

# NIMBU

## MENU

### MAINS

#### CHICKEN CAESAR WRAP \$12

Romaine lettuce, Caesar dressing, parmesan, bacon

#### TUNA SALAD WRAP \$12

Tuna mayo, celery, apple, mixed greens

#### MEXICAN SHREDDED BEEF SANDWICH \$12

Cajun spices, mixed greens, roasted bell pepper

#### 🌿 MEDITERRANEAN VEGETABLE SANDWICH \$12

Grilled mixed vegetables, feta crumble, babaganoush

#### TUNA POKE \$15

Sushi rice, marinated tuna, fresh diced vegetables

#### CARIBEAN CEVICHE \$13

Prawns, fish, citrus juice, coconut water, red onion, coriander

#### 🌿 HUMMUS \$8

Classic or Heart of Palm

#### 🌿 GUACAMOLE + PICO DE GALLO \$10

#### 🌿 BEETROOT SALAD \$11

Lettuce, basil, sweet potatoes, fresh cheese

#### FISH OR CHICKEN FINGERS \$10

#### FRUIT SALAD + YOGURT \$8

### DRINKS

#### BEER/HARD SELTZERS

Pilsen - Imperial \$28

x 6 units

Bavaria - Heineken - Corona \$32

x 6 units

Numu \$34

x 6 units

Adan & Eva \$42

(red fruits, coconut-lemon, lemon-ginger) x 6 units

Smirnoff \$42

(light, regular, apple, blackberry, guarana) x 6 units

#### WHITE WINES

San Huberto Reserve, Chardonnay - Argentina \$42

Tacama Blanco de Blancos, Sauvignon Blanc -

Peru \$52

Passion 4, Torrontes - Argentina \$43

Agustinos Reserve Chardonnay - Chile \$42

AOC Domaine Laporte AOC Sancerre - France \$85

#### RED WINES

Wayna, Organic Malbec - Argentina \$50

Andeluna Altitude, Cabernet Sauvignon Blanc -

Argentina \$78

Tacama Gran Tinto - Peru \$43

Agustinos Reserve Pinot Noir - Chile \$38

Saint Emilion Grand Cru Chateau La Grace Dieu -

France \$90

Pink Rose

Domaine Fredavelle Cote d Aix en Provence Rose -

France \$42

Domaine Petite Envie - France \$

#### CHAMPAGNE / SPARKLING

Moet & Chandon Brut Imperial - France \$120

Veuve Clicquot Brut - France \$120

Le Cavalier Blanc de Blancs Brut - France \$35

#### NON ALCOHOLIC

Gatorade/Powerade Zero \$5

Red Bull \$8

San Pellegrino 500ml \$6

Rainforest Water 475ml \$6

Pop Sodas \$4

Water 355ml \$2

### SIDES

CHIPS \$5

PITA BREAD \$5

CRUDITES \$5

