



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

Café NOMAD

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

ORGANIC COFFEES*

Espresso	1.60
Double Espresso/Solo/Cortado	1.80
Americano	2.00
Coffee with milk	2.20
Pot of English Breakfast Tea	3.00
Cup of Montcelio Teas	2.20

NON-DIARY MILKS ✓ **+0.30**
Lactose Free, Soy, Oat, Coconut or Almond

SPECIAL COFFEES

Large Cappuccino	3.20
Café Latte / Mocca	2.90
Café Bombon	2.50
Moccachino with Cream	3.10
Carajillo (Coffee & Brandy)	3.90
Irish Coffee	5.00

HOMEMADE FRAPPELATTE

Classic	3.50
Chocolate or Caramel	3.70
Ice Cream	4.20

HOT CHOCOLATE

Cream & Marshmallows	+0.50
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HOMEMADE MILKSHAKES

Vanilla, Chocolate or Strawberry	6.00
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DRINKS

SOFT DRINKS

Freshly squeezed Orange Juice	3.20
Fresh Orange Juice, Carrot & Ginger	3.40
Coca Cola, Fanta, Sprite	2.50
Nestea, Aquarius	2.60
Still / Sparkling mineral Water	2.20
1L mineral water	3.50
Bottled Fruit Juices	2.20

NOMAD'S SHOTS

Ginger & Lemon	2.20
Ginger, Lemon, Turmeric & Pepper	2.40

WINES

Per Glass - Red, White or Rosé	3.00
Per Bottle - Red, White or Rosé	11.50
Small Bottle of Cava	5.50
Bottle of Cava 75cl	15.90

BEERS

Pint	3.50
Bottled beers	2.50
Gluten free / Alcohol free	3.20

SPIRITS & LIQUERS

Tia Maria, Amaretto, Baileys, Gin, Whisky, Rum	5.00
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NATURAL SMOOTHIES



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

MANGO TANGO 6.00

Mango, Banana & Orange Juice

STRAWBERRY BURST 6.00

Strawberry, Banana & Orange Juice

VERY BERRY 6.00

Blueberry, Raspberry, Strawberry & Red berry Juice

PINA NOMADA 6.00

Pineapple, Cucumber, Spinach & Pineapple Juice

HEART BEET 6.00

Beetroot, Apple, Pineapple & Red berry Juice

SUNSHINE BELLY BLAST 6.00

Pineapple, Lime, Ginger & Orange Juice

GREEN GODDESS 7.00

Apple, Pineapple, Cucumber, Avocado, Ginger, Lemon, Coriander & Pineapple Juice

BODYBUILDER (P) 7.00

Blueberries, Banana, Peanut Butter, Chia Seeds, Vegan Protein Powder & Milk

GO BANANAS (L) 7.00

Banana, Dates, gluten-free Muesli, Honey & 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 +3.00

HOMEMADE DESSERTS

CRÊPES 5.50

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
7.50



CHOCOLATE CROISSANT, BREAD & BUTTER PUDDING (G) (L) (E) 6.50

Served with a scoop of vanilla ice cream

ICE CREAMS ALL 6.50

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

5.50

Carrot Cake (E)(N)
Cheesecake (L)

HOMEMADE VEGAN CAKES

5.50

Banana Bread (N)
Chocolate Brownie



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

ORGANIC DRINKS

€4.50

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

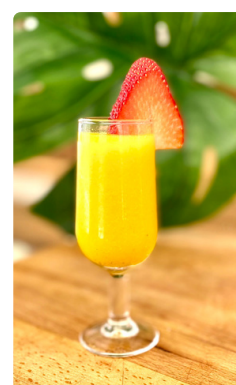
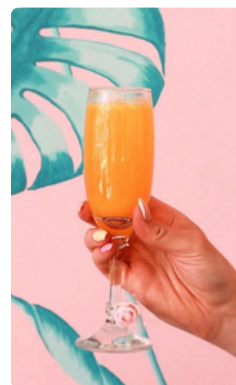
MOON BALANCE - Naturally improve your hormone balance - Powerful blend of Organic Baobab, Hibiscus, Maca, Shatavari, Beetroot & Amla Berry

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 superfood & give your body the nutrition it deserves. Contains chlorophyll, phytonutrients and micronutrients such as: Vitamin A, C, B1-7, B9, B12, E, K, Calcium, Potassium and Iron.

