



AURELIA

RESTAURANT BEACH BAR AT NOMADE

BEACHSIDE MENU





STARTERS & BITES

Duo Nomade Dip \$12
Guacamole & pico de playa served with tortilla chips.

Papas Fritas \$6
Fries served with signature house sauce.

Bizri Fritti \$12
Bizri served with spicy tahini dip.

Popcorn Spicy Shrimp \$18
Fried shrimp served with spicy sauce.

Calamari Fritti \$22
Fried calamari served with tartar sauce.

SANDWICHES & BURGER

Bizri Sandwich \$8
Deep fried bizri, spicy tahini, lemon juice, lettuce, served in Arabic bread.

Fish Sandwich \$10
Grilled grouper with lemon juice, mint leaves, lettuce, spicy tahini, served in Arabic bread.

Calamari Sandwich \$12
Lettuce, calamari provençale, served in Arabic bread.

Shrimp Sandwich \$14
Lettuce, shrimp provençale served in Arabic bread.

Hamburguesa \$23
Beef patty, arugula, caramelized onion, signature house sauce, emmental cheese, brioche bun served with fries.

SALADS

Beach Verde Salad \$12
Mixed greens, cucumber, cherry tomato, mint, radish, toasted panko with sumac vinaigrette.

The Real Greek \$16
Tomato, cucumber, kalamata olive, indian onion, greek feta cheese, bell pepper, large caper with lemon oil dressing.

Watermelon & Burrata \$19
Watermelon, burrata cheese, wild arugula, cherry tomato, mint walnuts, honey balsamic & herbed olive oil.

Seaweed Salad \$18
Wakame seaweed, cucumber, carrot, spring onion, wasabi furikake with sesame soy dressing.

Shrimp Surf Salad \$22
Mixed greens, cucumber, cherry tomato, kalamata olives, avocado, dill, shrimp, with citrus vinaigrette.

DESSERTS

Ice cream Sorbet / scoop \$5
Chocolate, Vanille, Lemon, Mango scoop

Watermelon Platter \$10





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RESTAURANT MENU





STARTERS & BITES

Duo Nomade Dip	\$12
Guacamole & Pico de playa served with tortilla chips.	
Papas Fritas	\$6
Fries served with signature house sauce.	
Eggplant Tahini & Nuts	\$12
Grilled eggplant with yogurt tahini & nuts.	
Bizri Fritti	\$12
Bizri served with spicy tahini dip.	
Calamari Fritti	\$22
Fried calamari served with tartar sauce.	
Raw White Fish	\$19
Bamboo leaves , fresh abou sin , ponzu sauce.	

FRESH MAIN

Seabass Fillet & Romanesco Sauce	\$28
Buttered seabass, almond flakes, lemon wedges with Romanesco sauce.	
Baked Grouper (Iloko)	\$34
Served with spicy tahini sauce.	
Linguini Fruta di Mare	\$34
Moule, shrimps, calamari with tomato sauce.	
Hamburguesa	\$23
Beef patty, arugula, caramelized onion, signature house sauce, emmental cheese, served with fries.	
Seafood Fiesta NOMADE SIGNATURE	\$160
Pans off mussels, calamari fritti, fried shrimp, Provencal seafood medley.	

DESSERTS

Ice cream sorbet / scoop	\$5
Chocolate , Vanille, Lemon , Mango scoop	
Watermelon platter	\$10
Miso white chocolate cookies	\$12
Served with ice cream vanilla	
Basque Cheese Cake	\$16
Passion Fruit sauce	

SALADS

Beach Verde Salad	\$12
Mixed greens, cucumber, cherry tomato, mint, radish, toasted panko with sumac vinaigrette.	
The Real Greek	\$16
Tomato, cucumber, kalamata olive, indian onion, greek feta cheese, bell pepper, large caper with lemon oil dressing.	
Watermelon & Burrata	\$19
Watermelon, burrata cheese, wild arugula, cherry tomato, mint walnuts, honey balsamic & herbed olive oil.	
Seaweed Salad	\$18
Wakame seaweed, cucumber, carrot, spring onion, wasabi furikake with sesame soy dressing.	
Shrimp Surf Salad	\$22
Mixed greens, cucumber, cherry tomato, kalamata olives, avocado, dill , shrimp, with citrus vinaigrette.	

FROM THE SEA

SHRIMP

Popcorn Spicy Shrimp	\$16
Fried shrimp served with spicy sauce.	
Shrimp Provencal	\$18
Grilled Jumbo Shrimp	\$32
Grilled jumbo shrimp served with special sauce.	

CALAMARI

Calamari Provencal	\$22
Calamari a la Plancha	\$28
Grilled jumbo calamari.	

OCTOPUS

Octopus Provencal	\$22
Grilled octopus leg	\$28
Chargrilled octopus leg served with chermoula sauce & roasted potato	

TRIO SEA FOOD

Trio sea food Provencal	\$26
Calamari , shrimp & octopus Provencal	

