



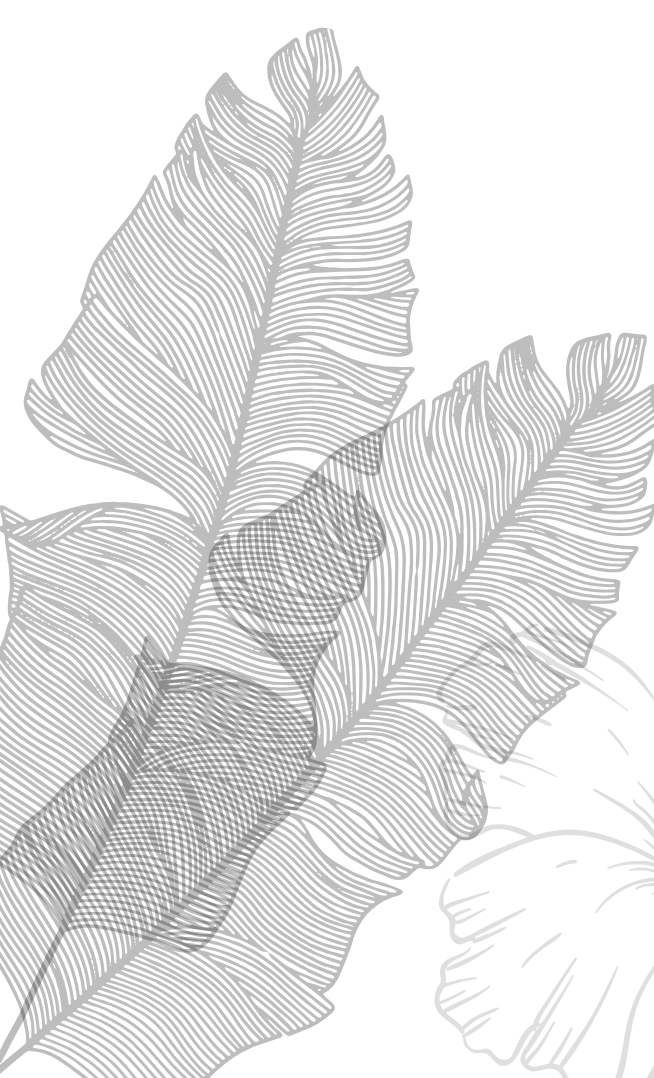
# NÔMADE PRAIA

*“We all come from the sea, but not all belong to the sea.  
Those of us who do—the children of the tides—must return to it time and again.”*

On the island, our rhythm follows the tides; there are high days and low days, but we’re always on the move, with the wind as our guide and the waters as our path.

Our products are fresh, and just like the tides, we depend on nature’s whims.

Likewise, each dish has been crafted so that the freshness and flavor of the island will linger in your memory.



## OPENING HOURS

Monday through Monday from 10:00 a.m. to 11:00 p.m.

@NOMADEDOKITE



# NÔMADE PRAIA

## FROM THE BEACH

|                                                                                                                   |       |
|-------------------------------------------------------------------------------------------------------------------|-------|
| <b>FRENCH FRIES/ FRIED CASSAVA</b> w homemade mayonnaise                                                          | R\$25 |
| <b>CROQUETES 5 UN</b>                                                                                             | R\$40 |
| bacon /shrimp/ cheese/ cajú ✓                                                                                     |       |
| <b>BREADED SHRIMP</b> with shredded coconut and homemade mayonnaise                                               | R\$60 |
| <b>OCTOPUS TOAST</b> finely chopped octopus with mustard, onion, and pickles                                      | R\$65 |
| <b>HOUSE CEVICHE</b> with tiger milk, red onion, mango, capsicum, coriander and a portion of bread.               | R\$60 |
| <i>Vegan option w green coconut</i> ✓                                                                             |       |
| <b>TUNA TIRADITO</b> Fresh raw tuna on homemade plain yogurt, cucumber, lemon, sesame seeds, chives, and ponzu. 🌱 | R\$55 |