MAGIC MUSHROOM HOT CHOCOLATE - help balance your body and mind. Raw Cacao, Chaga, Ashwagandha, Reishi, Lucuma y Cinammon. Great natural source of iron, magnesium and potassium.

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



Café NOMAD

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

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UNABLE TO SPLIT TABLE BILLS
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ALL DAY BREAKFASTS

- FULL ENGLISH (G)(E)(L)** 11.50

Sausages, Bacon, Beans, Tomato, Mushrooms, Eggs & toast with Butter & Marmalade. Orange Juice & Coffee* or Tea* included
- VEGETARIAN (G)(E)(L)** 11.50

Quinoa, Tomatoes, Sweet Potato, Mushrooms, Spinach, Apple & Eggs of your choice. Orange juice & Coffee* or Tea* included
- HOMEMADE PANCAKES (G)** 7.50 ✓

Banana pancakes served with fresh seasonal Fruit & Agave syrup or Nutella
- BREAKY BURRITO (G)(L)** 7.90

Toasted wrap filled with Cream Cheese, Peppers, Avocado, Spinach, scrambled Eggs & mixed Salad
- FRESH FRUIT SALAD** 6.90 ✓


- FRENCH CROISSANTS (G)(L)**

Butter & Jam or Nutella 3.00

Ham & Cheese 3.60

Gluten Free 3.90

Avocado, Cured Meat & Lettuce 5.50
- PORRIDGE** 6.90 ✓

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** 5.50

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** €9.25 ✓

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
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TOASTY BRUNCH

- Gluten-free bread available +€1.50
- VIVA ESPAÑA** 4.80 ✓

with Olive oil, Tomato purée & Cherry Tomatoes
- HUEVOS LOCOS (E)(L)** 6.70

Creamy scrambled Eggs, Feta Cheese & Parsley
- AVOHOLIC (E)** 6.90

Smashed avocado, poached Eggs, Chai seeds, Cress & Chili flakes
- OKLAHUMMUS (L)** 6.90

Hummus, sliced Avocado, Feta, mixed Seeds
- SO-FISH-TICATED (E)** 8.90

Smashed Avocado, Salmon, poached Eggs & chia seeds
- EGGS BENEDICT (E)** 6.90

Ham, poached Eggs, Chives & Hollandaise sauce
- BANANA GOURMET** 6.20 ✓

Peanut butter, sliced banana, chia seeds & grated coco
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- Options to add :

2 rashers of Bacon or 2 Sausages +€2.00 or Salmon €2.50

OMELETTES €7.50

- 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

SANDWICHES €9.50

- 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 Chili sauce
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HEALTHY SALADS

- GREEK (L)** 9.00

Feta, Tomato, Cucumber, Onion, Olives & Herbs
- CAFÉ NOMAD PLATTER (G)(L)**

Greek Salad, Chargrilled Vegetables, Hummus & Bread 10.90
- FALAFEL (G)(L)(N)** ✓ 10.90

Kale, Falafel, Quinoa, Nuts, Hummus Onion, Cherry Tomatoes & Cucumber
- WARM QUINOA (S)(G)** 10.90 ✓

Quinoa, Broccoli, Aubergine, Courgette, Carrots, Soy sauce served with Bread & Hummus dip
- CHICKEN (G)(L)(E)(M)** 12.50

Marinated Chicken slices served on a bed of Lettuce, Eggs, Tomato, Carrot, Avocado & Parmesan cheese
- NOMAD POKE BOWL (L)(N)** 11.50 ✓


Rice, Avocado, Cherry Tomato, Spinach, Pineapple, Caramelized Onions, Cucumber, Carrots & Chick Peas
- Options to add Chicken +€2.00 or Salmon +€2.50
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BURGERS €11.50

- 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
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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** 6.90
- Add 2 toppings** 8.90

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
- €0.50 per extra topping
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