





MEXICAN FIESTA

Fried beans, corn or flour tortillas and Mexican spicy & non-spicy salsas included.

*Vegetarian or vegan options.

Snack

Quesadillas

Corn tortilla with melted Oaxaca cheese.

Guacamole

Mash avocado with cubed tomato, onion and serrano chili. Served with corn tortilla chips.

Molletes

Mexican bolillo bread with dark beans, melted cheese and "Pico de Gallo" on top.

Main Course

Chicken fajitas

Marinated chicken strips with a mix of bell peppers and onion. *Optional cheese crust on top. Served with corn or flour tortillas.

Tacos al Pastor with grilled pineapple

Grilled marinated pork and pineapple. Served with corn or flour tortillas.

Caribbean fish fillet

Choose your style:

- ❖ Veracruzana Style
- ❖ Fried fish
- ❖ Garlic & Butter
- ❖ Al guajillo (with guajillo chilli)

Beef fajitas

Marinated arrachera strips with a mix of bell peppers and onion. *Optional cheese crust on top. Served with corn or flour tortillas.

Dessert

Tiramisu

Creamy dessert of espresso-soaked ladyfingers, with whip cream and mascarpone.

Caramelized pineapple with coconut ice-cream

Roasted pineapple with caramel and cinnamon, served with ice-cream.

Nutella brownies

Homemade brownies.

Mixology Carajillo Cocktail.

Shaked Mexican coffee with Licor 43 (Spanish herb liquor). Served with foam and cinnamon on top.



TACOS PARTY

Buffet Style

All dishes are included.

Fried beans, corn or flour tortillas and Mexican spicy & non-spicy salsas included.

*Vegetarian or vegan options.



SNACK

Quesadillas

Corn tortilla with melted Oaxaca cheese.

Guacamole

Mash avocado with cubed tomato, onion and serrano chili. Served with corn tortilla chips.

ACCOMPANIONS

Grilled vegetables

Mixed of vegetables on the grill.

Spring onions

Grilled spring onions with lime and salt.

Black refried beans

Mexican black beans with an onion and garlic sofrito.

TACOS

Tacos al Pastor with grilled pineapple

Grilled marinated pork and pineapple. Served with corn or flour tortillas.

Arrachera Tacos

Grilled marinated arrachera with grilled slice onion and cheese crust on top.

Cochinita Pibil Tacos

8-hour slow cooked pork marinated with achiote and orange juice. *On the side red onion "Xnipek"