## TACOS

|                                                                                         |       |
|-----------------------------------------------------------------------------------------|-------|
| <b>TACOS OF THE DAY UNIT</b> <i>Gluten free option</i> 🌱                                | R\$18 |
| Tacos with your choice of protein served on hummus, with house vinaigrette and cilantro |       |
| <b>BIRRIA</b> Meat stew in a spicy sauce                                                |       |
| <b>COCHINITA PIBIL</b> Oven-cooked pulled pork using banana leaves                      |       |
| <b>FRIED FISH</b> in tempura batter                                                     |       |
| <b>CAJÚ BIRRIA</b> stew made with cashew fruit ✓                                        |       |
| <b>SHRIMP</b> garlic and oil                                                            | R\$20 |

## FOR THE CREW

|                                                                                                                            |       |
|----------------------------------------------------------------------------------------------------------------------------|-------|
| <b>BEACH MUSSELS</b> harvested by the women of Guajirú, with garlic, white wine, and cilantro. At the mercy of the tides 🌱 | R\$68 |
| <b>PITA &amp; HUMMUS</b> Bowl of hummus with pita bread and chimichurri ✓                                                  | R\$55 |



# NÔMADE PRAIA

## FROM THE EARTH

**BUDHA BOWL** Rice, fried sweet potatoes, cucumber, avocado, tomato salad, lettuce, hummus, homemade mayonnaise, and in-house dressing. 🌱 R\$68

### Protein of your choice

Fish / Tuna / Breaded Chicken / Shrimp R\$15

Egg/ Beans 🌱 R\$7

**SURPRISE SALAD** Green leaves and vegetables of the chef's choice. R\$65  
Let us know what you don't like and let yourself be surprise

### Protein of your choice 🌱

Fish / Tuna / Breaded Chicken / Shrimp R\$15

Egg/ Beans 🌱 R\$7

**CAÉSAR CHICKEN** Breaded chicken with a house-made Caesar dressing, crutons and a green salad R\$60

## FROM THE ISLAND

**MENU OF THE DAY** Meat of the day with rice, beans, salad, and farofa 🌱 R\$65

**FISH OF THE DAY** with rice, beans, salad of the day, and farofa. 🌱 R\$80

**FILET MIGNON** with demi-glace sauce, smoked mashed potatoes, and homemade mustard 🌱 R\$92

**CEARÁ-STYLE FISH STEW(p/2)** with potatoes, hard-boiled eggs, and coconut milk. Served with rice and pirão 🌱 R\$148

**KIDS' MENU** Breaded chicken or fried fish with rice or French fries R\$60

## BEACH CLASSICS

**EU NÃO SEI AMANHÃ** Homemade Hamburger , cheddar cheese, pickles, bacon, and Dijon mustard R\$62

**UM BEIJO E UM QUEIJO** Homemade Hamburger, coalho cheese, mayonnaise R\$55

**AMOR DE VERÃO** House-made vegan burger with hummus, lettuce, tomato, pickles, and avocado 🌱 R\$55

**EU NÃO ME ARREPENDO DESSE AMOR** Fried fish in tempura, tomatoes, red onion and cilantro R\$60

**EXTRAS** Lettuce, tomato, cheese, pickles, red onion, avocado R\$5  
Bacon/extra meat R\$10



# NÔMADE PRAIA

## ALCOHOL FREE

|                              |       |
|------------------------------|-------|
| JUICE natural fruit (500 ml) | R\$14 |
| JUICE PITCHER (1lt)          | R\$25 |
| SOFT DRINKS                  | R\$8  |
| WATER / SPARKLING WATER      | R\$7  |
| WATER 1,5 LT                 | R\$9  |
| GREEN COCONUT                | R\$10 |
| CORONA ZERO/ SOL ZERO        | R\$15 |

## SPECIAL JUICES

|                                                                |       |
|----------------------------------------------------------------|-------|
| RAIO DE SOL Carrot, turmeric, orange, ginger, and honey        | R\$20 |
| DETOX Cucumber, kale, parsley, lemon, and ginger               | R\$20 |
| ROXO PAIXÃO Beets, carrots, oranges, lemons, and honey         | R\$18 |
| VERDE LIMÃO Pineapple, cucumber, ginger, lemon, honey and mint | R\$18 |
| JAMAICA WATER Hibiscus, cinnamon, lemon, and honey tea         | R\$12 |
| AÇAÍ JUICE w banana                                            | R\$18 |

