

## Welcome to Nomad

Our menu brings together vibrant coastal flavours, global inspirations, and the freshest local ingredients, thoughtfully prepared to celebrate the spirit of Diani Beach. From light bites to signature dishes, we invite you to explore at your own pace.

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## STARTER

### Mezze Royale

1400

A curated selection of moutabal, labneh, muhammara, fattoush, vegetable pickles, olives, pita bread, tabbouleh and hummus

### Crab & Prawn Money Bag

1500

Savoury crepe filled with crab and prawn, dill aioli, sushi rice cake and avocado

### Chilli Lime Octopus

1200

Charred pimento purée, squid ink rub, arugula leaves, potato and scallion salad

### Calamari Fritti alla Romana

1200

Crispy golden squid, lightly dusted with lemon zest, ponzu aioli, leafy greens, and black pepper

### Prawn Tenko Tempura

1500

Ponzu aioli, sweet chili sauce, black sesame powder, green mango salad, and bird's eye chili

### Deconstructed Caprese

1400

Semi-dried heirloom cherry tomatoes, mozzarella affinata, basil dust, balsamic glaze, and smoked honey vinaigrette

## CARPACCIO

### Beef Carpaccio

1500

Panko-crusted egg, shaved aged Parmigiano Reggiano, truffle-infused aioli, a bouquet of wild rocket and herbed olive oil

### Beetroot Carpaccio

1200

Poached beetroot, honey and thyme feta, roasted cashew nuts, micro herbs, balsamic reduction, avo mayo, and caramelized orange

### Smoked Sailfish Carpaccio

1500

Smoked sailfish paired with tomato and parmesan cheese, drizzled with coriander aioli

## SOUP

### Seafood Bouillabaisse

1600

Succulent squid, tender fish, plump shrimp, mussels, smoked marinated red pimento, garlic ciabatta, and saffron strands

### Chicken Broth with Ramen

1400

Rich chicken broth, fragrant herbs, udon noodles, tender chicken, bok choy, fried egg, jalapeno and spring onion

### Chilled Mango Melon Gazpacho 🌿 1200

A delightful blend of ripe mango, honeydew melon, passion fruit reduction, cucumber, sweet peppers, and a hint of spicy-zest

### Chilled Tomato Gazpacho 🌿 1200

Tomatoes, charred bell peppers, and cucumber, enhanced with paprika and sherry reduction, topped with fresh basil and sourdough croutons

## SALADS

### Thai Beef & Mango Salad

1500

A vibrant Thai-inspired dish with grilled beef, green mango, crisp vegetables, habanero chili, tangy fish sauce, lime dressing, and roasted peanuts

### Grilled Halloumi salad 🌿

1400

Chickpeas, quinoa, roasted cherry tomato, capsicum, microgreens, honey lemon vinaigrette, sweet corn and cucumber

### Mediterranean Chicken Citrus Salad

1600

Grilled chicken, mandarin segments, cashews, feta, caramelized grapefruit, pomegranate, mixed lettuce and balsamic reduction

### Nomad's Seafood Salad

2000

Grilled prawns, octopus, fish, calamari, mushrooms, leafy greens, avocado, mango salsa, tangy vinaigrette, and sundried tomatoes

### Greek Salad 🌿

1600

A refreshing medley of ripe tomatoes, crisp cucumbers, red onions, sweet peppers, and Kalamata olives, topped with goat feta cheese. Drizzled with herbed vinaigrette.

### Poke Bowl

1500

Lightly torched tuna, Aji Amarillo ponzu glaze, fragrant sushi rice, marinated mango, crispy shallots, cucumber, charred pineapple, roasted cashew nuts and pickled red cabbage

### Classic Caesar With Choice Of Plain | Chicken | Prawns

1400 | 1800 | 2000

Crisp lettuce, creamy Parmesan-infused Caesar dressing, garlic croutons, shaved Parmesan, anchovies and crispy bacon.

## SUSHI

### Dragon Tempura Roll

1800

Crisp golden shrimp, creamy avocado, and fresh cucumber, wrapped in seasoned sushi rice and nori. Finished with yuzu teriyaki glaze, togarashi aioli, and toasted black sesame seeds.

### California Rolls

1800

Hand-rolled with fresh mangrove crab, creamy avocado, and crisp cucumber, wrapped in delicate sushi rice topped with yuzu mayo, a light dusting of shichimi togarashi.

### Spicy Togarashi Tuna Roll

1500

Spicy tuna, shichimi togarashi, crispy tempura flakes, chili-lime glaze.

### Geisha

1200

Sesame, spinach, mango, avocado, cucumber, carrots, and cashew nuts.

### Sashimi Mix

1800

Four slices of raw tuna, four slices of raw white fish, three slices of tamago, three slices of cooked octopus, and four slices of raw salmon.

