

NOMAD



steak and rib room

Nomad Steak
and Rib Room

Small Plates

Creamy Butternut Soup	145
Parmesan Foam, Crispy Pumpkin Seeds	
Prawn Avocado Ritz	290
Prawns, Marie Rose Sauce, Avocado	
Beef Carpaccio	175
Fillet, Parmesan, Rocket, Truffle Aioli	
Bone Marrow	195
Snails in Garlic Parsley Butter, Whole Wheat Toast	

To Share

Nomad Salad	145
Avocado, Danish Feta, Bell Peppers, Stuffed Olives, Artichokes, Lettuce, Tomato, Dijon Vinaigrette	
Caesar Salad	130
Soft Egg, Parmesan, Croutons	
Beetroot Salad	130
Pine Nuts, Goats Cheese, Rocket, Mustard, Vinaigrette, Shaved Pecorino	
Iceberg Wedge	125
Pear, Gorgonzola Dolce, Crispy Bacon	
Greek Salad	85
Lettuce, Cucumber, Herbs, Olives, Feta, Vinaigrette	

From The Grill

(Free Range/ Grass Fed Namibian Beef)

650g Tomahawk	395
600g T-Bone	350
250g Fillet	250
350g Sirloin on the Bone	265
350g Rib Eye	315
300g Rump	250

Add To Your Steak

Beef Marrow Gratin	125
Escargots in Garlic Parsley Butter	95
Grilled Prawns (Each)	30

Sauces

Cafe De Paris Butter	50
Bearnaise Sauce	55
Madagascan peppercorn	50
Mushroom Madeira	55

Chicken

Rotisserie Organic Whole Chicken	295
(1.2kg to 1.3kg) Cut in 4 Pieces, Truffle Aioli	
Peri Peri Chicken To Share	295
Hand Cut Chips, Chipotle Corn, Ranch Dressing	

Ribs

Bourbon Glazed Ribs	425
600g Slow-Cooked & Succulent Pork Ribs, Basted with a Sweet, Tangy Bourbon Glaze, Served with a Side of Creamy Coleslaw & Crispy Sweet Potato Fries	

NOMAD



steak and rib room

Burgers

The Damara Burger 230

A Lamb Patty Seasoned with Traditional Namibian Spices, Topped with Tangy Tzatziki Sauce, Crumbled Feta Cheese & Pickled Red Onions, Served on a Baguette

The San Burger 160

A Plant-Based Burger Patty made with Local Sourced Lentils, Chickpeas, and Mushrooms, Topped with Avocado, Grilled Onions, and Zesty Herb Mayo, Served on a Whole Wheat Bun

The Ovahimba Burger 195

A Grilled Chicken Fillet Topped with a Creamy Goats Cheese Spread, Roasted Red Peppers, and a Spicy Peri-Peri Mayo, Served on a Brioche Bun

The Nomadic Burger 175

A Juicy Beef Patty Topped with a Smoked Cheddar Cheese, Caramelized Onions and Truffle Aioli, Served on a Sesame Seed Bun.

Dessert

Cheese Board 155

Raspberry Sorbet 70

Malva Pudding 85

Amarula Cheesecake 70

Milk Tart 70

Carrot Cake 70

Moer Koffie Brownie 70

Signature Dishes

Braised Oxtail Potjie 350

Mashed Potato, Heirloom Carrots, Red Wine

Tagliatelle Bolognese 250

Rustic Beef Ragu, Tomato, Basil, Parmesan

Beef Brisket Tagine 320

Couscous, Cumin, Almonds

Braised Lamb Shank 320

Butternut Puree, Gnocchi, Lamb Jus

Kingklip 325

Grilled Kingklip, Buttered Mashed Potato, with Coriander, Lemon, Tomato and Basil Confis

Sides

Rustic Fries 35

Truffle Parmesan Fries 95

Chipotle Corn On The Cob 65

Buttered Mash 45

Broccoli Hollandaise 75

Crispy Onion Rings 65

Cauliflower, Tahini, Sesame Seeds 75

Pap And Chakalaka 55

NOMAD



steak and rib room

Milkshakes

Amarula Dream	80
Amarula Cream Liqueur with a Sprinkle Of Cinnamon <i>Contains Alcohol</i>	
Ovahimba Oreo Shake	60
A Classic Oreo Milkshake	
San Strawberry Shake	60
Vanilla Ice Cream, Strawberries, A Touch of Honey	
Chocolate Shake	60
Chocolate, Vanilla Ice Cream, A Sprinkle of Spices	
Spiced Coffee Milkshake	60
Local Namibian Coffee, Vanilla Ice Cream, A Blend of Chai Spices	