



HOMEMADE HEALTHY FRESH FOOD
ALL DISHES CAN BE MADE GLUTEN FREE
VEGAN & VEGETARIAN OPTIONS

Café NOMAD

FOR TIME & EFFICIENCY WE ARE UNABLE TO SPLIT TABLE BILLS
MINIMUM CARD PAYMENT €12.00
THANK YOU FOR YOUR UNDERSTANDING

ORGANIC COFFEES*

Espresso	1.60
Double Espresso/Solo/Cortado	1.90
Americano	2.10
Coffee with milk	2.40
Pot of English Breakfast Tea	3.50
Cup of Montecelio Teas	2.20
NON-DIARY MILKS ✓ +0.30	
Lactose Free, Soy, Oat, Coconut or Almond	



SPECIAL COFFEES

Large Cappuccino	3.50
Café Latte / Mocca	3.20
Café Bombon	2.50
Moccachino with Cream	3.50
Carajillo (Coffee & Brandy)	4.20
Irish Coffee	6.00
HOMEMADE COLD COFFEE - no added sugar	
Classic, Chocolate or Caramel	3.90
Chai or Matcha	4.50
Ice Cream	4.90
HOT CHOCOLATE	2.50
Cream & Marshmallows	+0.50
HOMEMADE MILKSHAKES	6.00
Vanilla, Chocolate, Strawberry, Banana	



DRINKS

SOFT DRINKS

Freshly squeezed Orange Juice	3.40
Fresh Orange Juice, Carrot & Ginger	4.20
Coca Cola, Fanta, Sprite 35cl	2.70
Nestea, Aquarius 35cl	2.70
Still / Sparkling mineral Water	2.30
1L mineral water	3.30
Bottled Fruit Juices	2.20

NOMAD'S SHOTS

Ginger & Lemon	2.50
Ginger, Lemon, Turmeric & Pepper	2.70

WINES

Per Glass - Red, White or Rosé	3.00
Per Bottle - Red, White or Rosé	12.50
Small Bottle of Cava	6.00
Bottle of Cava 75cl	16.90

BEERS

Pint	3.80
Bottled beers	2.80
Gluten free / Alcohol free	3.20

SPIRITS & LIQUERS

Tia Maria, Amaretto, Baileys, Gin, Whisky, Rum	5.50
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HOMEMADE SMOOTHIES 400ML



All our Smoothies are freshly prepared.
 They require time & love to be made.

MANGO TANGO	6.30
Mango, Banana & Orange Juice	
STRAWBERRY BURST	6.30
Strawberry, Banana & Orange Juice	
VERY BERRY	6.30
Blueberry, Raspberry, Strawberry & Red berry Juice	
PINA NOMADA	6.30
Pineapple, Cucumber, Spinach & Pineapple Juice	
HEART BEET	6.30
Beetroot, Apple, Pineapple & Red berry Juice	
SUNSHINE BELLY BLAST	6.30
Pineapple, Lime, Ginger & Orange Juice	
GREEN GODDESS	7.30
Apple, Pineapple, Cucumber, Avocado, Ginger, Lemon, Coriander & Pineapple Juice	
BODYBUILDER (P)	7.30
Blueberries, Banana, Peanut Butter, Chia Seeds, Vegan Protein Powder & Milk	
GO BANANAS (L)	7.30
Banana, Dates, gluten-free Muesli, Honey & Milk	
RASPBERRY RENDEZ-VOUS	7.30
Raspberry, Banana, Vegan Vanilla Protein, Agave & Milk	

✓ **NON-DIARY MILKS** +0.50
 Soy, Oat, Coconut or Almond

Transform your smoothie into
 a delicious cocktail with a shot of Vodka,
 Gin, Rum or Whisky +3.50

HOMEMADE DESSERTS

CRÊPES 5.85
 Lemon & Sugar, Caramel, Chocolate or Strawberry syrup

Add your favourite fillings:

- Whipped Cream (L) or Chocolate & Hazelnut cream (N) + €0.50
- A scoop of Ice Cream or fresh fruit salad +€1.50
- Ham & Cheese +1.50
- Gluten-free +€1.00

PANCAKES (G) ✓
 Homemade Banana pancakes served with fresh seasonal Fruit & Agave syrup or Nutella
7.95



ICE CREAMS ALL 6.95

Nomad Ice cream Sundae (L)

