

nōmi

ENDIVE SALAD 45

A blend of red and white endive, Salanova, and romaine lettuce, complemented by juicy nectarines and a zesty orange vinaigrette

“SCALLOP KOHLRABI” 65

Bisque foam, fennel confit, onion cream, green vegetables

MARINATED INTIAS SASHIMI (YELLOWTAIL) 110

Pickled lemon cream, green baby vegetable, purple potato twill

MORROCCAN SEA FISH CIGAR 115

Perfectly seasoned fish wrapped in a crispy coating served with mashed tomato and cilantro salsa, tahini, and tzatziki.

WILD MUSHROOM RISOTTO 75

Crispy Jerusalem artichoke, Miso reduction

SHOARMA ON GLUTEN-FREE TORTILLA OR TOFU VEGAN 85 / 75

Charcoal grilled spicy peppers, tomatoes, onion, Tzatziki, and herbs

PULLED BBQ ASADO BURGER” 130

Served with a truffle aioli and aromatic onion confit. Savor the crispy and flavorful string Fries, along with the juicy tomato and fresh arugula leaves

ROASTED HERB-SCENTED GOOSE BREAST 135

Served with green vegetables, wakame seaweed crumble, baby beets, miso sauce

AGED ARGENTINEAN BEEF FILLET 175

Accompanied by green vegetables, purple potato with a truffle aroma, onion cream, wine sauce, and foie gras snow

SEARED GROUPER FILLET 195

Perfectly cooked and paired with a delightful mix of mangold, savory chickpeas, aromatic fennel, and sweet Jerusalem artichoke