



NOMAD

DATE NIGHT MENU

SHARE A ROMANTIC
DINNER FOR

699

PER COUPLE

And receive a complimentary bottle of Boschendal Cap
Classique with the Nomad Date Night Experience.

Available

Monday and Tuesday Evenings



No sale for persons under the age of 18



Vegetarian **N** Nuts **S** Sesame **H** Hot

CHOICE OF STARTER

SPINACH FETA ROLLS

Three spinach & feta stuffed pastry rolls, deep fried & crispy

FALAFEL

Five deep fried falafels, served with hummus & Turkish bread

CIG KÖFTE

Turkish style bulgur wheat, vegetarian tartare served on lettuce, lemon & pomegranate sauce

POMEGRANATE HALLOUMI SALAD

Deep fried halloumi, lettuce, cucumber, parsley, onions, sumac, strawberries, red cabbage, avocado*, feta & pomegranate sauce

URFA KEBAB

Charcoal grilled minced lamb served with bulgur rice, lavash bread & hummus

LENTIL SOUP

CHOICE OF MAIN

ISKENDER KEBAB

Thinly sliced beef on cubed Turkish bread, browned butter, special tomato sauce & yoghurt on the side

CHICKEN PENNE PESTO PASTA

Marinated chicken breast, cooked in a creamy pesto sauce, sun dried tomatoes, onions & topped with Danish Feta

CHICKEN WINGS - 16 pcs

Chicken wings, served with chips & pan fried spinach, tomato & onions, traditional or a peri-peri sauce option

VEGETARIAN PIDE

Mushrooms, green & red peppers, onions, tomatoes, garlic & mozzarella cheese

NOMAD DONER PIDE **H**

Thinly sliced beef, onion, garlic, parsley, pickled chillies & mozzarella cheese

SHAWARMA

Choice of beef or chicken, served with tomato, red onions, parsley, lettuce, chips, tzatziki on the side

CHICKEN CHOPS

Charcoal grilled & marinated chicken chops served with chips & pan fried spinach, tomato & onions

TURKISH HAKE

Grilled hake, served on a bed of garlic & lemon bulgur rice, topped with salsa and za'atar cream

300g NOMAD RUMP

Charcoal grilled & buttered steak served with chunky black mushrooms, baby onions, tomatoes, rosemary infused roasted garlic & bread

VEGETARIAN PLATTER

Halloumi cheese, falafels, batata kibe, muhammara, baba ganoush, zucchini fritters & labneh served with lavash bread, pan fried spinach & tomato with onions

CHOICE OF DESSERT

BAKLAVA **N**

Served with halva ice cream

REVANI **N**

Layer of soft, yellow semolina sponge cake steeped in lots of light syrup & topped with coconut shavings