## DESSERTS

|                                                                                                  |       |
|--------------------------------------------------------------------------------------------------|-------|
| BROWNIE Homemade 70% chocolate brownie with cashews, ice cream and toffee<br><i>Vegan option</i> | R\$35 |
| BREAD PUDDING Brioche Bread Pudding with Caramel Sauce and Ice Cream                             | R\$25 |
| BANOFFEE Banana and caramel tart served with crème fraîche                                       | R\$28 |
| DA RESERVA SORBET Two scoops of vegan ice cream from La Reserva. Ask for the flavors options     | R\$18 |

## COFFEE

Lavazza coffee capsules

|                             |       |
|-----------------------------|-------|
| ESPRESSO                    | R\$12 |
| DUPLO                       | R\$16 |
| CAPUCCINO                   | R\$18 |
| ICE COFFEE                  | R\$16 |
| ADDITIONAL MILK             | R\$2  |
| ADDITIONAL PLANT-BASED MILK | R\$5  |

## MOCKTAILS

|                                                                         |       |
|-------------------------------------------------------------------------|-------|
| LANTERNA MÁGICA Passion fruit, hibiscus, coconut water, and Sprite Zero | R\$25 |
| PRO DIA NASCER Mango, pineapple, coconut water, and ginger foam         | R\$25 |
| COCO NO-JITO Alcohol-free mojito with milk and coconut water            | R\$22 |



# BAR PRAIA

## OF THE HOUSE

|                                                  |       |
|--------------------------------------------------|-------|
| PRISIONERO                                       | R\$38 |
| White Vermouth, Cointreau, tonic water and mint  |       |
| PAIS TROPICAL                                    | R\$38 |
| Cajú shrub, golden ypioca, lemon, cinnamon syrup |       |
| DIME QUE NO                                      | R\$30 |
| Dry vermouth, bourbon, honey, and lemon          |       |
| INOLVIDABLE                                      | R\$35 |
| Pineapple and cinnamon jam, lemon and red wine   |       |
| LA CONDESA NEGRONI                               | R\$38 |
| Dry vermouth, Aperol, Bombay gin                 |       |

## REIMAGINED CLASSICS

|                                                                                          |       |
|------------------------------------------------------------------------------------------|-------|
| ESPRESSO MARTINI                                                                         | R\$40 |
| Homemade coffee liqueur, vodka, espresso, and syrup                                      |       |
| PORNSTAR 43                                                                              | R\$35 |
| Licor 43, vodka, passion fruit liqueur, and lemon                                        |       |
| OLD FASHIONED                                                                            | R\$35 |
| Bourbon whiskey, homemade orange bitters, sugar and maraschino                           |       |
| MANHATTAN                                                                                | R\$40 |
| Bourbon whiskey, homemade orange bitters, Martini Rosso and maraschino                   |       |
| CYNAR JULEP                                                                              | R\$35 |
| Orange, Cynar, lemon, brown sugar                                                        |       |
| FITZGERALD                                                                               | R\$38 |
| Bombay, lemon juice, plain syrup, and orange bitters                                     |       |
| MARGARITA NAS PEDRAS                                                                     | R\$38 |
| José Cuervo tequila, lime.<br>Passion fruit, hibiscus, or tropical flavor of your choice |       |

