Food Menu
A GOOD TRAVELLER HAS NO FIXED PLANS AND IS NOT INTENT ON ARRIVING.

List of Allergens:

Please inform our associate if you are allergic to any ingredients. All prices are in Indian Rupees and subject to government taxes.

<table>
<thead>
<tr>
<th>Molluscs</th>
<th>Eggs</th>
<th>Fish</th>
<th>Lupin</th>
<th>Peanuts</th>
<th>Milk</th>
<th>Soya</th>
<th>Mustard</th>
<th>Nuts</th>
<th>Sesame</th>
<th>Celery</th>
<th>Sulphites</th>
<th>Gluten</th>
<th>Crustaceans</th>
</tr>
</thead>
<tbody>
<tr>
<td>🌌</td>
<td>🍳</td>
<td>🐟</td>
<td>🐙</td>
<td>🍃</td>
<td>🥛</td>
<td>🌽</td>
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</tr>
</tbody>
</table>

Portion Size – Small Plates/ Salad - 250 gms  Old Time Favourites - 450 gms  Sharing is Caring - 490 gms  Desserts - 250 gms

As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 kcals of energy per day. However, the actual calories needed may vary per person.
House of Nomad is filled with life’s unexpected experiences – initially surprising but ultimately intriguing. We want to keep our guests curious and excited for “what’s next?” at every step of their journey.

The flavours we produce and elixirs we concoct are familiar yet surprising; close to the heart yet far from home. Just as nomads of old sojourned, from place to place finding a home, our food and drink creations take you on a sensory journey filled with adventure.

Every step of your journey at House of Nomad brings with it excitement and a true sense of place. We don’t just want to be a hotel “destination bar” - at House of Nomad, we live to bring destinations to you.
### MINI BITES

- **BREAD BASKET**
  - Salted pretzel, kankon bagel, soft pao, cumin butter, spicy cottage camembert cheese mix
  - 349 kcal

- **BOWL OF EDAMAME**
  - Steamed / deep fried
  - 24 kcal

- **CRACKLING LADY FINGERS**
  - Coastal rock salt
  - 36 kcal

- **MASALA PAPAD**
  - Guacamole, tomato salsa
  - 160 kcal

- **CRUSHED CORIANDER & GARLIC MARINATED QUEEN OLIVES**
  - Roasted onion, fresh coriander
  - 115 kcal

### SALADS

- **LABR GAI**
  - Chicken mince, lemon, onion, mint, iceberg wrappers
  - 120 kcal

- **GADO GADO**
  - Seasonal vegetables, iceberg lettuce, boiled eggs, crispy garlic, peanut butter dressing, shrimps
  - 135 kcal

- **ROMAINE CAESAR**
  - Lime garlic dressing, grated cheese, croutons
  - 159 kcal

  *Add – grilled chicken / fried squid / bacon*
SMALL PLATES

- **PANKO - FRIED CRAB CAKES** 450
  - piri-piri mayonnaise, pickled vegetables

- **RISSÓIS DE CAMARÃO** 450
  - local prawn puffs

- **CRISPY CALAMARI** 400
  - chili garlic, coconut chutney

- **CHICKEN PICANTE** 400
  - kokum feni dip - contains alcohol

- **CHORIZO POI SLIDERS** 400
  - pineapple slaw

- **FILLED POTATO SKINS** 350
  - sour cream & cheddar cheese
  - add – bacon

- **LOADED NACHOS** 350
  - refried beans, guacamole, cheddar, sour cream, cheese

- **PANEER RISSÓIS** 350
  - cottage cheese puffs, coriander chutney

- **SRIRACHA PATATAS BRAVAS** 350
  - crispy fried new potatoes

- **FRENCH FRIES OKONOMIYAKI** 350
  - japanese mayonnaise, gunpowder, curry leaves
OLD TIME FAVOURITES

