NOMAD

BRUNCH

@soulstreetdubai #soulstreetdubai

SALMON SASHIMI (G)
Ponzu | jalapeño | crispy garlic

GUACAMOLE AL MORTERO (G)(V)
Freshly mashed avocado | tomato | jalapeño | onion
coriander | tortilla chips

TOSTONES (D)(V)
Plantain | black bean sauce | pico de gallo
pickled cabbage | Baladi | chipotle aioli

PANI PURI WITH VODKA (A)(G)(V)
Masala with mint flavoured water | tamarind chutney

SHRIMP KUSHIYAKI (D)
Acar | creamy chilli sauce

PANZEROTTI (D)(G)(V)
Mozzarella | tomato sauce

FISH SATAY LILIT (G)
King fish | red chilli paste | sweet chilli sauce
acar pickles

CHICKEN YAKITORI (G)
Spring onion | yakitori sauce

SALADS AND MAINS ARE AVAILABLE AT THE LIVE STATIONS

PASSIONFRUIT SPHERE (V)
Mango and passionfruit sphere
passionfruit and mint ragout

VANILLA CONE (D)(G)(N)
Hazelnut praline | vanilla mousse | white chocolate

COCONUT MOUSSE (D)
Chocolate shell | pineapple base

CLOUD GLASS (D)(G)(N)
Mascarpone mousse | chocolate sponge
chocolate flakes | cotton candy | coffee

FEDDERS POPPING CANDY
Dark chocolate | cotton candy

MAPLE LEAVES (D)(G)(N)
Almonds | hazelnut praline | cocoa nibs

SPRING ROLL (D)(G)
Basil mousse | strawberries

CHOCOLATE WANTON (D)(G)(N)

(A) Alcohol | (D) Dairy | (G) Gluten | (N) Nuts | (S) Shellfish | (V) Vegetarian

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COCKTAILS

LAZY RED CHEEKS
Vodka | crème de violette | raspberries | lime

SANGRIA STREET
Fresh fruits | macerated red wine or white wine

CANTARITOS
Tequila | orange | grapefruit | lime | lemonade | salt

TIKI MIKI
White rum | dark rum | lychee | pineapple
honey syrup | pandan tincture

BEER

Chang, Amstel

WINE & SPARKLING

Da Luca, Sparkling Rosé NV

Sauvignon Blanc, Anakena Birdman Series,
Central Valley, Chile

Cabernet Merlot, Lindemans, Western Cape,
South Africa

Pinot Grigio, Creato In Italia,
Pavia, Italy

SPIRITS

Gin, Vodka, Whiskey, Rum, Tequila