



•LAGOS• *Awari* •ABUJA•
Restaurant Week |
3-23 NOVEMBER, 2025



NÓMAADA

APPETISER

CHOICE OF ONE

Fiery Chicken Croquette

Pulled chicken, Peruvian yellow chilli, aged parmesan and olive aioli — a crisp, creamy beginning.

Ajillo Fire Prawns

Tiger prawns tossed in chilli yuzu butter, crispy garlic & onion crisps — rich, aromatic, unforgettable.

MAIN COURSE

CHOICE OF ONE

Peruvian Lomo Saltado

Wok-fired imported beef loin with garlic, onion & tomato, served with jasmine rice & crispy potato fries — bold & soulful.

Seoul Glass Noodles

Glass noodles stir-fried with Chinese cabbage, scallions & gochujang in oyster sauce — sweet heat, silky texture & Korean fire.

Nikkei Grilled Chicken

Grilled chicken breast in ancho chilli teriyaki glaze, served with mashed potato purée — smoky, tender & comforting.

DESSERT

CHOICE OF ONE

Grandma's Nomadic Churros

Homemade churros, Dulce de Leche, Mexican vanilla & cinnamon powder.

Basque Burnt Cheesecake

Caramelized crust, vanilla Philly cheese & warm banana slices — smooth, rich & indulgent.

Special Set Menu Price - N55,000

BANK PARTNER



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