

#### GREEK SALAD 109 🌙

Lettuce, tomatoes, cucumber, onion, feta, olives with traditional Greek dressing

## CHOPPED OLIVE SALAD 120 🗐 🛈



Chopped mixed olives, red onions, cucumber, tomatoes, parsley, pomegranate sauce, olive oil & walnuts

#### SHEPPARD SALAD / ÇOBAN SALATASI 95 🍛



Chopped onions, cucumber, tomatoes, red cabbage, lettuce seasoned with olive oil & lemon

Don't underestimate this simple salad that sustained Turkish & Azerbaijani shepherds through their daily routines in the fields, the simplicity does not make it any less delicious

#### TABBOULEH SALAD 120 🔊



Finely chopped parsley, mint, tomatoes, onion with fine bulgur wheat, seasoned with olive oil, lemon juice & pomegranate

Indulge in this delicious & most staple dish, it's health benefits, not to mention the spectacular taste, will have you coming back for more

# SPICY MOUNTAIN SALAD | GAVURDAGI SALATAS 110 🔊 🛈



Finely cut tomatoes, onion & parsley topped with walnuts, dressed with olive oil & pomegranate sauce From the Gaziantep region of Turkey, this colourful salad in both appearance & taste is sure to become your new favourite

#### POMEGRANATE HALLOUMI SALAD 149



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

#### **CHICKEN SALAD 135**

Charcoal grilled chicken strips, chopped lettuce, tomato, carrot, cucumber, red onion, red peppers, parsley with olive oil & lemon dressina



# SOUPS



LENTIL SOUP | KIRMIZI MERCIMEK ÇORBASI 65 🔊 Millennia after its inception, this humble soup remains a favourite, with few dishes being able to rival its velvety richness & creamy texture

#### SHEEP HEAD SOUP | KELLE PAÇA 85

(Subject to availability)

While it may seem like just a variant of the South African smiley, this soup is a star in Turkish cuisine that continues to enthral diners wherever it is served



# MEZE VEGET ARIAN

#### SPINACH & FETA ROLL 59

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

#### **HUMMUS 65**

Puréed chickpeas with tahini, garlic, cumin & olive oil Also available in:

- \*Avo
- Olive

#### **BABA GANOUSH 65**

Puréed brinjal with chopped mixed peppers, garlic & walnuts in a pomegranate & olive oil sauce, deep fried lavash bread

#### **AUBERGINE WITH YOGHURT 59**

Grilled eggplants mixed with yoghurt, hint of garlic & olive oil

#### **ZUCCHINI FRITTERS 65**

Turkish fritter made with grated zucchini, carrot, potato, onion, parslev & dill served with tzatziki

#### FALAFEL 60

Five deep fried falafels, served with hummus & lavash bread

#### **GRILLED HALLOUMI CHEESE 75**

Served with strawberry sauce

#### STEAK TARTAR | ÇIG KÖFTE 70

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

Inspired by the originally meat-filled dish from the ancient city of Edessa, this vegetarian version is so authentic, even the most experienced diner won't be able to tell the difference

## DOLMA 59 🕔



Vine leaves stuffed with rice, onion, currents & pine nuts Also available in:

- Beef

#### **DEEP FRIED AUBERGINE & TOMATO 59**

Deep fried aubergine on a base of tomato & served with a special yoghurt & olive oil

#### MUHAMMARA 59 🕔



Fresh red peppers, walnuts, garlic, lemon & olive oil dip served with lavash bread

#### **LUBIA BZEIT 59**

Green beans cooked in tomato, onion, garlic & chilli sauce. Topped with olive oil & sumac

#### **BATATA KIBE 59**

Lebanese style puréed potato kneaded with bulgar wheat, mint, chilli, minced onion & cumin. Served with a chopped onion, olive oil & lavash bread

#### **LABNEH WITH ZA'ATAR 49**

Creamy strained plain yoghurt topped with za'atar spice & olive oil. Served with lavash bread

