



N O M A D ' S N E W Y E A R S E V E
T A K E A W A Y - C O L D B U F F E T

Selection for 2 person

2 steamed half lobster

12 Kilifi oysters

4 smoked sailfish blini's

2 half avocados with prawns cocktail

2 chicken drum sticks

Cold cut selection: Parma ham, pancetta, bresaola

Cheese selection: camembert, parmesan, taleggio, blue cheese

Japanese selection: maki rolls, california, geisha, pickled ginger, wasabi

Russian salad, pasta salad

4 exotic fruit skewers

Assortment of: bread rolls, focaccia, grissini, cheese sticks

Price: KES 5200/Per Person

Reservation: latest on December 30th before 6 pm, only by email:
info@nomadbeachbar.com

Pick up time: December 31st between 5 pm and 7 pm

You can you bring your own labeled trays/platters latest on December 30st

OR

We use our trays/platters and we charge a deposit of KES 10000/platter,
which will be given back by return

S O M M E L I E R S E L E C T I O N

Balbi Soprani Gavi	 <i>A gentle and delicate personality. It is dry, fresh and harmonious.</i>	3.300
Simonsig Gewürztraminer (Off Dry)	 <i>Intensely perfumed with flavours of lychees, rose petals, a touch of spice.</i>	3.600
Neethlingshof Chenin Blanc	 <i>Pairs well with our sushi dishes</i>	3.600
Trumpeter Torrontés	 <i>If you like sauvignon and pinot grigio? This will suite your pallet</i>	3.300
Hesketh Sauvignon Blanc	 <i>Enjoy with our seafood plater & salads</i>	2.700
Simonsig Semilion-Sauvignon	 <i>Beautiful expression of tropical fruit leaping from the glass, with slight hints of crispy green pepper flavours.</i>	3.100
Seagull Sauvignon Blanc <i>Marlborough New-Zealand</i>	 <i>Pairs well with seafood , salads, sushi and other dished that imply freshness</i>	3.100
Mhuri Tuscany Rosso	 <i>Pairs well with our meat dishes</i>	3.700
Ramon Bilbao Crianza	 <i>It's a fresh, attractive, easy-drinking style with supple fruit flavors</i>	3.100
Arauco Cabernet Sauvignon	 <i>Young & fruity. Deep purple, spicy, black fruit & plum aromas. Medium body</i>	2.900
Cantine Paolini Syrah <i>2018 Italy, Sicily</i>	 <i>Pair this wine with our pizzas, grilled meats and also a selection from our coastal classics.</i>	2.900
Valpolicella Ripasso <i>2016, Delibori, Venezie, Italy</i>	 <i>It is dry, crisp, firm, full bodied and slightly spicy on the palate. Pair with Risotto, hard cheeses, salami & beef</i>	3.300
Refosco Tauro Pradio <i>2016, Friuli Venezia, DOC, Italy</i>	 <i>Attractive deep ruby red. Marked with underwood berry, tobacco and blackcurrant scents.</i>	3.300
Thomas Barton Reserve Sauternes (Désert Wine)	 <i>Velvet sweetness and natural acidity polishing the palate, creating a smooth yet zesty finish</i>	6.100