### Avocado Blossom Maki

1400

Sushi rice and nori rolls with crisp cucumber, yuzu soy glaze, spicy togarashi mayo and toasted sesame seeds.

### Tuna Tataki

1500

Osaka-style tuna slices, slightly seared and infused with truffle soy, black sesame, crispy garlic, and lumpfish roe.

### Hoisin Fish & prawns

1800

Hoisin-glazed kingfish, prawn nori, crispy nori, sriracha mayo, sticky rice, avocado and micro-greens.

### Rainbow Uramaki

1800

Mango, avocado, tuna, white fish, carrots and beetroots.

### Nomad Sushi Platter

Single Double  
2200 3800

A curated selection of the freshest, hand-crafted sushi, sashimi, nigiri, Alaska rolls, pickled ginger, and wasabi soy

### Vegetarian Sushi Mix

Single Double  
1800 2900

A curated selection of the freshest, hand-crafted sushi, vegetable sashimi and nigiri, pickled ginger, and wasabi soy

## LIGHT BITES

### Cheeseburger

1700

Juicy 180g beef patty with melted cheese, fresh tomato, crispy lettuce, and pickled cucumber on a toasted brioche bun. Served with honey mustard aioli and crispy fries.

### Teriyaki Chicken wings

1200

Crispy wings glazed in home-made teriyaki sauce, topped with toasted sesame seeds and scallions. Served with a side of small fries.

### Chicken Katsu Sando

1600

Crisp panko-crust chicken glazed with tonkatsu sauce, layered in toasted artisanal brown bread with avocado-mayo, pickled cucumber, and shaved lettuce.

### Chicken Taouk Skewer

1600

Chicken marinated in yogurt, garlic, and lemon, flame-grilled and served with garlic flatbread, fattoush salad, and hummus.

### Prawns and Calamari Satay

1800

Grilled prawns and calamari in a spicy peanut sauce, served with polenta, crisp eggplant, and carrots.

### Chicken Nasi Goreng

1800

Indonesian fried rice, kecap manis, shallots, vegetable, shishito peppers, tender satay chicken and a fried egg.

### Chicken Quesadilla

1500

Grilled flour tortilla filled with smoky chicken, melted cheese, and caramelized capsicum. Served with guacamole, sour cream, and pico de gallo.

### Chicken Bao

1600

Crispy miso chicken in a soft steamed bao with pickled cucumber, arugula, and toasted sesame seeds.

### Philly Cheesesteak Sandwich

1800

Flame-grilled beef steak with caramelised red cabbage, mixed peppers, and melted aged cheese in a toasted roll. Finished with sriracha and served with hand-cut fries and aioli.

### Ultimate Club Sandwich


1800

Tender roast chicken with crisp bacon, ham, fried egg, fresh lettuce, caramelized onion, and BBQ mayo.

### Handcrafted samosa 1pc

400

Golden pastry served with mango chutney, generously filled with your choice of:

- Spiced beef
- Chicken
- Feta & coriander 
- Mixed seafood

## PASTA

### Pan-Seared Chicken & Wild Mushroom Gnocchi

1800

Tender chicken and mushrooms, tomato sauce, infused with garlic, thyme, white wine, Parmesan and truffle oil.

### Crab Spaghetti

2500

Spaghetti in a tomato bisque, crab, white wine, garlic, and chili, finished with lemon zest and dried basil.

### Herbed Chicken Fettuccine

1600

Panko chicken, tomato, herbs, jersey cream, parmesan, truffle, garlic and leleshwa white.

### Penne, Spaghetti or Tagliatelle

1500

Choose your sauce: Pomodoro 🌿, Aglio e Olio 🌿, Arrabbiata 🌿, Pesto 🌿, Bolognese

### Seafood Tagliatelle

2200

Tagliatelle tossed in a light seafood bisque with prawns, sea fish, squid, mussels, white wine, cherry tomatoes, and fresh herbs.

### Spinach & Ricotta Ravioli 🌿

1800

Delicate handmade pasta filled with ricotta, spinach, and smoky pimento, with sage butter and parmesan.

### Truffle Cacio e Pepe 🌿

1800

Pasta enveloped in an emulsion of Pecorino Romano and cracked black pepper.