#### **ARAMAIC BULGAR 65**

Green & red peppers, tomato, garlic, red onions, fresh coriander, cumin & lemon juice, tossed bulgar & served on a bed of cucumber ribbons

#### VEGETARIAN PLATTER 179 'Main course size'

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

#### **OLIVES 55**

#### **FETA CHEESE 55**



# MEZE MEAT

## LEBANESE FLAT BREAD 109 (1)

Lavash bread topped with chargrilled fillet, hummus & parsley, za'atar & olive oil

## STUFFED MEATBALL | ICLI KOFTE 59 🚺

Deep fried meatball with walnut & spices covered in a potato & bulgur wheat crust, served on a bed of salad

A passionate dish from the hands of proud Turkish housewives brought to your plate for a comforting & soulful eating experience

#### **CHICKEN WINGS 59**

Chicken wings served with Turkish salsa, traditional or peri peri sauce option, served with chips

#### **TURKISH STYLE LIVERS 75**

Chicken livers cooked in butter, served with red onions & Javash bread

#### **CHICKEN STRIPS 59**

Deep fried strips served with isot mayonnaise

### **GRILLED CALAMARI 85**

Calamari heads & tubes, served with a choice of lemon butter or peri-peri sauce & bulgar rice

#### **GRILLED MEATBALLS | IZGARA KOFTE 85**

Three charcoal grilled meatballs, basmati rice & special tomato sauce A dish from the street markets of the Middle East come to your plate for a comforting & tasty dining experience

#### MANTI | TURKISH STYLE FILLED PASTA 89

Homemade pasta stuffed with beef & topped with yoghurt, tomato & a browned garlic butter sauce

This extraordinary dish presents hand wrapped gifts for your tastebuds made through a careful cooking process that results in a stuffed dumpling-type taste experience



# **MEZE STARTER KEBABS**

A staple cuisine, this dish's unique cooking method sees the meat pushed onto a large skewer & rotated throughout the cooking process & comes in many different options. Have a taste of the delectable & aromatic Urfa Kebab, or you could discover the world-famous Iskender kebab, hailing from the Ottoman Empire.

#### **URFA KEBAB 75**

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

Have a taste of the delectable & aromatic Urfa kebab which comes from one of Turkey's two 'kebab cities'

#### **ISKENDER KEBAB 89**

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

Discover this world famous Turkish dish hailing from the Ottoman Empire & named after its inventor Iskender Efendi

#### **DONER KEBAB 85**

A mixture of thinly sliced beef covered with melted butter, bulgur rice & roast vegetables This version is considered the 'Mother' of all Arabic kebabs & gets its name from the Turkish word for rotate

#### LAMB SIS KEBAB 89

Charcoal grilled lamb cubes, Syrian baba ghanoush, lavash bread & fresh lemons
This global favourite may have a similar name, but this type of kebab has cubed meat pushed onto a thinner skewer
& then grilled over a flame







# **CHEF'S RECOMMENDATIONS**

#### MOGODU | IŞKEMBE 159

(Subject to availability)

This beloved local dish is a delicious combination of tripe & intestines, served as a comforting stew

Now you can experience it in a one-of-a-kind fashion as it is blended with vibrant Turkish flavours in an exciting display of fusion cuisine

#### SHEEP HEAD | TANDUR KELLE

The South African favourites, smileys or skopo, feature sheep heads as the star of the dish. Eaten alongside creamy pap & spicy chakalaka, it really is the ideal highlight of the hearty local flavours. But at Nomad, these enticing dishes are married with the authentic Turkish versions to create an exquisite blend of traditional delicacies, crafted to perfection. If you're a lover of phenomenal culinary adventures, then this excitional deficiencies for you then this exciting offering is for you



(Subject to availability)

Grilled whole de-boned sheep head served with pap, chakalaka sauce & pan-fried spinach



