

NŌMÉ

NEW YORK

SUNDAY BRUNCH PT. I

APPETIZERS

SMOKED BOURBON BABY BACK RIBS

braised ribs /bourbon glaze

MB BEEF SLIDERS

prime ground beef /bordelaise /dijon mustard

BANG BANG CHICKEN

signature recipe /spiced honey /spicy mayo /chives

CORVINA FISH TACOS

aji sauce /daikon radish slaw /guacamole /grilled lime

SALADS

RUBY SALAD

mixed greens /beetroot /edamame orange /corn /hearts of palm /ginger honey vinaigrette

AUX LARDON D'AGNEAU SALAD

lamb bacon /mixed greens /hard-boiled egg /creamy mustard balsamic vinaigrette

MAINS

STEAK AND EGGS

2 eggs your way & 12 oz steak with wasabi chimichurri

SHAKSHUKA

2 eggs over easy /crushed tomato /house salad and toast

AVOCADO BENEDICT

avocado mousse /poached egg /cherry tomato & cucumber crudité /watermelon radish

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OMELLETES

SPANISH

bell peppers /potato /onions /garlic

FRENCH

spinach /mockzarella /caper aioli

NIKKEI

peruvian peppers /potato /onions /yellow aji sauce

TOASTS

SALTY TOASTS

SALMON

cured salmon /avocado mousse /poached egg

TUNA

tuna /avocado mousse /peruvian crudité

BLT

lamb bacon /mixed greens /roasted tomato base /poached egg

SWEET TOASTS

FRENCH TOAST

wildberry salad and whipped cream

TIRAMISU TOAST

whipped coffee cream /shaved chocolate

BANANA BRULÉE TOAST

dulce de leche and banana brulée

SIDES

CREAMY CORN

BREADED ONION PEARLS WITH BBQ SAUCE

FRENCH FRIES

regular /bravas /truffle