



CASA NÔM ADE

*"Like nomads, we wander through endless deserts, floating like leaves,
at the whim of random winds, in an untimely, unpredictable, and
chaotic ballet."**

On the island, movement defines us, like the paths of the
winds that cross the entire world to reach these beaches,
we, nomads, gather from all sides in this space of water that
fills our soul.

Our food also follows the seasons, we try to respect local
products, fresh fish from the sea and we don't force nature
to have what it doesn't have.

OPENING HOURS

TUESDAY TO SUNDAY 17:30-22:00

@nomadedokite

*Fragmentos do Mentor Virtual' - Campinas-SP - 2012

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STARTERS

Dadinhos de tapioca	w soursweet mango sauce	R\$35
French fries / fried cassava	w homemade mayonnaise	R\$28
 Pil pil	sautéed octopus and shrimp with garlic, chimichurri and white wine	R\$65
 Focaccia	Homemade focaccia with pickles, hummus and caponata <i>+ Burrata</i>	R\$40 +R\$10
Ceviche	Fresh fish with lemon, red onion, mango, pimentão, coconut milk and coriander	R\$58
 <i>Vegan option w green coconut</i>		
Tuna tartar	Fresh tuna with ponzu sauce, mango, avocado and sesame	R\$60
Roasted Bone Marrow	Marrow on the grill, onions, coriander, spicy mayonnaise and pangritata, comes with sourdough bread	R\$55

PIZZAS

Marguerita	Burrata, rasted tomato and basil	R\$ 60
Bacon and onion	bacon and roasted onion	R\$ 65
 Pil pil	sautéed octopus and shrimp on garlic, with chimichurri and white wine	R\$68
Red onion and gorgonzola	gorgonzola cheese and red onion rings	R\$68

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MAIN COURSES

Grilled tuna	with sesame crust, herbs tahine, roasted vegetables and coconut rice	R\$80
Filet mignon	Filet Mignon with potato Gnocchi, roasted and pickled cauliflower, kale, mustard and balsamic vinegar sauce	R\$90
Fish of the day	Fresh fish in banana leaf, with beans pureé, black eyed bean salad, banana and fried seaweed	R\$75
Romesco octopus	Sautéed octopus with romesco sauce, pickled beetroot and sweet potato chips	R\$75
 Tacos	Hummus, vinaigrette, mayonnaise Meat, vegan cajú birria, pork, fish	R\$60
Queen Porchetta	Pork Porchetta with roasted cabagge and creamy cuzcuz	R\$80
 Eggplant and cuzcuz	Roasted and pickled eggplant with cuzcuz salad, avocado and cashew sauce and romesco	R\$55
Homemade burger	on homemade brioche w bacon, mozzarella cheese, lettuce, tomato, pickles and mayonnaise + french fries	R\$55 +R\$10
 Vegan burger	Vegan burger of black beans, orange, sesame and ginger, w avocado, tomato, lettuce, pickles and vegan mayonnaise + french fries	R\$50 +R\$10

TO SHARE

White fish on the grill	Fish on the grill with butter and lemon, comes with rice, potato pureé, salad and roasted veggies	R\$190
Roasted lobster with butter	Rice, fried cassava, salad, and roasted veggies	sob cons
Sides	·Potato purée, roasted veggies  ·Salad, coconut rice	R\$15
Homemade bread	with sauce of choice, romesco, hummus or homesauce	R\$15

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DESSERTS

✓ Brownie 54% chocolate w La Reserva ice cream and chocolate sauce <i>ask for vegan options</i>	R\$32
Roasted Pineapple and banana w ginger and lemon syrup , cashews crumble and crème fraîche.	R\$25
Pudim da Pretinha coconut flan with burnt coconut and caramel sauce	R\$25
Pavlova and passionfruit dry meringue with passion fruit cream, guava, mango and crème fraîche	R\$30
Millefeuille Danish with coconut sweet rice and mango	R\$30
✓ Ice cream scoop artisanal ice cream from <i>La Reserva</i>	R\$10

NON ALCOHOLIC

Fruit juice (500ml)	R\$ 12	Free mojito	R\$15
Juice jar (1L)	R\$ 22	Jorge amador	R\$15
Açaí juice + banana	R\$ 16	No gin gin	R\$18
Soft drinks	R\$ 7	Mule island	R\$20
Water 500ml sparkling	R\$ 5	Ginger Beer	R\$15
Water 1,5L	R\$ 7		
Green coconut	R\$ 5		
Lavazza coffee	R\$10		
Tea/ Infusion	R\$8		

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W I N E S

Heroes Cabernet Sauvignon (Chile)	R\$65
Heroes Carmenère (Chile)	R\$65
Tabali Cabernet Sauvignon (Chile)	R\$130
Los Cardos Malbec (Arg)	R\$100
Terra Sauvignon Blanc (Chile)	R\$90
Los Cardos Chardonnay (Arg)	R\$100
SPARKLING WINE Terranova Brut	R\$90

B E E R S

Craft beer Turatti	Chopp 340 ml	1/2 pinta
IPA	R\$ 20	R\$ 12
Westcoast IPA	R\$ 25	R\$ 15
Lager	R\$ 20	R\$ 12
Longneck		
Bohemia		R\$10
Stella		R\$12
Corona/Heineken		R\$15
600 ml		
Amstel		R\$15
Bohemia		R\$17
Original		R\$18
Heineken		R\$22
WHISKY		
Jack Daniels		R\$ 28
Old parr		R\$ 30
Jhonny Walker Red		R\$ 25
Johnny Walker Black		R\$40

S H O T S

Tequila oro	R\$20
Jägermeister	R\$20
Cachaça honey and lemon 	R\$5

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DRINKS

CAIPIRINHA	Ypioca ouro, sugar and lemon or fruit of choice	R\$18 R\$22
CAIPIROSKA	Smirnoff, sugar and lemon or fruit of choice	R\$25 R\$28
CAIPIMALIBU	Malibú rum, sugar and lemon or fruit of choice	R\$28
JORGE AMADO	Gabriela, passionfruit and lemon	R\$25
CUBA LIBRE	Rum Bacardi lemon and coke	R\$28
DRY MARTINI	Vermute extra dry, Bombay and Cointreau	R\$30
MOJITO	Rum Bacardi, lemon, sugar, mint and sparkling water	R\$30
GIN TONIC	Bombay, and two options of choice: lemon, cucumber, ginger, hibiscus, cinnamon or rosemary	R\$38
MOSCOW MULE	Smirnoff, ginger syrup, lemon and ginger foam	R\$35
PIÑA COLADA	Rum Bacardi, pineapple, coconut milk and sugar	R\$35
NEGRONI	Campari, Bombay and vermute rosso	R\$38
CAMPARI	Campari, orange or Shweppes	R\$35
APEROL SPRITZ	Aperol, sparkling wine and sparkling water	R\$35
MARGARITA	Tequila José Cuervo, Cointreau, lemon or basil and watermelon	R\$38
TOM COLLINS	Bombay, lemon and sparkling water	R\$38
DESERT MULE	Smirnoff, pineapple, ginger syrup and sparkling water	R\$30
DAIKIRI	Rum Bacardi and fruit of choice	R\$30
PINICILIN	Whisky, ginger syrup and lemon	R\$38