SALSAS

Habanero Salsa



Salsa de molcajete tatemada



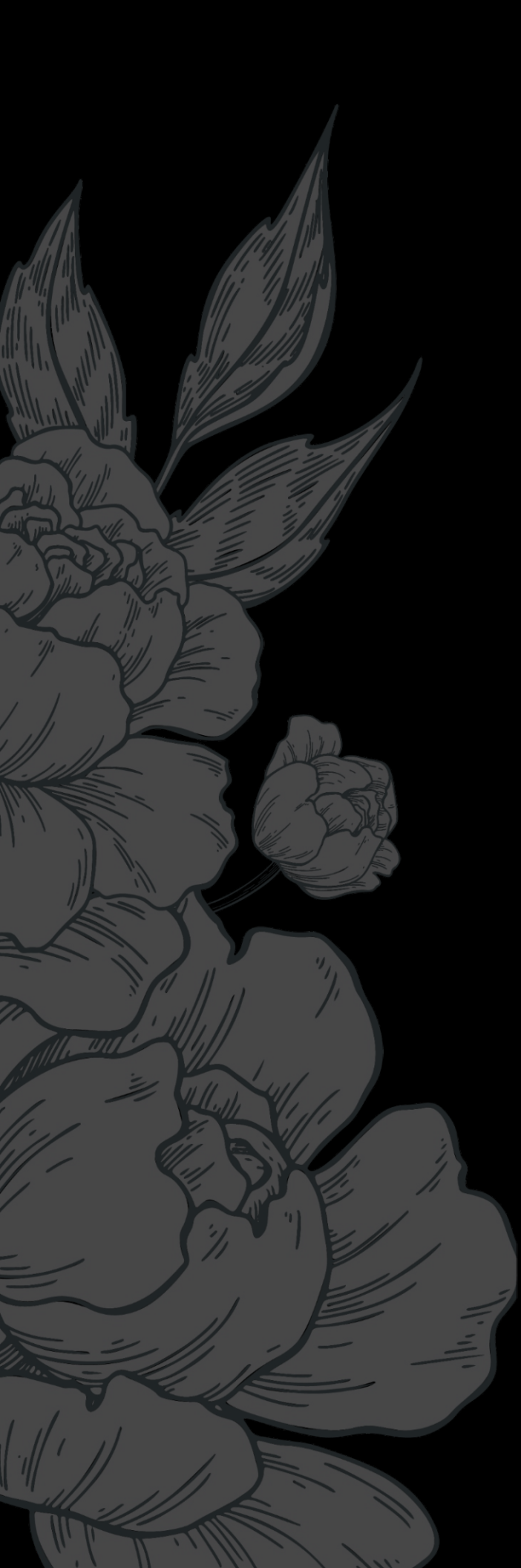
Salsa de chile chipotle



Salsa verde

"Pico de gallo"





ITALIAN MENU

Toast bread, olive oil and balsamic vinegar included.

*Vegetarian or vegan options.

APPETIZER

Bruschetta

Toasted bread, diced tomato, basil, olive oil.

Arugula salad

Lemon, olive oil, garlic, Parmesan

Caprese salad

Tomato, fresh mozzarella, basil.

MAIN COURSE

Ragu Lasagna

Beef ragu, fresh tomato, mozzarella cheese, light bechamel.

Mushroom & Asparagus Risotto

Arborio rice, grana Padano parmesan, mushrooms, asparagus, black truffle oil, white wine.

Pesto Lasagna

Pesto sauce (Basil, garlic, pinions, parmesan), mozzarella cheese, light bechamel.

Any Style Pasta

- **Amatriciana:** (Guanciale, Pecorino cheese, Tomato, Peperoncino)
- **Pesto:** (Basil, garlic, pinions, parmesan)
- **4 Formaggi:** (Gouda, emmental, gorgonzola and parmesano sauce)
- **Bolognese:** (Grounded beef, fresh tomato sauce, carrot, onion, garlic)

DESSERT

Tiramisu

Creamy dessert of espresso-soaked ladyfingers, with whip cream and mascarpone.

