



NOMADIE

NEW YEARS EVE MENU

\$95
2023

Agave Spirits pairing \$70
Wine pairing \$55

— BOTANA —

choose one

OSTIONES CRUDO

east coast oyster
tequila/jugo de cacao

PANUCHO

crispy stuffed tortilla/
duck carnita/pistachio

Agave: Caschauin Blanco
Wine: Tapiz Malbec Rose Extra Brut

— CRUDO —

choose one

HIRAMASA CEVICHE

yellowtail/pineapple
mezcal lime espuma

TUNA CRUDO

bigeye tuna/coconut
golden berry/serrano

Agave: ArteNom 1579
Wine: Aromaña "Xarmant" Txakolina

— NOHOCH —

choose one

TIKIN XIC

swordfish/recado rojo
mogo mogo plantain
confit tomato

SHORT RIB

24-hr short rib/poblano
black bean tetela
mango habanero

Agave: Grulani Coyote
Wine: Campo 2020 Malbec

— K'AAB —

SOPA de LIMA

blue corn totopos/sofrito/sweet lime

Agave: Melate Paplometl Lima
Wine: Lioco Chardonnay 2022

— DULCE —

choose one

MAMEY BRÛLÉE

sapote/vanilla
champagne granita

Mango Passion

dragon fruit crumble
coconut lime sorbet

Agave: ArteNom 1146
Wine: Call Llach Embruix

