



• 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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