- **SOFT PORK RIBS VINDALOO**
  - pork ribs, goan spices, potato skins
  - 300 KCAL
- **PEPPER TENDERLOIN STEAK**
  - steak, fries, house salad
  - 207 KCAL
- **GLAZED SHEPHERD’S PIE**
  - lamb mince, rosemary, parmesan, potato
  - 124 KCAL
- **PRAWN / FISH CURRY**
  - coconut cream, red rice, curry leaves
  - 276 KCAL
- **LOCAL SAUSAGE & POTATO STEW**
  - lentils, fried egg, soft pav
  - 226 KCAL
- **FISH N CHIPS**
  - green peas mash, malt vinegar, hand cut fries
  - 198 KCAL
- **DEEP FRIED CHICKEN**
  - tartar sauce, potato salad
  - 254 KCAL
- **PRIME BURGER**
  - soft bun, tenderloin patty, raclette cheese melt, iceberg lettuce, gherkins, bacon, salsa, fries
  - 249 KCAL
- **VIETNAMESE BANH MI**
  - baguette, barbecued pork, iceberg lettuce, coriander, hoisin, cucumber, pickled carrots, daikon
  - 220 KCAL
- **PRIME BURGER**
  - soft bun, raclette cheese melt, iceberg lettuce, gherkins, avocado, salsa, fries
  - 249 KCAL
- **VIETNAMESE BANH MI**
  - baguette, tofu, mushroom, lemongrass, black bean sauce, thai basil
  - 120 KCAL
- **CLASSIC MAC & CHEESE**
  - 371 KCAL
**SHARING IS CARING**

- **SOFT PORK RIBS VINDALOO, PRAWN PAPAS TACOS, CHEDDAR CHEESE CROQUETTES, ROASTED PEANUTS & TOMATOES**
  750 KCAL
  - 290 KCAL

- **CRAB CAKES, DEEP FRIED ONION RINGS, SAUSAGE CHILI FRY, SOFT PAO**
  750 KCAL
  - 310 KCAL

- **SPICED OLIVES, STEAMED EDAMAME, VEGETABLE CRISPS, PANEER RISSÓIS**
  675 KCAL
  - 220 KCAL

- **WARM GARLIC CAMEMBERT & BAGUETTE**
  675 KCAL
  - kokum feni dip
  - 362 KCAL

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**DESSERTS**

- **COCONUT CARAMEL CUSTARD**
  350 KCAL
  - 238 KCAL

- **CHOCOLATE STOUT LAYERED CAKE**
  350 KCAL
  - whipped cream – contains alcohol
  - 602 KCAL

- **PANCAKE LAYERS**
  350 KCAL
  - raisins, sugar, cherry compote
  - 241 KCAL

- **FRIED ICE CREAM**
  350 KCAL
  - belgian chocolate sauce
  - 250 KCAL

- **APPLE FRITTERS**
  350 KCAL
  - beer batter, cinnamon sugar, orange sauce – contains alcohol
  - 171 KCAL

- **CHOICE OF ICE CREAMS**
  350 KCAL
  - guava, palm jaggery, mississippi mud pie, serradura
  - 275 KCAL

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**Ingredients:**
- Eggs
- Fish
- Milk
- Soya
- Mustard
- Nuts
- Celery
- Gluten
- Crustaceans

**Dietary Information:**
- Vegetarian
- Non-vegetarian
- Contains Pork/Beef
CLOSE TO THE HEART YET FAR FROM HOME
Drinks Menu
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Molluscs  Eggs  Fish  Lupin  Peanuts  Milk  Soya
Mustard  Nuts  Sesame  Celery  Sulphites  Gluten  Crustaceans

Spice level indicator  Vegetarian  Non-vegetarian
Contains Pork/Beef  Vegan

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The ideas, customs, and social behaviour that form shared bonds in society. Openness to explore other cultures enriches life through new experiences.