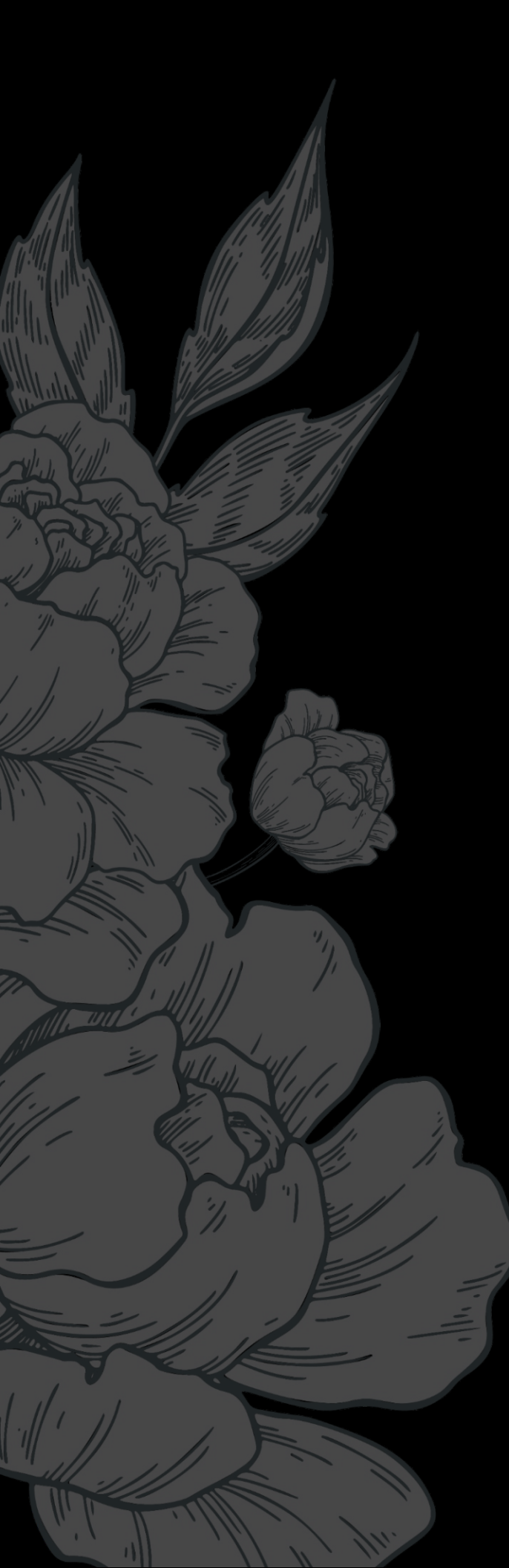
Nutella brownies

Homemade brownies.

Mixology Carajillo Cocktail.

Shaked Mexican coffee with Licor 43 (Spanish herb liquor). Served with foam and cinnamon on top.





BISTROT MENU

Toast bread, olive oil and French butter.

*Vegetarian or vegan options.

APPETIZER

Parisian onion soup

Caramelized onion, red wine, beef broth, Emmental cheese on toast.

Tomates farcies

Fresh tomato filled with vegetable mix, homemade mayonnaise, tuna.

Mezclun de salade

French lettuce mix, gruyere cheese, bacon bits, poached egg, French vinaigrette.

MAIN COURSE

Boeuf berrignon

Prime Beef chunks, carrots, spring onions, garlic, red wine reduction and beef broth.

Black pepper beef tenderloin

Filet mignon, red wine reduction, green pepper, black pepper, demi-glace, mased potatoes, asparagus.

Coq au vin

Chicken, pancetta (Thick bacon), white mushroom, spring onions, carrot, garlic, red wine, chicken broth, bay leaf.

Chicken cordon bleu

Filled chicken breast with York ham and gruyere cheese.

Fondue

Emmental cheese, gruyere cheese, tomme de savoie, toast bread.

DESSERT

Chocolate Fondue

Melted chocolate, mix of berries, mix of fruits.

Nutella brownies

Homemade brownies.

Mixology Carajillo Cocktail.

Shaked Mexican coffee with Licor 43 (Spanish herb liquor). Served with foam and cinnamon on top.

BBQ

Buffet Style

Snacks and companions are included. Choose a max of 4 grill options.

tortillas and Mexican spicy & non-spicy salsas included.

*Vegetarian or vegan options.



SNACK

Peruvian ceviche

Caribbean fish, tomato, onion, coriander.

Guacamole

Mash avocado with cubed tomato, onion and serrano chili. Served with corn tortilla chips.

COMPANIONS

Grilled vegetables

Mix of vegetables on the grill.

