

FÁBRICA NÓMADA / ITALOFRENCH BISTROT



Restaurant & Wine Bar

From Tuesday to Saturday from
13:00 to 00:30

Sunday from 13h to 17h
(Kitchen Open All day)

Bookings: 611 42 84 06

¡Craft, Kind & Tasty!

@fabricanomada / www.fabricanomada.es

Did you feel at ease?
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Tripadvisor

We love to share with you craft wines, beers, cocktails & food, especially from the european southwestern countries (Italy, France & Spain), although we still love traveling. You'll can dicover other cultures details also.

We enjoy enriching the apparent simplicity of or menu. We do everything like around the house, in order that make you feel like in your home but travelling a little. We take care of using most of our fresh products local or national, some of them organic, sustainable, and we bring fermented foods from Italy and France. The concept is to use products from over here, with the ideas from over there, as if they were prepared at home.

We are looking for creating a different well-being place to disconnect and reconnect with friends, alone or with family around a traveler's table. We deeply believe that in order to provide a quality service, is mandatory we take the responsibility to creat the appropriated conditions to take care of the people we works in the service sector in order to take care of you with an hospitable smile that risen from inside.

We pursue the vision of the hospitality of the future, healthier and more sustainable in every sense and for all actors involved, inside & outside.

@ecogastronómadas (Local body & traveller soul)



Option to make it Vegan



Option to make it Vegetarian or naturally Vegetarian



Option to make it Gluten-free or naturally Gluten-free



Wine Menu | We love sharing with you mostly wines from medium & small wineries, mainly from Italy, France & Spain, low sulfurous and no added chemicals. Tasty wines, that goes over well for your body, with a large variety of different tastes in order you'll find your favourite one.

Vini Italiani



Spumante

Prosecco Doc Bio Brut / Glera

(Valdobbiadene / Veneto) (Delicately fruity & elegant / Appetizer & Risotto) 26

Bianco

Gabi di Rovereto di Nicola Bergaglio 2022 / Cortese

(Piemonte / Sustainable) (Smooth y dry / Seafood & cold meats) 27

Bianco del Salento "Edda" 2021 / Chardonnay

(Puglia) (Warm, oaky & velvety / Cheese & appetizer) 32

Sannio Terre Stregate del sannio dop 2021 / Falanghina

(Campania) (Floral, cistic & length / Poultry & fish) 29

Romagna Eugale Doc 2022 / Pagadebit

(Romagna) (Fresh, oaky & elegant / Fish & tacos) 31,5

Rosso

Valpolicella Classico "Le Bine" 2022 / Corvina Veronese & Rondinella

(Valpolicella DOC) (Elegant & fresh / Red meats) 25

Chianti Superiore Villa Millarina Bio 2022 / Sangiovese

(Toscana) (full-bodied, fresh & fruity / Red meats) 24,5

Nebbiolo Langhe Principiano 2021 / Nebbiolo

(Langhe Nebbiolo) (Ballanced & elegant / Lamb & veal) 37

Elisabetta Foradori 2019 / Teroldego rotaliano

(Dolomitas / Biodynamic) (Intense & balsamic / Lamb & veal) 40

Vins Français



Bulles

Champagne André Clouet Silver Brut Nature / Pinot Noir
(Grand Cru) (Aromatic, intense & length / Appetizer & pork) 60

Champagne Claude Cazals Carte d'Or Brut nature / Chardonnay
(Grand Cru) (Dry, balanced & very length / Appetizer & sweets) 65

Blanc

Domaine de la Pépière la pépie 2022 / Melon de Bourgogne
(Loire nantais / Biodynamic) (Mineral & salty / Seafood & Cold meats) 28

Hugel Gentil 2021 / Riesling, Gewurztraminer, Silvaner...
(Alsace) (Fresh, aromatic & elegant / Appetizers & marinated fish) 26