Banana Split (L)
 Chopped bananas served with 3 scoops of Ice Cream, whipped Cream & Chocolate syrup

HOMEMADE GLUTEN FREE CAKES
5.85
 Carrot Cake (E)(N)
 Cheesecake (L)



HOMEMADE VEGAN CAKES
5.85
 Banana Bread (N)
 Chocolate Brownie



ORGANIC DRINKS

€4.90
NON-DIARY MILKS +0.50
 Soy, Oat, Coconut or Almond

- GOLDEN MELLOW** - unwind & de-stress - Powerful blend of Organic Turmeric, Ashwagandha, Ginger, Cinnamon, Lucuma and Pepper
- MOON BALANCE** - naturally improve your hormone balance - Powerful blend of Organic Baobab, Hibiscus, Maca, Shatavari, Beetroot & Amla Berry
- FOREVER BEAUTIFUL** - nourishing your skin cells from within. Chia Seeds, Acai, Maqui, Acerola, Maca and Blueberry Powder. A boost in antioxidants & Vitamin C.
- SUPER GREEN** - enrich your diet with green superfood such as chlorophyll, phytonutrients & micronutrients: Vitamins, Calcium, Potassium & Iron.
- MAGIC MUSHROOM HOT CHOCOLATE** - help balance your body & mind. Raw Cacao, Chaga, Ashwagandha, Reishi, Lucuma y Cinnamon. Source of iron, magnesium & potassium.

100% NATURAL & VEGAN - GLUTEN, SOY & DAIRY FREE



ALLERGEN ICONS
 (G) Gluten (F) Fish (S) Soybeans (E) Eggs (L) Lactose (P) Peanuts (N) Nuts (SS) Sesame Seeds (M) Mustard (Cr) Crustaceous

In compliance with EU Regulation N1169/2011, we would like to inform you that we have at your disposal information on the allergen content of our dishes. Simply request this information from any of our employees. Due to our small kitchen, we cannot guarantee that there is no cross contamination from products containing gluten, and therefore they may not be suitable for people who suffer from celiac disease, or any other

All our dishes are freshly prepared to order, they require time & love.
We promise it will be worth the wait!

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ALL DAY BREAKFASTS

FULL ENGLISH (G)(E)(L) 11.80
Sausages, Bacon, Beans, Tomato, Mushrooms, Eggs & toast with Butter & Marmalade. Orange Juice & Coffee* or Tea* included

VEGETARIAN (G)(E)(L) 11.80
Quinoa, Tomatoes, Sweet Potato, Mushrooms, Spinach, Apple & Eggs of your choice. Orange juice & Coffee* or Tea* included

HOMEMADE PANCAKES (G) 7.95 ✓
Banana pancakes served with fresh seasonal Fruit & Agave syrup or Nutella

BREAKY BURRITO (G)(L) 8.10
Toasted wrap filled with Cream Cheese, Peppers, Avocado, Spinach, scrambled Eggs & mixed Salad

FRESH FRUIT SALAD 7.00 ✓

FRENCH CROISSANTS (G)(L)
Butter & Jam or Nutella **3.20**
Ham & Cheese **3.60**
Gluten Free **3.90**
Avocado, Cured Meat & Lettuce **5.80**



PORRIDGE 7.10 ✓
Made with gluten-free Oats, Coconut milk & Cinnamon topped with sliced Bananas & Fresh Fruit

GRANOLA (L) 6.90
Greek yogurt, red Berry purée with gluten-free homemade Granola, Nuts, Seeds & fresh Fruit salad

HOMEMADE CHIA PUDDING CUP 5.80
Cacao chia pudding made with almond milk & topped with Greek yogurt & Fruit

SMOOTHIE BOWLS

All our bowls are topped with gluten-free Granola, Chia seeds, Coconut & fresh Fruit decoration

PURPLE RAIN €9.85 ✓
Organic açai Berries, Banana & Almond milk

GREEN OCEAN
Organic Spirulina, Pineapple, Mango, Banana & Coconut cream

BLUE LAGOON
Organic blue Spirulina, Banana, Coconut cream & Pineapple

PINK PITAYA
Organic Dragon Fruit, Banana, Raspberry & Almond milk



TOASTY BRUNCH

Served on 2 slices of Sourdough bread

VIVA ESPAÑA 4.90 ✓
Gluten-free bread +€1.50
with Olive oil, Tomato purée & Cherry Tomatoes