Spring onions

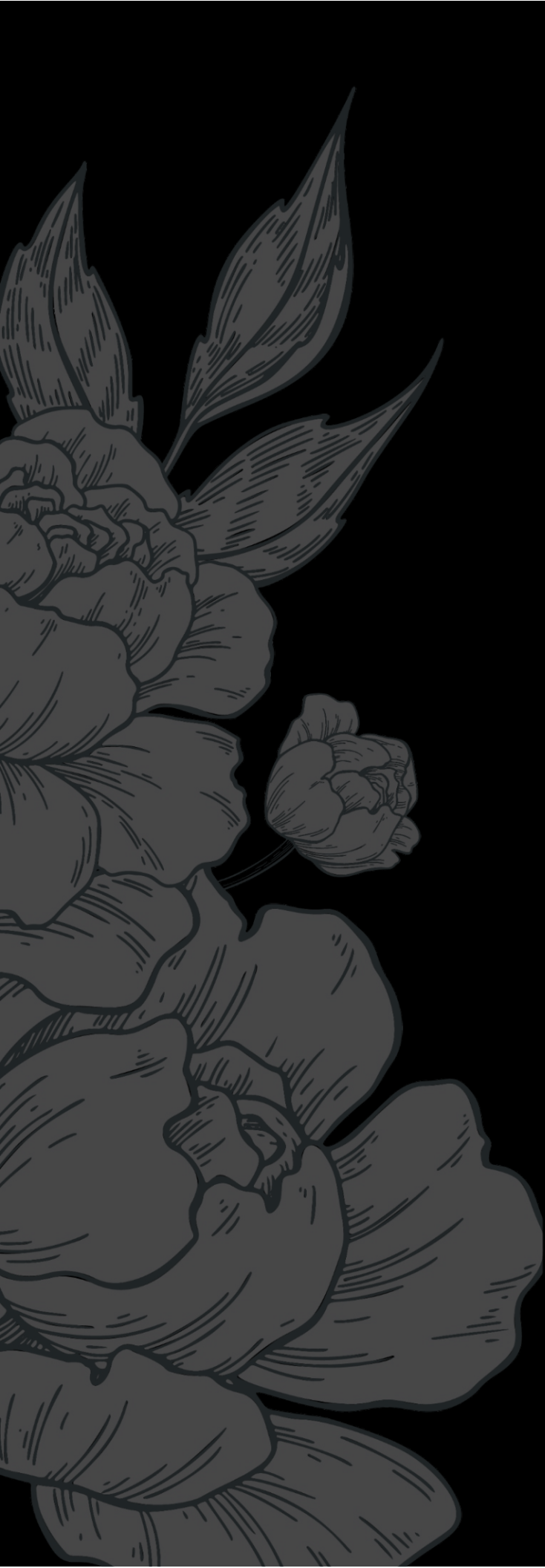
Baked potatoes

Ratatouille

GRILL OPTIONS

- **Rib eye**
- **New York**
- **Sicilian sausage**
- **Argentinian chorizo**
- **Arrachera**
- **Lobster**
- **Fresh tuna**
- **Caribbean catch of the day**





SUSHI BAR

BUFFET STYLE

*CHOOSE A MAXIMUM OF 4 OPTIONS.

APPETIZER

Mixed sashimi

Bass, tuna, salmon. Portion of 120 grams. Served with homemade Ponzu sauce.

Vegetarian yakimeshi

Fried rice, carrot, zucchini, onion, garlic, ginger, soybean germ.

Sauteed edamames

Sesame oil, soya sauce, fresh ginger.

SUSHI

Sunny day roll

Avocado- mango, nut and eel sauce Filling- Panko breaded shrimp.

California roll

Coating- White sesame seed. Filling- Avocado, cucumber, cream cheese.

Tuna spicy roll

Coating- Japanese rice, seaweed (Nori). Filling- Tuna tartar & avocado.

Tasty Nomads roll

Coating- Fried leek with chipotle mayonnaise. Filling- Panko breaded shrimp, cream cheese, avocado.

Rasta roll

Coating- Panko breaded with cream cheese and Tampico dressing. Filling- Panko breaded shrimp, avocado.

DESSERT/SAKE

Sake bar

Sake degustation (Hattori y Sake Nami Junmai).

Chai tea sponge cake

Soft sponge cake infused with Chai tea flavour.

Apple crumble

Apple, cinnamon crumble, vanilla ice-cream.

VEGAN AND VEGETARIAN

Starters:

*Ceviche de Garbanzo:

Chickpeas marinated with lime, cilantro, and fresh vegetables.

*Ensalada de Rúcula, Tomate Cherry y Queso Parmesano:

Fresh combination with arugula, cherry tomatoes, and parmesan cheese.

*Ensalada Caprese:

Tomatoes, mozzarella, and basil with balsamic dressing.

Main Courses:

*Tinga de Zanahoria:

Carrots shredded in adobo, with a smoky touch.

*Enchiladas Verdes con Queso Panela:

Tortillas filled with panela cheese, bathed in green sauce.

*Enchiladas con Chorizo Vegano:

Tortillas filled with vegan chorizo, accompanied by sauce.

*Moladas de Queso Panela o Chorizo Vegano y Papa:

Tortillas filled with panela cheese or vegan chorizo with potato, gratinéed.

*Tacos de Hongos de Temporada y Chile Guajillo:

Tacos with seasonal mushrooms and guajillo chili sauce.

*Mix de Verduras al Horno:

Variety of oven-roasted vegetables.

*Lasagna Parmigiana con Berenjenas Fritas:

Layers of fried eggplant, pomodoro sauce, basil, and mozzarella cheese.

*Yakimeshi de Verduras:

Japanese-style fried rice with vegetables.

*Pad Thai de Verduras:

Stir-fried rice noodles with vegetables and Thai sauce.

*Pasta a la Puttanesca:

Pasta with tomato sauce, olives, capers.