WALKER’S PUNCH
johnnie walker black label, roasted pineapple juice, palm jaggery syrup, raisin & roasted coffee liqueur
120 KCAL

AU REVOIR
johnnie walker black label, port, milk
217 KCAL

SCOTTISH BREAKFAST NO.3
johnnie walker black label, seasonal fruit jam, citrus
51 KCAL

NO SINGLE SPRITZ
singleton 12, ginger & apple infused vermouth, bitters
120 KCAL

THE BAILEY’S TREAT
bailey’s irish cream, espresso ketel one, caramel foam, cognac spray, poi crisp
296 KCAL
ASK YOUR BARTENDER FOR YOUR FAVOURITE CLASSICS

Here are some of ours

**NEGRONI**
tanqueray, campari, vermouth
195 KCAL  🍸

**MARTINI**
tanqueray, dry vermouth
140 KCAL  🍸

**PENICILLIN**
johnnie walker black label, ginger, honey syrup, lime
220 KCAL  🍳

Eggs  🥚  Milk  🥛  Nuts  🥜  Sulphites  🥜  Gluten  🍴  Non-vegetarian

COMMUNITY

Creating a following, nurturing a community - human interaction with individuals that share similar values, interests and behaviours is a physiological need – be it like-minded people, or nurturing a bond with people who produce for us.

**AMBER SNAP**
ketel one, green tea, homemade ginger honey syrup, egg white
327 KCAL  🍳

**PLUM & MALT**
johnnie walker black label, homemade plum purée, rosemary syrup, lime
345 KCAL  🍳

**SMOKY ‘CIN’**
johnnie walker black label, campari, cinnamon syrup, pineapple juice, lime, cinnamon smoke
276 KCAL  🍳
Loving the land we live in – we pay homage to the produce available to us from the destination we are in, and we draw inspiration from the people around us.

**SINQUERIM SOUR**
cashew feni, kokum infused ketel one, palm jaggery, goan rock salt, curry leaf
454 KCAL

**NO SLEEP NOMAD**
coffee infused dukshiri, cointreau, cold brew, demerara
326 KCAL

**COCO LOCO**
white rum, coconut oleo saccharum, homemade pandan extract
279 KCAL

The concept of moving. Knowing that things are temporary and always changing, from one season to the next, from one place to another – and having the flexibility to adapt to any situation.

**AMBROSIA**
clarified watermelon feta tanqueray, basil foam, basil dust
348 KCAL

**MARIPOSA**
butterfly pea tea infused tanqueray, white wine, lime, elderflower
136 KCAL

**THE TIME TRAVELLER**
tequila, passion fruit purée, cheese whey water, lime
134 KCAL
### WINES

#### CHAMPAGNES & SPARKLING WINE

<table>
<thead>
<tr>
<th>Name</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>MOËT &amp; CHANDON, BRUT IMPERIAL, EPERNAY, FRANCE</td>
<td></td>
<td>10000</td>
</tr>
<tr>
<td>CHANDON ROSE, INDIA</td>
<td>750</td>
<td>3000</td>
</tr>
<tr>
<td>CHANDON BRUT, INDIA</td>
<td>750</td>
<td>3000</td>
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</table>

#### WHITE WINES

<table>
<thead>
<tr>
<th>Name</th>
<th>Glass</th>
<th>Bottle</th>
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</thead>
<tbody>
<tr>
<td>BOEKENHOUTSKLOOF, WOLFTRAP, SOUTH AFRICA</td>
<td>650</td>
<td>3500</td>
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<tr>
<td>TORRES, VINA SOL, PARELLADA – GRENACHE BLANCA, SPAIN</td>
<td>650</td>
<td>3500</td>
</tr>
<tr>
<td>THE SOURCE, SAUVIGNON BLANC, NASIK, India</td>
<td>550</td>
<td>2500</td>
</tr>
<tr>
<td>GROVERS LA RESERVE FUMÉ BLANC, SAUVIGNON BLANC, NANDI HILLS, INDIA</td>
<td>550</td>
<td>2500</td>
</tr>
<tr>
<td>SULA VINEYARDS, CHENIN BLANC, NASIK</td>
<td>550</td>
<td>2500</td>
</tr>
</tbody>
</table>