## SIDES

### Plain Chips

700

### Masala Chips

700

### Creamy Spinach

500

### Roast Potatos

700

### Truffle Fries

700

With Parmesan and truffle ranch sauce

### Rice

500

### Mashed Potato

500

### Kachumbari

500

### Garden Salad

700



### Mixed vegetables

500

## FROM THE LAND

<p><b>Beef Tenderloin Charcutier</b></p> <p>Beef tenderloin simmered in white wine and Dijon mustard gravy, served with cornichons, grilled vegetables, and pomme purée.</p>	<b>2800</b>	<p><b>Grilled Pork Chops</b></p> <p>Perfectly grilled chops marinated in a herb and spice blend. Served with grilled vegetables and sweet mash</p>	<b>2500</b>
<p><b>Grilled Rib-eye</b></p> <p>Grilled and caramelised for depth and tenderness. Served with hand-cut truffle fries, arugula, and a red wine jus</p>	<b>4000</b>	<p><b>Charred Boneless Chicken</b></p> <p>Half spring chicken marinated in smoky paprika, garlic and thyme, served with masala chips</p>	<b>2000</b>
<p><b>Braised Lamb Shank</b></p> <p>Slow-braised lamb in red wine, finished with a rich reduction and a touch of pomegranate. Served with pommes purée and herbed garlic yoghurt</p>	<b>2900</b>	<p><b>Chicken Parmigiana</b></p> <p>Golden panko-cruste chicken, tomato sauce, melted mozzarella and Parmesan, buttered French beans, and french fries</p>	<b>1800</b>
<p><b>Chicken Rotisserie</b></p> <p>Marinated in thyme, rosemary, and garlic, then roasted for deep flavour. Served with barbecued potatoes</p>	<b>2000</b>	<p><b>Grilled T- Bone</b></p> <p>Prime T-bone steak, grilled and served with truffle fries, green salad, and red wine jus</p>	<b>4200</b>
<p><b>Braised Beef Short Ribs</b></p> <p>Slow-cooked to tender and finished in a tangy barbecue sauce. Served with garlic French beans and mashed potato.</p>	<b>2600</b>		

## SWAHILI & INDIAN CORNER

<b>Authentic Chickpea Curry</b> 	<b>1500</b>	<b>Malabar Prawn Curry</b>	<b>2500</b>
Traditional Indian spiced chickpeas served with steamed rice, raita, mango chutney, naan bread, and crispy onions.		Queen prawns simmered in a coconut-tamarind sauce with curry leaves and coriander. Served with jasmine rice, chutney, kachumbari, and raita.	
<b>Paneer Butter Masala</b> 	<b>1500</b>	<b>Mbuzi Mchuzi &amp; Matoke</b>	<b>1900</b>
Paneer dunked in a creamy mild spice tomato gravy, cashew nuts, coriander raita, mango pickle served with plain rice and naan bread.		Tender goat perfectly infused with matoke and aromatic spices. Can be done mild as well.	
<b>Nyama Choma Sampler</b>	<b>3000</b>	<b>Taffi Wa Nazi</b>	<b>2000</b>
Cajun chicken, lamb kofta, charred beef minute steaks, kachumbari, ugali and mchicha.		Grilled to perfection and then gently simmered in a luscious coastal masala coconut sauce served with Jasmin rice.	

## SEAFOOD

<b>Grilled Seafood Platter</b>	<b>3600</b>	<b>Tandoori Prawns</b>	<b>3200</b>
Garlic lemon prawns, fish fillet, calamari, octopus, lemon garlic butter glaze, buttered sweet potato & mixed salad.		Flamed spicy prawns, mango and cucumber salsa, Swahili pumpkin chapati, dressed baby rocket and raita sauce.	
<b>Sesame-Crusted Seared Tuna</b>	<b>2500</b>	<b>Grilled Octopus</b>	<b>2000</b>
Served on a bed of Thai mango noodle salad with avocado and miso garlic butter sauce.		Charred octopus with lemon herbed butter, chimichurri, sautéed garlic potatoes, muhammara.	
<b>Herb Crusted Fish</b>	<b>2500</b>	<b>Grilled King Fish Steak</b>	<b>2200</b>
Catch of the day, miso-charred and served with roasted Provençal sauce, broccoli florets, baby carrots, and mashed potatoes		Chana masala, sautéed bok choy, hasselback potato, sun-dried heirloom tomato, beurre blanc, and charred kingfish.	
<b>Crispy Battered Fish &amp; Chips</b>	<b>1800</b>	<b>Grilled Prawns</b>	<b>2900</b>
Golden beer-battered fish fillet, hand-cut fries, tartar sauce, sweet chili sauce.		Spicy king prawns, salsa verde, garlic butter and harissa potatoes, garden salad.	

