
















We are looking for using day by day more of our ingredients from local and organic origins. We enjoy also sharing some fermented italian and french products.

www.fabricanomada.es

Facebook: @fabricanomada





fabrica0nomada@gmail.com

Bruschette (Toasts with sourdought homemade bread)		Prices
(gluten-free options)		
Homemade Pâté	 	5,00 €
Spanish omelette with "salmorejo"		4,00 €
Smoked Herring, mayonnaise y beetroot	   	5,00 €
Nomad Bénédict eggs (Pistachio Mortadella, tomato, poached eggs y holandaise sauce)	  	5,00 €
Focaccia with Bologne Mortadella	 	5,00 €
Salmorejo with iberian ham "La Galana"		5,00 €


For Sharing, or not...

Burrata from Puglia (200 gr de Buffala)		16,00 €
Plate of iberian ham "cebo de campo / La Galana"		16,00 €
Nomad plate (italian charcuterie, artisanal cheese, pâté, etc...)		19,00 €
Fresh homemade pasta (Adultos / niños)	        	16 € / 7 €
Duck hachis parmentier		16,00 €
Nomad burger with potatoes (Meat or veggie)	  	15,00 €
Plate of artisanal cheeses (Italian, Spanish and french)		13,00 €
Daily Suggestions		Ask about

Desserts

Mascarpone mousse with orange sponge cake, chocolate and pistachios	  	5,00 €
Fresh ricotta with caramelized figs		5,00 €

Warm drinks

Coffee or macchiato or Café bombón / coffee latte / coffee with liquor		1,5 / 2 / 3 €
Infusions and teas fábrica nómada selection		2,00€



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Red wines (20% discount for take away bottles)



	Glass / Bottles
Camino de Navaherreros 2017 (Madrid) Garnacha	4 € / 17 €
El Castro de Valtuille 2018 (El Bierzo) Mencia jòven	4 € / 17 €
Artuke 2018 (Rioja) Tempranillo y Viura	18,00 €
Remelluri 2011 (Rioja reserva) Tempranillo, Garnacha, Graciano, Viura y Malvasia	30,00 €
Trompo 2018 (Ribera del Duero) Tempranillo	18,00 €
Neo 2014 (Ribera del Duero) Tempranillo	41,00 €
Guímaro Camiño Real 2017 (Ribeira Sacra) Mencia	25,00 €
PHILIPPE ALLIET Chinon Tradition 2017 (Loire, Francia) Cabernet franc	27,00 €
RENÉ BOUVIER Le Chapitre Suivant 2017 (Borgogne, France) Pinot noir	31,00 €
ODDERO Dolceto D'Alba 2017 (Piemonte, Italia) Dolcetto d'Alba	25,00 €

White wines, sparkling and Sherry (20% discount take away bottles)



Basa 2018 (Rueda) Verdejo y Viura	4 € / 16 €
Canicas 2018 (Rias Baixas) Albariño	4 € / 17 €
Gaba do Xil 2017 (Valdeorras) Godello	4,20 € / 19
Eido Ermos 2017 (Ribeiro) Teixadura, Torrontès, Albarino y Lado	22,00 €
HUGEL GENTIL (Alsace) 2018 Riesling, Gewurztraminer, Sylvaner, Pinot gris y Muscat	4 € / 19 €
PETIT CHABLIS JULIEN BROCARD LES PLANTES 2017 (Chablis) Chardonnay	27,00 €
L'OSTAL CAZES ROSÉ 2018 (Pays d'OC, Francia) Garnacha y Syrah	19,00 €
Manzanilla Maruja (Jerez) Palomino fino	4 € / 19 €
ANDRÉ CLOUET GRANDE RESERVE (Champagne, Francia) Pinot noir	42,00 €

Cocktails

Americano / Negroni / Spritz Aperol / Spritz Campari / Fernet Tonic	7,00 €
Caipirinha / Caipiroska / Mojito / Fruta colada	7,00 €
Gin Tonic / Gintonic Premium	6 € / 8 € / 9 €
Copas / Copas premium	6 € / 8 € / 9 €
Suggestion Cocktails	8,00 €

Other drinks

Beer (butcher / schooner or bottle / pint)	2,5 € / 3 € / 4,5 €
Summer red wine	3,50 €
Soft drinks	3,00 €
Water 1 L / Sparkling water 33 cl / water 33 cl	2 € / 3 € / 2 €

Food Allergens



GLUTEN CRUSTACEAN FISH EGGS PEANUTS SOY MILK TREE NUTS CELERY MUSTARD SESAME SULFITS LUPINS SHELLFISH