

LA POPULAR

NÔMADE TEMPLE

ENTRADAS | STARTERS

V GF GUACAMOLE _____ \$260

TARTAR DE ATÚN / TUNA TARTARE (120gr) _____ \$360
Salsa de soya, chile / Soy, chilli sauce

EMPANADAS AL HORNO DE LEÑA / _____ \$260
WOOD - FIRED EMPANADAS
Calabaza local, queso mozzarella y albahaca
Local pumpkin, mozzarella cheese, and basil

CACEROLA DE CAMARÓN / SHRIMP CACEROLE (180gr) \$425
Salsa de chimichurri, queso parmesano, pan tostado
Chimichurri sauce, parmesan cheese, toasted bread

DEDOS DE PESCADO / FISH FINGERS (160gr) _____ \$320
Salsa criolla, mayonesa, chips de plátano
Criolla sauce, mayonnaise, banana chips

PAPAS GAJO / POTATO WEDGES _____ \$230
Crema agria, jalapeño
Sour cream, jalapeño

ENSALADAS | SALADS

ENSALADA DE ATÚN FRESCO /
FRESH TUNA SALAD (100gr) _____ \$385
Brotos, aguacate, perlas de sandía, vinagreta de mostaza
Sprouts, avocado, watermelon pearls, mustard vinaigrette

V GF **ENSALADA DE QUINOA/ QUINOA SALAD** _____ \$320
Queso panela, aguacate, pepino, mango
Panela cheese, avocado, cucumber, mango

V **ENSALADA DE PORTOBELLO Y QUESO** _____ \$410
BURRATA / PORTOBELLO AND BURRATA
CHEESE SALAD
Arúgula, limon amarillo, tomates deshidratados
Rocket, lemon, dehydrated tomatoes

TACOS · 12 - 5 PM

ARRACHERA / FLANK STEAK (140gr) _____ \$370

PESCADO / FISH (150gr) _____ \$325

CAMARÓN / SHRIMP (150gr) _____ \$340

GF **QUESADILLA DE MARLÍN /** _____ \$335
MARLIN QUESADILLA (140gr)
Aguacate, salsa verde, queso manchego
Avocado, green sauce, manchego cheese

SOPAS | SOUPS

GF **SOPA DE CAMARÓN (250gr)** _____ \$310
SHRIMP SOUP
Chile guajillo, chile chipotle
Guajillo, chipotle

CEVICHE

GF **AGUACHILE ROJO**
RED AGUACHILE (180gr) _____ \$435
Pepino, cebolla morada
Cucumber, red onion

GF **CEVICHE NÔMADE (180gr)** _____ \$435
Uva verde, rábano, apio, jalapeño
Green grape, radish, celery, jalapeño

ESPECIALES | SPECIALS

MEJILLONES AL AZAFRÁN / _____ \$490
SAFFRON MUSSELS (300gr)
Servidos con pan tostado, aceite de ajo
Served with toast, garlic oil

PAELLA _____ \$1,500
Arroz, langostinos, camarón, almejas, mejillones, calamar, vegetales / Rice, prawns, shrimp, clams, mussels, calamari, vegetables

ATÚN A LA PARRILLA / TUNA STEAK (200gr) _____ \$475
Salsa de nuez, miel, chipotle, queso de cabra
Nut sauce, honey, chipotle, goat cheese

SALMÓN AL GRILL / GRILLED SALMON (220gr) _____ \$510
Salsa de limón, miel y jengibre, servido con vegetales a la parrilla / Lime, honey & ginger sauce, served with grilled vegetables

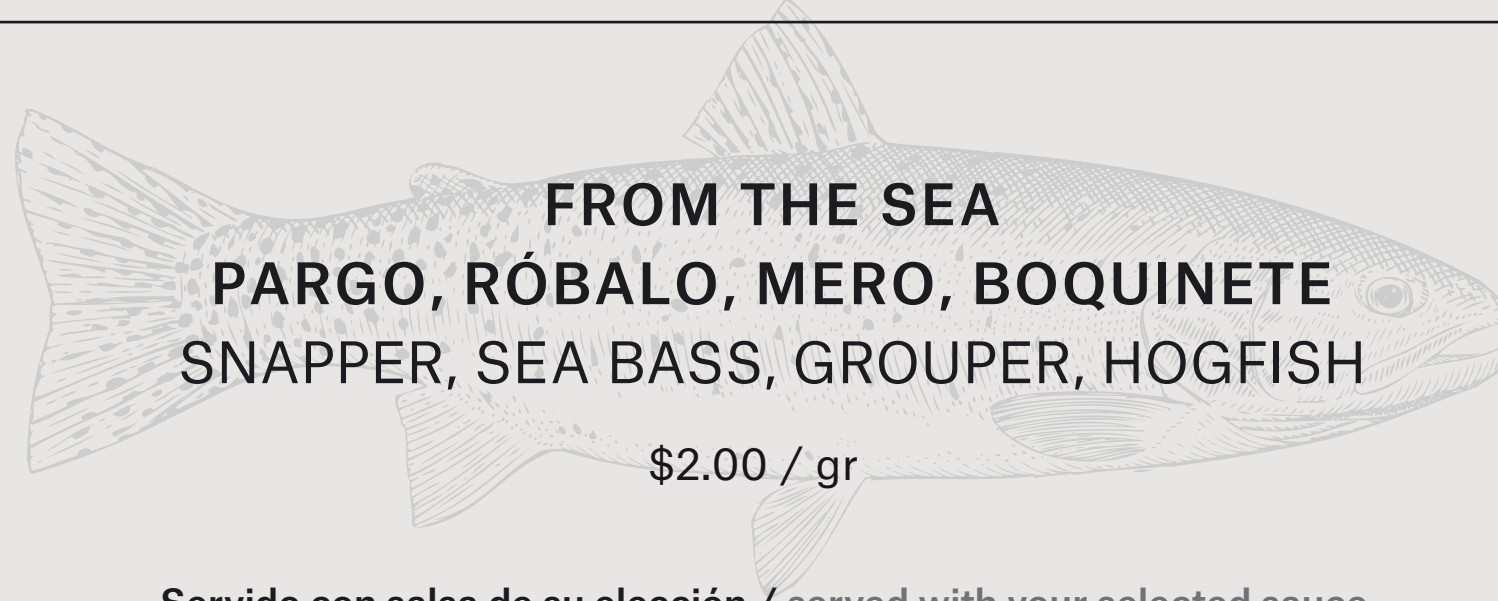
HAMBURGUESA DE CAMARÓN / _____ \$455
SHRIMP BURGER (140gr)
Piña a la parrilla, queso Monterey Jack, papas gajo
Grilled pineapple, Monterey Jack cheese, potato wedges

