Nomad
BEACH BAR & RESTAURANT

Welcome to Nomad

Our menu brings together vibrant coastal flavours, global inspirations, and the freshest local ingredients, thoughtfully prepared to celebrate the spirit of Diani Beach. From light bites to signature dishes, we invite you to explore at your own pace.

Scan the QR code to view this menu in other languages.

STARTER

Mezze Platter 1500
A curated selection of moutabal, labneh, muhammara, fattoush, vegetable pickles, olives, pita bread, and tabbouleh, hummus

Mango Prawn Tartar 1500
Poached prawns folded with mango. Lime chili and fresh herbs, avocado, finished with citrus pearls, crusty lavash

Spicy Prawn Tempura 1500
Spiced tempura prawns, ponzu aioli, sweet chilli, pickled apple & red cabbage salad .

Broccoli Steak 1400
Pan roasted broccoli served over a creamy beetroot hummus, drizzled with chermoula, crushed nuts, micro greens, gratinated cherry

Crispy Calamari 1400
Golden fried calamari, semolina crust, chill dust, fresh lemon, ponzu aioli

Fusili Primavera 1500
Cherry tomatoes, olives, feta crumble, broccoli, basil, grilled zucchini, garden peas, roasted pistacchio, mushrooms . sesame vinaigrette

CARPACCIO

Beef Carpaccio Tonnato 1600
Hand sliced beef tenderloin , elegantly layered with a silky tuna caper emulsion, finished with micro greens

Smoked Sailfish Carpaccio 1500
Smoked sailfish paired with tomato salsa, crisped arrowroot parmesan cheese, drizzled with coriander aioli

Beetroot Crudo 1400
Poached beetroot, whipped feta, pistachio gremolata, micro herbs, balsamic drizzle and caramelised orange

Should any of these ingredients be unavailable a suitable alternative will be suggested.
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SOUP

Seafood Soup 1800

Succulent squid, tender fish, plump shrimp, mussels, bisque, garlic ciabatta and saffron strands

Chicken Broth with Ramen 1500

Rich chicken broth, fragrant herbs, noodles, tender chicken, boiled egg, chilli, sesame, wakame & mushrooms

Beet & Apple Gazpacho 1300

Poached beet, charred apple, cinnamon, fresh coconut and ginger, enhanced with sherry reduction, topped with fresh basil, cheese crouton

SALADS

Thai Beef & Mango Salad 1500

A vibrant Thai-inspired dish with grilled beef, green mango, crisp vegetables, habanero chili, tangy fish sauce-lime dressing, and roasted peanuts

Mediterranean Chicken Citrus Salad 1600

Grilled chicken, mandarin segments, cashew, feta, caramelized grape fruit. pomegranate, mixed lettuce, balsamic reduction

Charred Squid 1600

Whole Skewered calamari, lemon & herb butter, roasted fennel & cherry tomato, garlic bread.

Classic Ceasar With Choice Of Plain | Chicken

1400 | 1800

Crisp lettuce, creamy Parmesan-infused Caesar dressing, garlic croutons and shaved Parmesan, anchovies & crispy bacon on the side

Grilled Halloumi salad 1500

Chickpeas, quinoa, roasted cherry tomato, capsicum, microgreens, , honey lemon vinaigrette, sweet corn, cucumber

Poke Bowl 1500

Lightly torched tuna, Aji Amarillo ponzu glaze, fragrant sushi rice, marinated mango, crispy shallots, cucumber, charred pineapple, roasted cashew nuts, pickled red cabbage

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SUSHI

Tuna Tataki — 1900
Osaka-style tuna slices, slightly seared, infused with truffle soy, black sesame, crispy garlic and lumpfish roe

Avocado Blossom Maki — 1500
Sushi rice & nori rolls, crisp cucumber, yuzu soy glaze, spicy togarashi mayo, toasted sesame

Spicy Togarashi Tuna Roll — 1500
Spicy tuna, shichimi togarashi, crispy tempura flakes, chili-lime glaze

Vegetable Tempura roll — 1500
Carrot, eggplant, french beans, courgette, avocado, yuzu mayo

