



**TASTY  
NOMADS**  
*Catering & CO.*



# 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.

# 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 chese
- CHIVES, SMOKED SALMON, GOAT CHEESE

## CHILLKILLERS

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

ALL THE CHILLKILLERS 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 EXQUISIT DISHES AND 1 GOOD IDEA
- 10 TO 20 PAX: 4 EXQUISIT DISHES AND 2 GOOD IDEAS
- 20 TO 30 PAX : 5 EXQUISIT 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



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## 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

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## MIXOLOGY

CRAFT SIGNATURE COCKTAILS



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## 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	135 USD
6-10 PEOPLE	160 USD
11-15 PEOPLE	190 USD
16-20 PEOPLE	240 USD
21 -25 PEOPLE	280 USD

### BRUNCH 10AM-1PM

1-5 PEOPLE	160 USD
6-10 PEOPLE	210 USD
11-15 PEOPLE	250 USD
16-20 PEOPLE	290 USD
21 -25 PEOPLE	330 USD

### LUNCH 11AM-5PM

1-5 PEOPLE	160 USD
6-10 PEOPLE	210 USD
11-15 PEOPLE	250 USD
16-20 PEOPLE	290 USD
21 -25 PEOPLE	330 USD

### DINNER 5PM-10PM

1-5 PEOPLE	210 USD
6-10 PEOPLE	275 USD
11-15 PEOPLE	330 USD
16-20 PEOPLE	390 USD
21 -25 PEOPLE	465 USD

### FULL DAY SERVICE

1-5 PEOPLE	404 USD
6-10 PEOPLE	516 USD
11-15 PEOPLE	616 USD
16-20 PEOPLE	740 USD
21 -25 PEOPLE	880 USD

### BARTENDER

1-5 PEOPLE	130 USD
6-10 PEOPLE	160 USD
11-15 PEOPLE	200 USD
16-20 PEOPLE	250 USD
21 -25 PEOPLE	300 USD

## NOTES:

-PRICES PLUS INGREDIENTS + 20% SHOPPING FEE

-ALLERGIES MUST BE NOTICED BEFORE SERVICE