## CLASSICS

|                                                                         |       |
|-------------------------------------------------------------------------|-------|
| CAIPIRINHA                                                              | R\$19 |
| Ypióca, sugar, and lemon / or fruit of choice                           |       |
| JORGE AMADO                                                             | R\$30 |
| Gabriela, Passionfruit and lemon                                        |       |
| CAIPIROSKA                                                              | R\$25 |
| Vodka, açúcar e limão /ou fruta na escolha                              |       |
| MOSCOW MULE                                                             | R\$40 |
| Vodka, sparkling water, lemon, and ginger foam                          |       |
| CUBA LIBRE                                                              | R\$30 |
| Bacardi ,lemon, and Coca-Cola                                           |       |
| CAIPIMALIBU                                                             | R\$28 |
| Malibu rum, sugar, and lemon                                            |       |
| MOJITO                                                                  | R\$35 |
| White Bacardi, lemon, sugar, mint, and sparkling water                  |       |
| PIÑA COLADA                                                             | R\$38 |
| White Bacardi, condensed milk, pineapple, coconut milk                  |       |
| GIN TONIC                                                               | R\$40 |
| Bombay, tonic water, lemon.<br><i>cucumber, ginger, hibiscus, basil</i> |       |
| JOHN COLLINS                                                            | R\$35 |
| Bombay, simple syrup, lemon, and sparkling water                        |       |
| DRY MARTINI                                                             | R\$35 |
| Extra dry vermouth, Bombay, and an olive                                |       |
| NEGRONI                                                                 | R\$40 |
| Campari, Bombay, Martini rosso                                          |       |
| CAMPARI TONIC                                                           | R\$38 |
| Campari, Schweppes tonic, and orange                                    |       |
| APEROL SPRITZ                                                           | R\$40 |
| Sparkling wine, Aperol, sparkling water, and orange                     |       |
| FERNET BRANCA                                                           | R\$40 |
| Argentinian Fernet Branca and Coca-Cola                                 |       |
| CARAJILLO 43                                                            | R\$36 |
| Espresso, Licor 43                                                      |       |
| MINT JULEP                                                              | R\$38 |
| Bourbon, mint, lemon, sparkling water, and syrup                        |       |
| PENICILLIN                                                              | R\$40 |
| Whiskey, honey, syrup, and ginger                                       |       |
| BOULEVADIER                                                             | R\$38 |
| Martini rosso, Campari, bourbon, and orange                             |       |



@NOMADEDOKITE



# BAR PRAIA

## BEERS



TURATTI CRAFT BEERS 330ml (available upon request) R\$18

### LONGNECK

|                                                                                                      |       |
|------------------------------------------------------------------------------------------------------|-------|
| Sol / Sol zero    | R\$15 |
| Eisenbahn (variedades)                                                                               | R\$15 |
| Bohemia 300                                                                                          | R\$10 |
| Original 300                                                                                         | R\$10 |
| Stella Artois                                                                                        | R\$14 |
| Stella pure gold  | R\$15 |
| Corona / Corona zero                                                                                 | R\$15 |
| Blue Moon                                                                                            | R\$15 |
| Heineken                                                                                             | R\$17 |

### 600 ML

|                        |       |
|------------------------|-------|
| Eisenbahn (variedades) | R\$17 |
| Amstel                 | R\$16 |
| Bohemia                | R\$18 |
| Original               | R\$18 |
| Heineken               | R\$22 |

Chelada/Michelada R\$3

## WINES

|                                                    |        |
|----------------------------------------------------|--------|
| HEROES CABERNET SAUVIGNON (CL)                     | R\$70  |
| HEROES CARMÉNÈRE (CL)                              | R\$70  |
| TRAPICHE MALBEC (ARG)                              | R\$120 |
| CORDERO CON PIEL DE LOBO MALBEC (ARG)              | R\$185 |
| CORDERO CON PIEL DE LOBO CABERNET. SAUVIGNON (ARG) | R\$180 |
| TABALI CABERNET SAUVIGNON (CL)                     | R\$200 |
| ADOBE CARMENERE (CL)                               | R\$210 |
| ADOBE PINOT NOIR (CL)                              | R\$210 |
| WINE GLASS                                         | R\$50  |

## WHITES

|                                    |        |
|------------------------------------|--------|
| TERRA SAUVIGNON BLANC (CL)         | R\$90  |
| LOS CARDOS CHARDONNAY (ARG)        | R\$100 |
| LEYDA SAUVIGNON BLANC (CL)         | R\$230 |
| MORANDÉ LATE HARVEST (CL)          | R\$110 |
| CHANDON ESPUMANTE BRUT (BR)        | R\$250 |
| CHANDON BRUT ROSÉ (BR)             | R\$260 |
| CHANDON ESPUMANTE BRUT (BR) 375 ML | R\$95  |



@NOMADEDOKITE

