

TAPAS

Lamb "Adobo" Croquettes 12

Pure South lamb shoulder / adobo sauce / herb creme fraiche / bay leaf potato

Organic BBQ Tofu Salad 12 *df, v*

BBQ tofu / pickled fennel / foraged herbs / cucumber / broccoli salad

Crispy Cassava 12 *gf,vg*

Crispy halloumi and cassava / cherry tomato salad / miso dressing

Spicy Pork and Prawn 12 *df, gf*

Dry coconut curry of pork and prawns / pickled chillies prawn crisps / lettuce cup

Wagyu Sausage "Longganisa" 12 *df*

Awarded "Best in Taste of Auckland 2019"
Wagyu and lemongrass sausage / coriander / atchara pickle / tortilla / chipotle mayo

Taco Pao 12

Nanam's signature dish hand rolled beetroot buns / hillside free range sticky pork belly / assorted condiments and pickles (vegetarian option available)

Tiger Prawn "Lumpia" Spring Roll 12 *df*

Prawn and mushroom spring roll / spicy dip

Hearty Soup of the Day 12 *vg, gf*

Soup of the Day / freshly baked bread / butter

"Ensaymada" Brioche 12 *vg*

Brioche bread / salted egg butter / shaved aged cheddar

Higado Bruschetta 12

Bruschetta / free range liver cooked with prunes shallots, balsamic and chipotle peppers

Empanada 12 *vg*

pumpkin / coconut / moringa and pumpkin seeds / wood ear mushroom / tofu

"Patatas" 12

Crispy potato / chorizo / garlic butter / egg

MAINS

Crispy Pork Hock "Pata" 28 *df, gf*

Crispy pork hock "Pata" tossed in chorizo and basil sauce with spicy soy dip

Confit of Duck 35 *df, gf*

Large 1/2 Duck roasted with spicy soy bean onion glaze

Beef Cheek "Caldereta" 27 *df*

Braised beef cheek "Caldereta" stew with peas and mushroom (150g)

Mixed Pasta Ratatouille 27 *df, vg*

Zucchini Ratatouille and fresh pasta sheets layered with coconut bechamel

Fish of the Day "Binalot" 35 *df, gf*

Baked Fish of the Day with shaved shallots and black bean in banana leaf (150g)

Roast Chicken "Sinigang" 28 *df, gf*

Roast Tamarind Free Range Chicken "Sinigang" with tomato salsa and green watercress puree (half chicken)

Nanam Rice 3

Pandan-cooked jasmine rice

Kraut Slaw Salad 9

Natural kraut slaw salad with carrots, peanuts, and sesame in miso dressing

Crispy Kumara 9

Crispy red Kaipara kumara in spiced batter served with coriander creme

Baked Cauliflower 9

Baked cauliflower with salsa verde and light miso dressing

Some options may be made to match your dietary requirements. Please see one of our wait staff.

SIDES