BREAKFAST MENU

Choose one option in each section.

Breakfast menu includes pecan butter syrup, European butter and a mix of sugar & cinnamon. Juices & Coffee are included.

*Ask for our vegan and vegetarian options.



STARTER

Fresh fruit plate

Tropical fruit plate with mango, dragon fruit, kiwi and berries.

Avocado baguel

Smash avocado, sesame seeds, tomato, soybean germ.

Cinnamon Rolls with Nutella glazed

Soft cinnamon Rolls with nutella.

MAIN DISH

Scramble eggs with mushrooms and cheese

Scramble eggs, White mushroom, bell peppers, onion, bacon, cheese.

Mexican Chilaquiles

Fried tortilla chips, dipped in salsa verde, sprinkle with cheese and cream.

Fried-egg BLT

BLT sandwich with an additional sunny side egg inside.

SWEET CORNER

French toast with berries

French toast dipped in sugar & cinnamon, with wild berries.

Yogurt granola bowl

Bowl filled with granola, natural yogurt, mango, kiwi.

JUICES & COFFEE

Fresh Orange juice.

Fresh passion fruit juice.

Americano coffee.

Latte coffee.



TASTY NOMADS

BREAKFAST IS A MEAL BUT BRUNCH IS A CULTURE

SALTY CREPES

- Ham and cheese
- mozzarella tomato
- mushrooms and cheese
- serrano ham tomato wrinkle

SCRAMBLED EGGS

- Tomato, onion, jalapeño (cheese)
- Local smoked chorizo, onion, (cheese)
- mushrooms and cheese
- chives, smoked salmon, goat cheese

CHILAKILLERS

- salsa tatemada habanero (very spicy)
- mole salsa (mild spicy)
- green salsa (chill, mild, or very spicy)
- red salsa (chill, mild, or very spicy)

ALL THE CHILAKILLERS CAN GO WITH EGGS OR ROASTED CHICKEN

FROM THE SEA

- SHRIMP COCKTAIL
- CHIPOTLE SHRIMPS
- FRESH FISH CEVICHE
- SMOKED SALMON BAGGLE

CARNIVOROUS

- COCHINITA PIBIL TACOS
- ARRACHERA WITH MEALTED CHEESE TACOS
- CHICKEN FAJITAS
- MEAT FAJITAS

HEALTHY AREA

- FRUIT PLATE WITH GRANOLA, YOGURT, AND HONEY
- AGUACATE TOAST
- GRILLED VEGETABLES
- CHICKPEA CEVICHE

SWEET AREA

- HOT CAKES
- SWEET CREPES (NUTELLA, CAJETA, CONDENSED MILK) ALL CAN GO WITH FRUITS
- WAFFLES

ALWAYS A GOOD IDEA

- BACON
- FRIED BEANS
- FRIJOLES CHARROS
- GUACAMOLE

BRUNCH WITHOUT BOOZE IS
JUST A SAD, LATE BREAKFAST

- ASK FOR THE BAR SERVICE MENU

HOW TO PUT TOGETHER YOUR
BRUNCH

- 1 TO 10 PAX: 3 EXQUISITE DISHES AND 1 GOOD IDEA
- 10 TO 20 PAX: 4 EXQUISITE DISHES AND 2 GOOD IDEAS
- 20 TO 30 PAX : 5 EXQUISITE DISHES AND 3 GOOD IDEAS

TASTY NOMADS

FROM SPAIN TO YOUR PALATE

SPANISH TAPAS

BAMBOLEIROOO BAMBOLEIRAAA.....

- TORTILLA DE PATATAS, TYPICAL SPANISH OMELET, WITH SPANISH CHORIZO AND FRIED ONIONS, ALIOLI.
- TABLA DE QUESOS Y EMBUTIDOS, SPANISH FINEST CHEESE AND COLD CUTS PLATTER WITH TOAST ARTISAN BREAD
- PRICE PER PERSON: 18 USD, MIN 5 PPL.

PAELLA MI AMOR

LA PAELLA DE VALENCIA NO TIENE COMPETENCIA....