HUEVOS LOCOS (E)(L) 6.90
Creamy scrambled Eggs, Feta Cheese & Parsley

AVOHOLIC (E) 7.20
Smashed avocado, poached Eggs, Chai seeds, Cress & Chili flakes

OKLAHUMMUS (L) 7.20
Hummus, sliced Avocado, Feta, mixed Seeds

SO-FISH-TICATED (E) 9.10
Smashed Avocado, Salmon, poached Eggs & chia seeds

EGGS BENEDICT (E) 7.20
Ham, poached Eggs, Chives & Hollandaise sauce

PEAR-FECT POUR MOI 6.70 ✓
Goat Cheese, Pear, Walnuts, Cinnamon, Honey & Blueberries



Options to add :
2 rashers of Bacon
or
2 Sausages +€2.50
or
Salmon €2.80



OMELETTES €8.10

FLUFFY OMELETTE (G)(E)(L)
Prepared with 3 organic eggs & served with a mixed salad or toast & butter. Choose any 2 fillings from: Feta, Cheddar, Mushrooms, Onion, Tomato, Ham, Spinach, Bacon, Avocado, Chili flakes, Chicken

GLUTEN FREE QUICHE €9.50

Homemade quiche baked with a sweet potato crust and served with a mixed salad & dressing

Café **NOMAD**

SANDWICHES €9.90

Served with mixed salad and chips
Sourdough, white, multigrain bread option (G)(SS)
Gluten-free bread +1,50 Sweet potatoes +2.50

PLOUGHMANS (G)(L)(M)
Ham, Cheddar cheese, Onion, Tomato, Lettuce & Branston pickle sauce

TUNA (G)(F)(M)(E)
Tuna mayonnaise, Cucumber, Lettuce, black Olives, Capers topped with red Onion & Mustard

CHICKEN & PESTO (G)(M)(N)
Sliced Chicken breast, homemade Pesto, Lettuce, Cucumber & Tomato

HUMMUS & VEGGIES (G)(L)(M) ✓
Chargrilled Vegetables & Hummus

SWEET CHILLI CHICKEN (G)(M)
Sliced Chicken breast, Lettuce, Tomato, Cucumber & sweet Chilli sauce



HEALTHY SALADS

GREEK (L) 9.50
Feta, Tomato, Cucumber, Onion, Olives & Herbs

CAFÉ NOMAD PLATTER (G)(L)
Greek Salad, Chargrilled Vegetables, Hummus & Bread **11.50**

FALAFEL (G)(L)(N) ✓ **11.50**
Kale, Falafel, Quinoa, Nuts, Hummus
Onion, Cherry Tomatoes & Cucumber

WARM QUINOA (S)(G) 11.50 ✓
Quinoa, Broccoli, Aubergine, Courgette, Carrots, Soy sauce served with Bread & Hummus dip

CHICKEN (G)(L)(E)(M) 12.90
Marinated Chicken slices served on a bed of Lettuce, Eggs, Tomato, Carrot, Avocado & Parmesan cheese

NOMAD POKE BOWL (L)(N) 12.50 ✓
Rice, Avocado, Cherry Tomato, Spinach, Pineapple, Caramelized Onions, Cucumber, Carrots & Chick Peas

Options to add Chicken +€2.50 or Salmon +€2.80



BURGERS €12.50

Served with mixed salad and chips
Gluten free bread available +1.75

CAFÉ NOMAD CLASSIC (G)(L)
180g homemade Burger made with 100% prime beef served with Lettuce, Onion, Gherkins, Tomato, melted Cheese

VEGETARIAN (L)
Served with Lettuce, Onion, Tomato, Cheese, Gherkin

VEGAN (G)(S) ✓
Served with Avocado & Sweet Chilli sauce



Vegan Corner ✓

All our dishes can be adapted to your needs. We also have vegan cheese & vegan mayonnaise. Please ask our staff.

PIZZAS

Gluten-free base +1,75
Lactose free & vegan Cheese available +1.50

Margherita **7.10**

Add 2 toppings **9.10**
Chicken, Pesto, Caramelised Red Onion, Iberian Ham, Chili Pepper, Tuna, Mushroom, Black Olives, Goat Cheese, Seeds, Spinach, Ham, Seasonal Vegetables, Iberian Ham or Chilli flakes

€1.00 per extra topping