Nomad Sushi Platter — Single 2400 Double 4000
A curated selection of the freshest, hand-crafted sushi, sashimi, nigiri, nomad rolls, pickled ginger and wasabi soy

Salmon Roll — 2500
Fresh salmon, avocado, cucumber, roasted sesame seeds, sriracha mayo

California Rolls — 2000
Hand-rolled with fresh mangrove crab, creamy avocado, and crisp cucumber, wrapped in delicate sushi rice, yuzu mayo, a light dusting of shichimi togarashi

Dragon Tempura Roll — 1900
Crisp, golden shrimp, nestled with avocado and fresh cucumber, delicately wrapped in sushi rice and nori. Yuzu teriyaki glaze, togarashi aioli and toasted black sesame

Sashimi Mix — 2000
Four slices raw tuna, four slices raw white fish, three slices tamago, three slices cooked octopus, three slices raw salmon, spicy & sweet mayo

Vegetarian Sushi Mix — Single 2000 Double 3000
A curated selection of the freshest, hand-crafted sushi, veg sashimi & nigiri, pickled ginger, wasabi soy

Kyoto Tuna Crunch — 1600
Tempura crusted sushi sando layered with spiced tuna, avocado, pickled cucumber served with soy glaze & wasabi aioli

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LIGHT BITES

Cheese Beef burger — 1800
Juicy 180g beef patty, melted cheese, fresh tomato, crispy lettuce, gherkins and crispy onions on a toasted brioche bun with honey mustard aioli, served with crispy fries

Stuffed Chicken Drumsticks — 1500
Panko crusted drum wings stuffed with spinach, mozzarella, cream cheese, served with green salad, tzatziki sauce

Chicken Pesto Sandwich — 1600
Crisp crusted chicken, pesto sauce, mozzarella, multicereal bread, shredded lettuce, avo mayo, fries

Chicken Taouk Skewers — 1800
Chicken marinated in yoghurt, garlic & lemon, flame grilled, served with garlic flat bread, fattoush and hummus

Prawn & Calamari Satay — 1800
Grilled prawns and calamari in a spicy peanut sauce, served with polenta, roasted vegetables .

Spicy Seafood Bao — 1600
Soft bao buns filled with spiced seafood, topped with mixed salad. tonkatsu mayo. feta crumble, drizzeled with lime, fries

Chicken Quesadilla — 1800
Grilled flour tortilla filled with smoky chicken, melted cheese, and caramelised capsicum, served with fresh guacamole, sour cream, and pico de gallo

Spicy Lamb Cone — 1600
Cruchy cone shell filled with spicy lamb, topped with fresh pico de gallo,feta crumble, melted mozzarella, avocado, bouquet, cilantro and tzatziki

Philly Steak Sandwhich — 1800
Flame-grilled beef steak, layered with caramelised red cabbage & mixed pepper, melted cheese, , sriracha, served with chimichurri fries and aioli

Handcrafted samosa 1pc — 400
Crispy golden pastry, mango chutney dip generously filled with your choice of:

- Spiced beef
- Chicken
- Feta & coriander
- Mixed seafood

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PASTA

Penne, Spaghetti or Tagliatelle 1500
Choose your sauce: Pomodoro , Pesto , Aglio e Olio , Arrabbiata Bolognese

Pan Roasted Gnocchi 1900
Roasted chicken breast, pea cashew espuma, infused with garlic, thyme, finished with muhammara

Crab & Prawn Fettuccine 2600
Fettuccine in a rich heirloom tomato bisque, fresh crab & prawns, white wine, garlic, and chili, finished with lemon zest and dried basil

Seafood Tagliatelle 2400
Tagliatelle tossed in a light seafood bisque, prawns, sea fish, squid, mussels, white wine, cherry tomatoes, and fresh herbs

Spinach & Ricotta Ravioli 1800
Delicate handmade pasta filled with creamy ricotta, fresh spinach, and smoky pimento, with sage butter and parmesan

Truffle Cacio e Pepe 1800
Pasta enveloped in a luscious emulsion of Pecorino Romano and cracked black pepper, elevated with the deep aroma of truffle