#### **ISKENDER KEBAB 185**

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

yoghurt on the side
Discover this world famous Turkish dish hailing from the Ottoman Empire & named after its inventor
Iskender Efendi

#### **LAMB SHANK 249**

Roasted lamb shank served with bulgur rice & mixed grilled vegetables

Salt, pepper & thyme flavoured oxtail served with mash potatoes & spinach, onions & tomato

#### **ADANA KEBAB 165**

Minced & spiced lamb kebab served with lavash bread, bulgur rice & mixed grilled vegetables

#### **WAGYU BURGER 175**

Diamond grade 200g wagyu beef patty topped with melted mozzarella, red onion, lettuce, tomato & mayonnaise served with chips

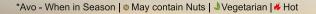
#### **GRILLED MEATBALLS | IZGARA KOFTE 165**

Five charcoal grilled meatballs served with basmati rice, mixed grilled vegetables & special tomato sauce

One of Turkey's most famous street foods brought to your plate for a rich fine dining experience











# STEAK & GRILLS

FILLET 250g 225 Charcoal grilled beef fillet served with chips & pan fried spinach, tomato & onions

#### **RUMP 300g 179**

Charcoal grilled rump steak served with chips & pan fried spinach, tomato & onions

#### **NOMAD STEAK**

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

Beef Fillet 250g 235 | Rump 300g 189

#### T-BONE 500g 235

Charcoal grilled T-bone served with chips & pan fried spinach, tomato & onions

#### SPATCHCOCKED CHICKEN 179

Plain, spicy or lemon & herb served with chips & pan fried spinach, tomato & onions

#### **CHICKEN SKEWER 165**

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

#### **CHICKEN CHOPS 165**

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

#### **CHICKEN WINGS 135**

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

**FILLET SKEWERS 250g 225**Marinated & charcoal grilled beef fillet skewers served with chips & pan fried spinach, tomato & onions

#### LAMB CHOPS 249

Four 125g charcoal grilled lamb chops served with bulgur rice & pan fried spinach, tomato & onions

#### TOMAHAWK 850a 409

Charcoal grilled tomahawk served with chips & mushroom sauce & pan fried spinach, tomato & onions

#### **MIXED PLATTER 375**

A charcoal grilled lamb chop, chicken chop, Adana kebab, fillet cubes, chicken skewer, Iskender kebab, mini lahmacun & falafels served with basmati rice & pan fried spinach, tomato & onions





# FAMOUS TURKISH PIDES FROM OUR WOOD FIRED OVEN \*\*\*\*

Often described as the Turkish pizza, this boat-shaped doughy dish has its origins in the 1850s where bakers on the Black Sea started the delicious practice of stuffing their bread before baking it. Indulge in it yourself & tuck into a plate of warm, sweet bread packed with a variety of modern tasty fillings

#### LAHMACUN 79

Lamb mince, diced onions, tomatoes, parsley, peppers & garlic served with salad

#### **MOZZARELLA 75**

#### **CHICKEN & MOZZARELLA CHEESE 99**

Chicken cubes, tomatoes, green pepper & mozzarella cheese

# VEGETARIAN PIDE 99 🌙

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

#### SPINACH & FETA FOLDED 99 🔊

## NOMAD DONER 119 🏕

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

#### LAMB CUBES WITH MOZZARELLA CHEESE 119

Lamb cubes, tomatoes, green peppers & mozzarella cheese

# PIZZA

#### **MARGHERITA 99**

Tomato, origanum & mozzarella cheese

### **VEGETARIAN PIZZA 104**

Tomato, onion, pepper, mushroom, garlic, origanum & mozzarella cheese

#### **CHICKEN PIZZA 115**

Tomato, chicken, sun dried tomato, feta, fresh basil & mozzarella cheese

#### **NOMAD PIZZA 129**

Tomato, beef fillet, onion, pepper, hummus, za'atar & mozzarella cheese







