

LA POPULAR

NÔMADE TEMPLE

MENU

FROM 12:00 HRS TO 22:30 HRS

ENTRADAS | STARTERS

GUACAMOLE \$260

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

TARTAR DE SALMÓN / SALMON TARTARE \$355
Salsa de maracuyá y chile guajillo, pistache y ajo /
Passion fruit and guajillo chili sauce, pistachio, and
garlic

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

PAPAS A LA FRANCESA / FRENCH FRIES \$230
Crema agria y jalapeño / Sour cream and jalapeño.

ENSALADAS | SALADS

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

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

TACOS

ARRACHERA / FLANK STEAK (140gr) \$370

CAMARÓN / SHRIMP (150gr) \$340

CEVICHE

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

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

ESPECIALES | SPECIALS

RACK DE CORDERO / LAMB RACK \$950
Salsa gremolata y puré de plátano macho al horno de
leña / Gremolata sauce and wood-fired plantain
purée

ATÚN A LA PARRILLA / TUNA STEAK (200gr) \$510
Salsa de nuez, miel, chipotle, queso de cabra / Nut
sauce, honey, chipotle, goat cheese

SALMÓN A LA PARRILLA / SALMON STEAK \$510
Polenta hecha en casa, trufa, queso parmesano,
habas y chícharo chino / House-made polenta with
truffle, Parmesan cheese, fava beans, and snow peas

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

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



VEGANO / VEGAN



VEGETARIANO / VEGETARIAN



GLUTEN FREE

PARA COMPARTIR | TO SHARE

FROM THE SEA

PARGO, RÓBALO, MERO, BOQUINETE /
SNAPPER, SEA BASS, GROUPER, HOGFISH

\$2.0 / gr

Servido con salsa de su elección / Served with your choice of sauce

VERDE CÍTRICA

CITRIC & GREEN

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

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

PICAÑA, NEW YOK, COWBOY

\$2.0 / gr

Acompañado de puré de papa / Served with mashed potatoes

MARISCOS | SEAFOOD

SÓLO EN TEMPORADA / SEASONAL:

CAMARONES / SHRIMP \$2.0 / gr. LANGOSTA / LOBSTER \$3.0 / gr.

GUARNICIONES | SIDE DISH

MEDIA ORDEN / HALF ORDER _____ \$155

ORDEN COMPLETA / ORDER _____ \$190

- V

GF

PURÉ DE PAPA / POTATO PURE
- V

V

GF

BERENJENAS / EGGPLANT

Paprika, cilantro / Paprika, coriander
- V

GF

ZANAHORIAS GLASEADAS / GLAZED CARROTS

Miel de abeja melipona, pure de papaya /
Melipona honey and papaya purée
- V

V

GF

CEBOLLAS / ONION WEDGES

En gajos con miel / With honey
- V

GF

ELOTE / CORN

Alioli / Aioli
- V

V

GF

CAMOTE / SWEET POTATO

Brotes de chícharo / Pea sprouts

POSTRES | DESSERTS

- BOMBA DE CHOCOLATE / CHOCOLATE BOMB _____ \$285
- V

GF

SOUFFLE DE ELOTE / CORN SOUFFLE _____ \$275

Servido con helado, rompope, nueces caramelizadas /
Served with ice cream, rompope, candied nuts
- V

GF

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

V

VEGANO / VEGAN

V

VEGETARIANO / VEGETARIAN

GF

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.