SIDES

Plain Chips	700
Masala Chips	700
Creamy Spinach	500
Roast Potato	700
Truffle Fries	700
Fried Rice	700
Rice	500
Mashed Potato	500
Kachumbari	500
Garden Salad	700
Mix vegetable	500
Chapati	300

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FROM THE LAND

Creamy Garlic Tenderloin 3000
Grilled beef fillet with creamy garlic mustard sauce, green pepper corns, sauteed vegetables, potato gratin

Laikipia Aged Ribeye 4000
Perfectly Grilled , Served with crispy herbed potato wedges, veges, and a rich red wine jus

Braised Lamb Shank 3000
Tender lamb, slow-braised, buttered couscous, french beans, cranberries, almond flakes

Grilled T- Bone 4300
Perfectly grilled and caramelised for depth and tenderness. Served with crisp, golden hand-cut truffle fries, a salad and a rich red wine jus

Grilled Pork Sampler 2600
Perfectly grilled combo of pork chops & Ribs, creamed spinach, sweet potato mash and caper veloute

Charred Boneless Chicken 2200
Tender half spring chicken marinated in smokey paprika, garlic and thyme, served with masala fries

Chicken Parmigiana 1800
Crisp, golden panko-crusted chicken, tangy tomato sauce, melted mozzarella & parmesan, buttered Broccoli, and Chimichurri fries

Chicken Rotisserie 2200
Herb infused half chicken, marinated in thyme, rosemary and garlic, then roasted for a deep, crisp flavour, served with barbecued potatoes

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SWAHILI & INDIAN CORNER

Nyama Choma Sampler 3400
Cajun chicken, lamb kofta, charred beef minute steaks, kachumbari, ugali, local greens

Grilled Paneer Tikka 1800
Grilled paneer & pepper skewers in a spicy yoghurt marinade, served with Swahili pumpkin chapati and mint chutney

Vegetarian Thali 1800
A sumptuous platter of khadai paneer, lentils, flaky paratha jeera rice, mango pickle, mint chutney

Nomad's Prawn Curry 2500
Queen prawns simmered in a tangy curry sauce, and coriander. Served with jasmine rice, chutney, kachumbari, raita

Mbuzi Mchuzi & Matoke 2000
Tender goat perfectly infused with matoke and aromatic spices, can be done mild as well, with rice

Swahili Grilled Fish 2200
Grilled catch of the day, gently simmered in a luscious coastal masala coconut sauce, Jasmin rice, "might be whole or fillet"

SEAFOOD

Grilled Seafood Platter 3800
Garlic lemon prawns, fish fillet, calamari, mussels, octopus, lemon garlic butter, soft crab, buttered sweet potato, salad

Sesame-Crusted Seared Tuna 2500
Served on bed of Thai mango noodle salad, avocado, miso garlic butter sauce

Herb Crusted Fish 2600
Roasted Provençal sauce, miso-charred catch of the day, Bok choy, and mashed potatoes.

Crispy Fish & Chips 1900
Golden battered fish fillet, hand-cut fries, tartar sauce, sweet chilli sauce, kachumbari

Harissa Prawn 3600
Flamed spicy prawns,, saffron rissoto, buttered peas, beetroot & yoghurt emulsion.

Grilled Octopus 2200
Charred octopus, lemon herbed butter, chimichurri, sautéed garlic potatoes, muhammara

Tandoori Fish Kebab 2200
Charred spicy fish skewer, chana masala, grilled pitta bread, mint chutney, mango chutney,

Grilled Prawns 3400
Spicy king prawns, salsa verde, garlic butter, garlic parmesan wedges, garden salad