#### ROSÉ WINES

<table>
<thead>
<tr>
<th>Name</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>THE SOURCE GRENACHE ROSÉ, NASIK, INDIA</td>
<td>550</td>
<td>2500</td>
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#### RED WINES

<table>
<thead>
<tr>
<th>Name</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>NEDERBURG, MASTERS RESERVE PINOTAGE, SOUTH AFRICA</td>
<td>650</td>
<td>3500</td>
</tr>
<tr>
<td>TORRES, SANGRE DE TORRO, GRENACHE, SPAIN</td>
<td>650</td>
<td>3500</td>
</tr>
<tr>
<td>THE SOURCE, CABERNET - SHIRAZ, NASIK, INDIA</td>
<td>550</td>
<td>2500</td>
</tr>
<tr>
<td>SULA SATORI, MERLOT, NASIK, INDIA</td>
<td>550</td>
<td>2500</td>
</tr>
<tr>
<td>FRATELLI CLASSIC SHIRAZ, SOLAPUR, INDIA</td>
<td>550</td>
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*Our standard pour for wine by the glass is 150 ml*
### SINGLE MALTS

<table>
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<tr>
<th>Malts</th>
<th>Price</th>
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<tbody>
<tr>
<td>LAGAVULIN</td>
<td>850</td>
</tr>
<tr>
<td>THE SINGLETON 18</td>
<td>850</td>
</tr>
<tr>
<td>TALISKER 10</td>
<td>750</td>
</tr>
<tr>
<td>DALWHINNIE 15</td>
<td>750</td>
</tr>
<tr>
<td>GLENMORANGIE</td>
<td>700</td>
</tr>
<tr>
<td>GODAWAN</td>
<td>700</td>
</tr>
<tr>
<td>CAOL ILA</td>
<td>650</td>
</tr>
<tr>
<td>THE SINGLETON 15</td>
<td>600</td>
</tr>
<tr>
<td>GLENLIVET 15</td>
<td>600</td>
</tr>
<tr>
<td>THE SINGLETON 12</td>
<td>550</td>
</tr>
<tr>
<td>GLENFIDDICH 12</td>
<td>550</td>
</tr>
<tr>
<td>GLENLIVET 12</td>
<td>550</td>
</tr>
<tr>
<td>PAUL JOHN EDITED</td>
<td>450</td>
</tr>
<tr>
<td>PAUL JOHN BRILLIANCE</td>
<td>450</td>
</tr>
<tr>
<td>INDRI TRINI</td>
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</tbody>
</table>

All Single Malts contain gluten ▶️

### SCOTCH

<table>
<thead>
<tr>
<th>Scotch</th>
<th>Price</th>
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<tbody>
<tr>
<td>JOHNNIE WALKER BLUE LABEL</td>
<td>1550</td>
</tr>
<tr>
<td>JOHNNIE WALKER XR 21</td>
<td>1100</td>
</tr>
<tr>
<td>JOHNNIE WALKER GOLD LABEL</td>
<td>600</td>
</tr>
<tr>
<td>JOHNNIE WALKER DOUBLE BLACK</td>
<td>600</td>
</tr>
<tr>
<td>JOHNNIE WALKER BLACK LABEL</td>
<td>500</td>
</tr>
<tr>
<td>JOHNNIE WALKER RED LABEL</td>
<td>300</td>
</tr>
<tr>
<td>CHIVAS REGAL 18</td>
<td>650</td>
</tr>
<tr>
<td>CHIVAS REGAL 12</td>
<td>500</td>
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<tr>
<td>COPPER DOG</td>
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<tr>
<td>J&amp;B RARE</td>
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All Scotch contains gluten ▶️