HAMBURGUESA DE RES / _____ \$420
BEEF BURGUER (140gr)
Pan brioche, cebolla caramelizada con bourbon, queso cheddar maduro, tocino, papas gajo
Brioche bun, bourbon-caramelized onions, aged cheddar cheese, bacon, potato wedges.

SANDWICH DE BRISKET /
BRISKET SANDWICH (140gr) _____ \$520
Pecho de res cocinado por doce horas, coleslaw, mostaza, papas a la francesa / Beef brisket cooked for twelve hours, coleslaw, mustard, french fries

V VEGANO / VEGAN **V** VEGETARIANO / VEGETARIAN **GF** GLUTEN FREE

PARA COMPARTIR | TO SHARE



FROM THE SEA
PARGO, RÓBALO, MERO, BOQUINETE
SNAPPER, SEA BASS, GROUPER, HOGFISH

\$2.00 / gr

Servido con salsa de su elección / served with your selected sauce

VERDE CÍTRICA

CITRIC & GREEN

Perejil, limón, ajo, aceite de oliva,
peperoncino / Parsley, lime, garlic,
olive oil, peperoncino

SARANDEADO

Puré de ajo asado, sal de mar, chile
cascabel / Mashed-grilled garlic,
sea salt & cascabel pepper

ESPECIADO / SPICY

Cilantro, paprika, comino, sal de apio
Coriander, paprika, cumin, celery salt

FROM THE LAND
COWBOY, TOMAHAWK, RIBEYE

\$3.00 / gr

Acompañado de puré de papa / Served with mashed potatoes

MARISCOS | SEAFOOD

SÓLO EN TEMPORADA / SEASONAL:

CAMARONES / SHRIMP \$2.50 / gr.

LANGOSTINOS / PRAWNS \$2.50 / gr.

LANGOSTA / LOBSTER \$2.50 / gr.

GUARNICIONES | SIDE DISH

MEDIA ORDEN / HALF ORDER _____ \$155

ORDEN COMPLETA / ORDER _____ \$190

PURE DE PAPA / POTATO PURE

BERENJENAS / EGGPLANT
Paprika, cilantro / Paprika, coriander

ZANAHORIAS / CARROTS
Jengibre, comino, azúcar mascabado
Ginger, cumin, brown sugar

CEBOLLAS / ONION WEDGES
En gajos con miel / With honey

ELOTE / CORN
Alioli / Aioli

CAMOTE / SWEET POTATO
Brotos de chícharo / Pea sprouts

POSTRES | DESSERTS

BOMBA DE CHOCOLATE / CHOCOLATE BOMB _____ \$285

SOUFFLE DE ELOTE / CORN SOUFFLE _____ \$275
Servido con helado, rompopo, nueces caramelizadas
Served with ice cream, rompopo, candied nuts

PLATO DE FRUTAS DE TEMPORADA / SEASONAL FRUIT PLATE _____ \$250

HELADO DEL DÍA / ICE CREAM OF THE DAY _____ \$190

VEGANO / VEGAN VEGETARIANO / VEGETARIAN GLUTEN FREE

Los platillos elaborados con huevo, carne o pescados crudo o semi crudo se comen bajo el riesgo del comensal. Precios en MXN. 16% de IVA incluidos. Aceptamos: Visa, Mastercard y American Express. Se aplicará un servicio del 15% a todos los alimentos y bebidas.

Dishes made with eggs, meat, or fish raw or lightly cooked, are eaten at your own risk. Prices in Mexican pesos. 16% VAT included. We accept: Visa, Mastercard and American Express. A 15% service fee will be charge to all food and beverages.