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PIZZA

	32 cm	41 cm
Focaccia A simple yet flavourful flatbread infused with extra virgin olive oil and fresh rosemary	900	1800
margherita Mozzarella, tomato sauce & oregano	1200	1600
Carbonara Pizza Classic cabonara style, crispy bacon, mozzarrella, parmesan, egg	1800	2400
Hawaii Mozzarella, tomato sauce, cooked ham, pineapple and oregano	1600	2200
Pesto Genovese Basil pesto, feta, cherry tomatoes, mozzarella, olives	1800	2200
Diavola Mozzarella, tomato sauce, chillies, spicy chorizo salami & oregano	1800	2400
Vegetarian pizza Mozzarella, tomato sauce, zucchini, eggplant, pepper, mushroom, sweet corn & oregano	1600	1900
Fruitti di Mare Mozzarella, tomato sauce, octopus, prawns, calamari, & oregano	1800	2400
Vesuvio pizza Mozzarella, Bolognese, beef pepperoni, tomato sauce, fresh chilies	1800	2400
Quattro Formaggi Mozzarella, cheddar, gorgonzola & parmesan	1700	2200
Pollo Pizza Mozzarella, tomato sauce, chicken flakes, and sweet pepper	1800	2400
Prosciutto e Fungi Mozzarella, tomato sauce, mushroom, cooked ham	1600	2200
Chilli's garlic Pizza House-Made Garlic sauce, Topped with melted mozzarella	1200	1600
Extra Toppings Per Item		500

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DESSERT

Orange & Date Pudding 900
Heart warming pudding with a touch of ginger and drizzled with caramel sauce

Dark Choco Passion Tart 1000
Passion fruit curd layered with dark chocolate ganache in a crisp tarte shell, topped with rasp berries

Chocolate Brownie 900
Dense, moist, and packed with intense chocolate flavour, vanilla ice cream

Caramel Carrot Cake 800
Carrot frosting, warm spices, toasted walnut, finished with a rich caramel drizzle

Tiramisu 1000
Espresso & Liqueur-soaked sponge, smooth mascarpone, crowned with cocoa

Raspberry Cheese Cake 900
Luscious no-bake treat crafted with finest cream cheese, buttery biscuit base, blueberry coulis

Chocolate & Cashew Samosa 800
Crisp, flaky samosa pastry encasing a rich, molten chocolate and cashew nut filling

Organic Fruit Platter 1100
A curated selection of seasonal fruits with your choice of homemade sorbet

Homemade Ice Cream 400 per scoop
Vanilla, hazelnut, stracciatella, banana, pistachio, salted caramel, cashew nut, peanut butter, chocolate, coconut, mixed berries, After Eight, Jack Daniel's, oreo

Homemade Sorbet 400 per scoop
Mango, passion, strawberry, tree tomato, lemon, papaya, tamarind, orange-ginger

Extras 100
Topping or cone

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GO GREEN

From Farm to Plate

Since 2017, We has cultivated an Organic Farm using permaculture and regenerative agriculture principles. The farm supplies fresh, organic produce to our restaurants while promoting a circular economy to minimize waste.

No Fertilizers:

Food scraps and plant cuttings are composted.

No Pesticides:

We encourage natural pest predators.

Upcycling:

Items like fridges, glass bottles, and tires find new purposes on the farm.

Sustainable Seafood

We adhere to a Sustainable Seafood Policy:

- No Lobster & Reef Fish: These species are critical to ocean ecosystems.
- Size Matters: We source only mature fish, ensuring they have reproduced to maintain healthy populations.

Waste Management

We prioritize reducing plastic waste:

- No plastic bottles or straws.
- Daily beach cleans upcycle plastic into new products at our “Trash to Treasure” workshop.
- Glasses are made from repurposed bottles.

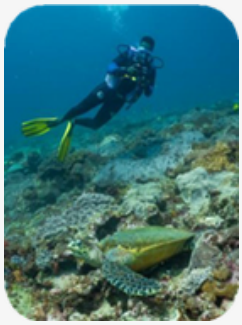
Marine Education Centre

Founded in 2018, the Marine Education Centre is a free public resource supporting initiatives like Diani Turtle Watch and the Olive Ridley Project. Open daily 2 PM - 5 PM.

Preserving Habitats

The Sands proudly protects Diani’s largest Coral Rag Forest, a biodiversity hotspot home to threatened species. Other green initiatives include:

- Solar water heating.
- Biodegradable bathroom products.
- Sustainable take-away packaging.



Join Us:

Visit *green.thesandskenya.com* or meet our Green Team and Marine Team to learn more.