheese

atun, tomate, pepino, aguacate, huevo, lechuga, zanahoria y queso parmesano

NOMAD POKÉ BOWL
12.90

avocado, rice, spinach, pineapple, caramelized onions, cucumber, carrots, chickpeas & tofu

aguacates, arroz, espinaca, piña, cebolla caramelizada, pepinos, zanahoria, garbanzo y tofu

WARM QUINOA/ QUINOA CALIENTE
12.90

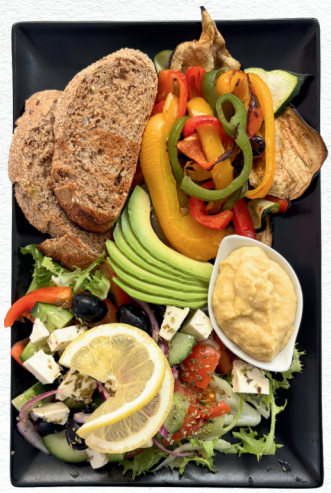
quinoa, broccoli, zucchini, eggplant, carrots, soy sauce, toast & hummus dip

quinoa, brócoli, calabacín, berenjena, zanahoria, salsa de soja con tostada y hummus

CAFÉ NOMAD PLATTER
12.90

Greek salad, grilled vegetables, hummus & toast

ensalada griega, verduras con hummus y tostada



Add chicken/ pollo 2.50
salmon 2.90

NOMAD BURGERS/ BURGESAS 14.90

Option: Gluten-free, vegetarian /vegan / Opción: sin gluten, vegetariana/vegana

Choose between 200g grass-fed, natural Irish Angus or homemade vegetarian / vegan
Elige entre de 200 g de Angus irlandés natural alimentado con pasto o una hamburguesa casera vegetariana/vegana

Served with fries & salad or coleslaw.
lettuce, onions, gherkins, tomato & cheese
Servido con patatas y ensalada o coleslaw. lechuga, pepillo, cebolla, tomate y queso

SANDWICHES / BOCADILLOS 12.90

Served with mixed salad and fries- servido con ensalada y patatas
Option: gluten-free, vegan - Sweet potato fries +2.50
Opción: sin gluten, vegana - Batatas +2.50

PLOUGHMANS

ham, cheddar cheese, onion, tomato, lettuce & pickle sauce
Jamón York, queso cheddar, cebolla roja, tomate, lechuga y salsa pico

TUNA—ATUN

tuna, mayonnaise, mustard, cucumber, lettuce, black olives, capers & red onions
atún, mayonesa, mostaza, pepino, aceitunas negras y acaparas

CHICKEN PESTO—POLLO PESTO

sliced chicken breast, homemade pesto, lettuce, cucumber & tomato
pechuga de pollo, pesto casero, lechuga, pepino y tomate

HUMMUS & VEGGIES —HUMMUS Y VERDURAS

grilled vegetables & hummus
verduras a la plancha y hummus

SWEET CHILLI CHICKEN—POLLO SWEET CHILLI

sliced chicken breast, lettuce, tomato, cucumber & sweet chili sauce
pechuga de pollo, lechuga, pepino, tomate y salsa de chile dulce

PIZZA MARGHERITA 8.90

option: gluten-free / vegan +1.90
opcion: sin gluten/ vegana +1.90

tomato sauce & mozzarella cheese
salsa de tomate y queso mozzarella

Add toppings 1.00
chicken, pesto, red onion, ham, bell pepper, tuna, mushrooms, black olives, spinach
Añadir topping 1.00
pollo, pesto, cebolla roja, jamón, pimienta de color, atún, champiñones, aceitunas, espinaca

HOMEMADE DESSERTS/ POSTRES CASEROS

Option: gluten-free, vegan / Opcion: sin gluten, vegano

CARROT CAKE
TARTA ZANAHORIA
6.90
gluten-free/ sin gluten

CHEESECAKE
TARTA DE QUESO
6.90
gluten-free /sin gluten

BROWNIE
6.90
gluten-free, vegan
sin gluten, vegano

BANANA BREAD
PAN DE PLATANO
6.90
gluten-free, vegan
sin gluten, vegano

CRÈPES 6.90
option: gluten-free
opción: sin gluten

lemon & sugar with chocolate/caramel/strawberry syrup, nutella & whipped cream
limón y azúcar con sirope de choco/ caramelo/fresa, Nutella y nata

Scoop of ice cream / helado 1.50

Fruits/ Frutas 1.50

BANANA SPLIT
8.90
bananas, 3 scoops of ice cream, fruits, whipped cream & chocolate syrup
bananas, 3 bolas de helado, frutas, nata y sirope de choco

CROISSANT 4.90
Butter & Jam
Mantequilla y Mermelada
or / o
Nutella