- PAELLA VEGETARIANA, PRICE P.P. 28 USD. MIN 5 PPL
SPANISH PAELLA MADE WITH A MIX OF VEGETABLES.
- PAELLA DE CARNE, PRICE P.P. 37 USD. MIN 5 PPL
SPANISH PAELLA MADE WITH A MIX OF VEGETABLES, PORK LOIN AND CHICKEN
- PAELLA DE MAR, PRICE P.P. 39 USD MIN 5 PPL
SPANISH PAELLA MADE WITH A MIX OF VEGETABLES, AND SEA FOOD.
- PAELLA MIXTA PRICE P.P. 45USD. MIN 5 PPL
SPANISH PAELLA THAT INCLUDES THE INGREDIENTS OF PAELLA DE MAR AND PAELLA DE CARNE.
- PAELLA VALENCIANA, PRICE P.P. 49USD. MIN 5 PPL
SPANISH PAELLA MADE WITH A MIX OF VEGETABLES, FREE RANGE CHICKEN AND RABBIT.
- PAELLA DE LA REINA, PRICE P.P. 55USD. MIN 5 PPL
SPANISH PAELLA MADE WITH A MIX OF VEGETABLES, FRESH LOBSTER AND A VARIETY OF SEAFOOD.

PERFECT PAIRING

UN TINTO DE VERANO JAMAS HA ECHO DAÑO

- SPANISH RED WINE
- SPANISH WHITE WHINE
- CLERICOT
- SANGRIA
- TINTO DE VERANO
- PRICE 23 USD P.P MIN 5 PPL.



CLASSIC COCKTAILS

OPEN BAR

TASTY NOMADS CATERING & CO.



OPEN BAR

CLASSIC COCKTAILS & NEAT DRINKS

- CLASSIC MARGARITA
- PASSION FRUIT MARGARITA
- GIN & TONIC BAR
- MOJITOS
- FRUIT DAIQUIRI
- WHISKEY SOUR
- OLD FASHIONED
- COSMOPOLITAN
- BLOODY MARY

TEQUILA

TEQUILA

GIN

RUM

RUM

WHISKEY

WHISKEY

VODKA

VODKA

TASTY NOMADS CATERING & CO.

MIXOLOGY

CRAFT SIGNATURE COCKTAILS

TASTY NOMADS CATERING & CO.



MIXOLOGY

WE ACCEPT ANY SUGGESTIONS

- PINK CLOVER: Oleo Saccharum, Gin, Raspberries, Martini Bianco, Egg White.
- WITCHER: Passion Fruit, Rum, Lime Juice, Cachaza, Fresh Mint & Basil.
- KUKULCAN: Passion Fruit, Mango, Mezcal, Roasted Pineapple Syrup.
- AGAVE FIELDS FOREVER: Celery, Cucumber, Tequila, Lime Juice, Celery, Salt.



TASTY NOMADS CATERING & CO.

PRICE LIST

TASTY NOMADS

BREAKFAST 8AM-11AM

1-5 PEOPLE	180	USD
6-10 PEOPLE	220	USD
11-15 PEOPLE	330	USD
16-20 PEOPLE	440	USD
21 -25 PEOPLE	550	USD

BRUNCH 10AM-1PM

1-5 PEOPLE	220	USD
6-10 PEOPLE	290	USD
11-15 PEOPLE	380	USD
16-20 PEOPLE	490	USD
21 -25 PEOPLE	580	USD

LUNCH 11AM-5PM

1-5 PEOPLE	220	USD
6-10 PEOPLE	290	USD
11-15 PEOPLE	380	USD
16-20 PEOPLE	490	USD
21 -25 PEOPLE	580	USD

DINNER 5PM-10PM

1-5 PEOPLE	275	USD
6-10 PEOPLE	350	USD
11-15 PEOPLE	420	USD
16-20 PEOPLE	530	USD
21 -25 PEOPLE	680	USD

FULL DAY SERVICE

1-5 PEOPLE	550	USD
6-10 PEOPLE	680	USD
11-15 PEOPLE	800	USD
16-20 PEOPLE	990	USD
21 -25 PEOPLE	1200	USD

BARTENDER

1-5 PEOPLE	160	USD
6-10 PEOPLE	210	USD
11-15 PEOPLE	290	USD
16-20 PEOPLE	360	USD
21 -25 PEOPLE	480	USD

NOTES:

-PRICES PLUS INGREDIENTS + 20% SHOPPING FEE

-ALLERGIES MUST BE NOTICED BEFORE SERVICE