Rodolphe Demougeot Côte d'Or 2021 / Chardonnay
(Bourgogne / Biodynamic) (Balanced & oaky / Pasta & risotto) 44

Rouge

Haute Côte de Fruit 2022 / Malbec
(Cahors / Natural) (fruity & complex / Appetizers & meat) 29

La cuvée du Chat 2021 / Gamay
(Beaujolais / Natural) (Balanced & silky / Pasta & Appetizers) 32

Chateau Villa Bel-Air 2016 / Merlot, Cabernet Sauvignon & Cabernet Franc
(Bordeaux Graves) (Complex y creamy / Meat & cold meats) 37

Philippe Alliet Vieilles Vignes 2021 / Cabernet Franc
(Loire Chinon / Sustainable) (Intense & round / pâté & tacos) 40

Domaine Matrot Bourgogne 2021 / Pinot Noir
(Bourgogne / Organic) (Smooth & oaky / Veal & game meat) 50

Vinos Españoles



Espumosos

Cava Colet Vídua! Extra Brut 2019 / Moscatel, Parellada & Gewürztraminer
(Penedés / BIO) (Green Apple & citric / Appetizer & fish) 28

Cava Colet Vídua! Rosé 2019 / Moscatel, Parellada, Gewürztraminer & Garnacha
(Penedés / BIO) (Snacks & seafood / Balanced & aromatic) 28

Oloroso Sherry & Dulce

Manzanilla. Maruja. / Palomino
(San Lucar de Barrameda) (Iodized & mineral / All kinds of food) 23

Moscatel Oro Collantes / Moscatel
(Cadiz) (Honeyed & vanilla / Seafood, cheese & Cold meats) 25

Blanco

Ixakoli Gaintza 2022 / Hondarrabi Zuri, Hondarrabi Beltza & Gros Manseng
(País Vasco) (Citric & mineral / Platters & Toasts) 25,5

Rioja. Selva Nevada 2021 / Viura & Garnacha blanca
(Rioja Alavesa) (Juicy & vibrating / Vegetables & appetizers) 24

Caneco 2022. Narupa Vinos / Albariño
(Rias Baixas) (White fruits & mineral / Seafood, pasta & cheese) 28

Pepe Mendoza 2023 / Moscatel, macabeo & airén
(Alicante / BIO) (Fresh & aromatic / Risotto & vegetables) 27

Algueira Brandán 2022 / Godello
(Ribeira Sacra) (Fresh, with character & full-bodied / Ristto & aperitivo) 30

Tinto

Depe Mendoza tinto 2021 / Monastrell, Giró & Alicante Bouschet
(Alicante / BIO) (Red & black berries / Poultry & Pasta) 27

Las Cabañuelas 2021 / Garnacha
(Cebreros) (Red berries & spicy / Lamb & poultry) 26

Ultreia, Saint-Jacques 2021 / Mencía
(El bierzo / Sustainable) (Floral & red-berries / Cold meats & Vitello) 26

Toro Prima, 2020 / Tinta de Toro
(DO Toro / Sustainable) (Red-berries & structured / Cold meats & Meat) 28

L'Enclos de Peralba 2019 / Garnacha, Syrah & Cariñena
(Penedès / Sustainable) (Black berries & oak / Pasta & meat) 29,5

International Wines



Porto Wine Van Zeller Ruby / Touriga nacional, touriga franca...
(Porto) (Sweet & powerfull / Cheese & sweets) 27

Douro Rufo 2019 / Touriga franca & touriga nacional
(Douro Porto) (Red & Black berries, oaky / Pasta & Meats) 23,5

Domaine des Ouled Thaleb Tandem 2021 / Syrah
(Marruecos) (Round & spicy / Tacos, parmigiana & duck) 31

Ridge Lytton Springs 2019 / Zinfandel, petite sirah...
(California / Organic) (Balsamic & structured / Veal & poultry) 75