- Sulphur ▶️
- Gluten ▶️

The standard pour for spirits is 30 ml
<table>
<thead>
<tr>
<th>Spirits</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>APERITIF</strong></td>
<td></td>
</tr>
<tr>
<td>CAMPARI</td>
<td>400</td>
</tr>
<tr>
<td>MARTINI BIANCO</td>
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<tr>
<td>MARTINI ROSSO</td>
<td>400</td>
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<tr>
<td><strong>TEQUILA</strong></td>
<td></td>
</tr>
<tr>
<td>JOSE CUERVO ESPECIAL GOLD</td>
<td>500</td>
</tr>
<tr>
<td>JOSE CUERVO ESPECIAL SILVER</td>
<td>450</td>
</tr>
<tr>
<td>MAYA PISTOLA</td>
<td>400</td>
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<tr>
<td>DON ANGEL</td>
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<tr>
<td><strong>RUM</strong></td>
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<tr>
<td>DIPLOMATICO</td>
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<tr>
<td>BACARDI</td>
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<tr>
<td>OLD MONK</td>
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<tr>
<td>CABO</td>
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<td><strong>GIN</strong></td>
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<tr>
<td>TANQUERAY NO. TEN</td>
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<tr>
<td>TANQUERAY</td>
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</tr>
<tr>
<td>BOMBAY SAPPHIRE</td>
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</tr>
<tr>
<td>DOJA</td>
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<td>HAPUSA</td>
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<td>TAMRAS</td>
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<td>GREATER THAN</td>
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<td>GORDON’S</td>
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<tr>
<td><strong>VODKA</strong></td>
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<td>KETEL ONE</td>
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<td>ABSOLUT</td>
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*The standard pour for spirits is 30 ml*
BRANDY & COGNAC

MARTELL XO 1300
MARTELL VSOP 475
HONEYBEE 250

BOURBON, IRISH, TENNESSEE, JAPANESE

SUNTORY TOKI 600
JIM BEAM 500
JAMESON 500
JACK DANIEL'S 500

FENI

CAZULO COCONUT FENI 200
CAZULO CASHEW FENI 200
CAZULO DUKSHIRI 200

DIGESTIF

Cointreau 400
JAGERMEISTER 350
BAILEYS IRISH CREAM 350
MALIBU 350
KAHLUA 300

BEER

SEVEN RIVERS BEER - Ask your server for the brew on tap
SPECIALITY 475
CORE 450

Milk  Nuts  Sulphur  Gluten

The standard pour for spirits is 30 ml
# ZERO PROOF

<table>
<thead>
<tr>
<th>Drink</th>
<th>Calories</th>
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<tbody>
<tr>
<td><strong>CALL IT A MARTINI</strong></td>
<td>350</td>
</tr>
<tr>
<td>pineapple juice, lime, ginger, mint</td>
<td>64 KCAL</td>
</tr>
<tr>
<td><strong>ORANGE BLOSSOM</strong></td>
<td>350</td>
</tr>
<tr>
<td>orange juice, basil, lime, carbonated water</td>
<td>90 KCAL</td>
</tr>
<tr>
<td><strong>VEDRO</strong></td>
<td>350</td>
</tr>
<tr>
<td>cucumber, lemongrass, lime, sparkling water</td>
<td>60 KCAL</td>
</tr>
<tr>
<td><strong>SPARKLING WATER</strong></td>
<td>350</td>
</tr>
<tr>
<td><strong>TONIC WATER</strong></td>
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<tr>
<td><strong>SVAMI 0 ABV G&amp;T</strong></td>
<td>300</td>
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<tr>
<td><strong>BOOCH KOMBUCHA</strong></td>
<td>300</td>
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<tr>
<td><strong>BUDWEISER 0.0</strong></td>
<td>300</td>
</tr>
<tr>
<td><strong>TEA</strong></td>
<td>105</td>
</tr>
<tr>
<td>105 KCAL</td>
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<tr>
<td><strong>COFFEE</strong></td>
<td>300</td>
</tr>
<tr>
<td>74 KCAL</td>
<td></td>
</tr>
<tr>
<td><strong>AERATED BEVERAGES</strong></td>
<td>250</td>
</tr>
<tr>
<td><strong>BOTTLED WATER</strong></td>
<td>250</td>
</tr>
</tbody>
</table>
DRINK THE FIRST.
SIP THE SECOND SLOWLY.
SKIP THE THIRD.

KNUTE ROCKNE
What's your story