## PIZZA

	32 cm	41 cm
<b>Focaccia</b> 	800	1600
A simple yet flavourful flatbread infused with extra virgin olive oil and fresh rosemary		
<b>margherita</b> 	1200	1600
Mozzarella, tomato sauce and oregano		
<b>Nomad Pizza</b>	1800	2300
Mozzarella, tomato sauce, Prosciutto di Parma, Parmesan shavings and rocket leaves		
<b>Hawaii</b>	1600	2100
Mozzarella, tomato sauce, cooked ham, pineapple and oregano		
<b>Caprino Pizza</b> 	1800	2200
Tomato sauce, feta, spinach, mozzarella, caramelized onions		
<b>Diavola</b> 	1800	2300
Mozzarella, tomato sauce, chilies, spicy chorizo salami & oregano		
<b>Vegetarian pizza</b> 	1500	1900
Mozzarella, tomato sauce, zucchini, eggplant, pepper, mushroom and oregano		
<b>Fruitti di Mare</b>	1800	2300
Mozzarella, tomato sauce, octopus, prawns, calamari, and oregano		
<b>Vesuvio pizza</b> 	1800	2200
Mozzarella, Bolognese, beef pepperoni, jalapeño peppers and fresh chilies		
<b>Quattro Formaggi</b> 	1700	2200
Mozzarella, cheddar, gorgonzola and Parmesan		
<b>Pollo Pizza</b>	1800	2300
Mozzarella, tomato sauce, chicken flakes, and sweet pepper		
<b>Prosciutto e Funghi</b>	1600	2100
Mozzarella, tomato sauce, mushroom and cooked ham		
<b>Chilli's garlic Pizza</b> 	1200	1600
Home-Made Garlic sauce, Topped with melted mozzarella		
<b>Extra Toppings Per Item</b>		500

## DESSERT

<b>Banana Split Temptation</b>	<b>900</b>	<b>Tiramisu</b>	<b>800</b>
Caramelised banana, choco mousse cake, vanilla ice cream, crushed nuts		Espresso and liqueur-soaked sponge, smooth mascarpone, crowned with cocoa	
<b>Oreo Mousse Nest</b>	<b>800</b>	<b>Chilled Cheese Cake</b>	<b>800</b>
Crisp chocolate shell, creamy mousse, and crowned with seasonal berries, blueberry coulis		Luscious no-bake treat crafted with the finest cream cheese, buttery biscuit base and blueberry coulis	
<b>Chocolate Brownie</b>	<b>800</b>	<b>Chocolate &amp; Cashew Samosa</b>	<b>800</b>
Dense, moist, and packed with intense chocolate flavour served with vanilla ice cream		Crisp, flaky samosa pastry encasing a rich, molten chocolate and cashew nut filling	
<b>Banoffee Pie</b>	<b>800</b>	<b>Organic Nomad Cheese Platter</b>	<b>1400</b>
Buttery crumble topped with home-made toffee, ripe banana slices, lightly whipped vanilla cream, and dark chocolate shavings		A curated selection of organic, artisan cheeses that celebrates both tradition and sustainable craftsmanship	
<b>Sticky Toffee Pudding</b>	<b>800</b>		
Heart warming pudding with a homemade toffee caramel sauce			
<b>Homemade Ice Cream</b>			<b>350 per scoop</b>
Vanilla, hazelnut, stracciatella, banana, pistachio, avocado, cashew nut, peanut butter, chocolate, coconut, mixed berries, After Eight and Jack Daniel's			
<b>Homemade Sorbet</b>			<b>350 per scoop</b>
Mango, passion, strawberry, tree tomato, lemon, papaya, tamarind, orange-ginger			
<b>Extras</b>	<b>100</b>		
Topping or cone			

## GO GREEN

### From Farm to Plate

Since 2017, we have cultivated an organic farm using permaculture and regenerative agriculture principles. The farm supplies fresh, organic produce to our restaurants while promoting a circular economy to minimize waste.

### No Fertilizers:

Food scraps and plant cuttings are composted.

### No Pesticides:

We encourage natural pest predators.

### Upcycling:

Items like fridges, glass bottles, and tyres find new purposes on the farm.

### Sustainable Seafood

We adhere to a Sustainable Seafood Policy:

- No Lobster and Reef Fish: These species are critical to ocean ecosystems. Size Matters: We source only mature fish, ensuring they have reproduced to maintain healthy populations.



### Waste Management

We prioritize reducing plastic waste:

- No plastic bottles or straws.
- Daily beach cleans upcycle plastic into new products at our “Trash to Treasure” workshop.
- Glasses are made from repurposed bottles.

### Marine Education Centre

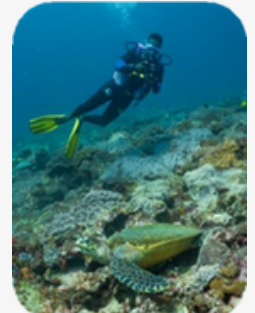
Founded in 2018, the Marine Education Centre is a free public resource supporting initiatives like Diani Turtle Watch and the Olive Ridley Project. Open daily 9 - 4 PM.

### Preserving Habitats

Nomad Beach Resort proudly protects Diani’s largest Coral Rag Forest, a biodiversity hotspot home to threatened species.

Other green initiatives include:

- Solar water heating.
- Biodegradable bathroom products.
- Sustainable take-away packaging.



### Join Us:

Visit [green.thesandskenya.com](https://green.thesandskenya.com) or meet our Green Team and Marine Team to learn more.