*Ask for our specials wines of the moment &
for the wine by glass*


CRAFT COCKTAILS



- > Aperol, Campari o Cynar Spritz (with cava & soda) 7
- > Negroni or Americano 7
- > Mojito cuban style 7
- > Caipirinha brazilian style 7
- > Vozka, Whisky or Bourbon Sour 7
- > Tequila Margarita infused with rosmary 7
- > Long Island Iced Tea 8
- > Michelada (Mexican cocktail made with beer) 4,5
- > Café Shakerato 4,5
- > Ask us for the seasonal cocktails

Craft Beers



- > The home beer "Mileches" Pale Ale 5
- > Craft beer alcohol-free 00 4,5
- > Menabrea Bionda Lager (Biella | Italy) 4
- > Nevada Blondy Lager helles bock (Fondón / Almería) 5
- > Nevada Bock Lager tostada (Fondón / Almería) 5
-  > Nature Pils Nómada (Gluten-free) 4,5
- > La Gavach Taram Taram Amber Ale Organic frenchify from Granada 5
- > La Gavach Zurbagan IPA Organic frenchify from Granada 5,5
- > La Gavach Vagalame New England IPA Organic from Granada 5,5
- > Ocean Beer Lager (Craft / 100% Profits for the Oceane) 4,5
- > Ask us for the Seasonal Beers
(Stout, Belgian style, diferents IPA, and so on...)

Tell us if you suffer some allergy, We'll take care of!



Gluten



Crustacean



Fish



Eggs



Peanuts



Soy



Milk



Tree Nuts



Celery



Mustard



Sesame




Sulfites




Lupines






Shellfish

Grab a Bite 





Toasts:

-  > Nomade Egg (Our version of the oeufs Bénédicté) 6
- > Homemade Pâté from chicken liver 4
- > Anchovies (Italian style) with spicy jam 4
- > Pork loin (Olive oil preserved) with homemade jam 6
- > Vitello Tonnato 6

Cheese & cold meats:

-  > Nómade Appetizer Mix 23
(Cold meats, cheese, homemade pâté, pork loin & Pickles)
-  > Craft cold meats (Two different types) 14
-  > Craft cheeses (Three different types) 14
- > Cicchetti of cold meats or cheese (small dish) 3,5

Cibo di strada (Street food)

-  > Frenchify Arepa with duck (Duck comfit) 9
-   > Arepa of pork or lamb 8
- > Beef Burguer "life-jaw" with potatoes 15
-  > Tacos Italian Style (two of pork & two of lamb) 18
- > Dish of 2 units of tacos 12
- > Extra taco to add to a dish of 4 units 5







À partager (To share in the middle)

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|   | > Seasonal french omelette with salade (In the board) | (P/M) |
|   | > Eggplant parmigiana with salad | 14 |
|   | > Seasonal Salad | 14 |
|  | > Vitello Tonnato (Italian mare e monti dish) | 18 |
| | > Fresh homemade tagliolini egg carbonara | 15 |
| | > Seasonal fresh stuffed pasta (In our seasonal board) | (P/M) |
|  | > Seasonal Risotto (In our seasonal board) | (P/M) |
|  | > Iberian Pork Meat (Take a look of our seasonal board) | (P/M) |
|  | > Veal or Beef Meat (Take a look of our seasonal board) | (P/M) |

For the less adventurers kids:

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| | > Pasta with tomatoes sauce from the mamma pour les enfants | 8,5 |
| | > "Cotoletta" chicken breast with potatoes per bambini | 9,5 |

Something sweet to keep on chattering:

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|---|---|-----|
|   | > Seasonal fruit | 4,5 |
|   | > Black chocolate cake (Cold or warm) | 6 |
|  | > Newyork cheesecake on the oven | 6 |
|  | > Tiramisù | 6 |
| | > Ask us for the coffes, beers & wines ideal for the desserts | |

**TAKE A LOOK OF OUR SEASONAL BOARD!
WE HAVE ONE FOR THE FOOD & ONE FOR THE DRINKS**