

NOMADA PARADERO

GASTRONOMICO

MENU

ADDRESS: Calle Guadalupe Victoria 200-6o piso, Zona Centro, 31000
Chihuahua, Chih., Mexico

PHONE: +52 614 538 3723

DESPERTAR (9AM - 1PM)

PAPAS AL CENTRO	MX\$80.00
KUIRA BA	MX\$70.00
TORREJAS	MX\$139.00
TORTA DE CHILAQUILES	MX\$139.00
HUEVOS RANCHEROS	MX\$129.00

VIVIR (1PM - 6PM)

BITÉ	MX\$80.00
QUESO DORADO	MX\$119.00
ENSALADA VIVIR	MX\$159.00
PORCO	MX\$229.00
PETATE	MX\$179.00

SER (6PM - 11PM)

PAPAS KARÍ	MX\$80.00
QUESO FUNDIDO	MX\$149.00
IGNACIOS	MX\$139.00
RIBS DE ELOTE	MX\$90.00

Nestled in the heart of Chihuahua City at Calle Guadalupe Victoria 200-6o piso, Zona Centro, **Nomada Paradero Gastronomico** is a culinary gem that takes its guests on a thoughtfully curated journey through flavor, texture, and culture. As someone who genuinely enjoys discovering unique dining experiences, I was drawn to the restaurant not only by its rooftop location offering panoramic views of the city but by the buzz around the **Nomada Paradero Gastronomico Menu** - a three-part symphony that beautifully reflects the rhythms of the day: Despertar, Vivir, and Ser.

What makes the Nomada Paradero Gastronomico Menu truly special is its division into time-based offerings. Each section is distinct, catering to the mood, hunger, and culinary curiosity that typically define that part of the day. From a comforting breakfast to a bold evening indulgence, this menu knows how to speak to the soul.

Despertar (9am - 1pm): The Awakening

Breakfast at Nomada isn't your average morning meal - it's a warm, soulful invitation to start your day with flavors that are familiar yet elevated. I started with the Papas al Centro, a delightful sharing plate of crispy potatoes served with a smoky, spicy sauce and perfectly poached eggs. It was rustic and hearty, yet refined enough to make you pause after each bite.

For those seeking a sweet kickstart, the Torrejas were a standout. Think French toast, but with a Mexican twist - thick slices of bread soaked in cinnamon-infused custard, pan-fried to golden perfection, and served with local honey. A dish that felt both comforting and indulgent.

One of the most talked-about dishes during the Despertar window is the Torta de Chilaquiles. This is not just breakfast; it's a flavor bomb wrapped in a soft bun. Imagine layers of chilaquiles - crunchy tortilla chips soaked in salsa verde - sandwiched in a torta with crema, queso fresco, and a fried egg. It's messy, spicy, and unapologetically satisfying.

If you're more into classics with a regional spin, the Huevos Rancheros are not to be missed. Two fried eggs served over handmade corn tortillas, smothered in rich ranchera sauce, and topped with crumbled cheese and avocado. It's the kind of dish that makes you linger just a bit longer over your coffee.

Vivir (1pm - 6pm): The Heartbeat of the Day

Lunch at Nomada is where creativity really shines. This is the time of day when the kitchen plays with bolder ingredients and richer profiles, and the **Nomada Paradero Gastronomico Menu** does not disappoint.

The Bité was a revelation - a modern interpretation of a traditional meat-based dish that felt both rooted and refined. It comes plated like artwork, with tender meat seared to perfection, balanced with earthy spices and fresh herbs.

Equally impressive is the Queso Dorado, a golden-crust block of local cheese, fried until crispy on the outside and oozy inside. Served with a drizzle of chili oil and a side of pickled vegetables, it offers the perfect balance of salt, heat, and acidity.

For something lighter, the Ensalada Vivir is a must-try. This isn't just greens thrown together - it's a composed salad with seasonal produce, citrus segments, crunchy nuts, and a house-made vinaigrette that tastes like sunshine. Every bite is refreshing and perfectly layered.

But the dish that truly defines the Vivir section for me is the Porco. Rich, tender pork with just the right fat-to-meat ratio, slow-cooked and served over a bed of creamy corn purée. It's smoky, savory, and completely satisfying - a dish you'll be thinking about long after lunch ends.

Petate rounds out this part of the menu, offering a creative blend of flavors and textures that I wouldn't spoil for future guests - part of the joy of eating at Nomada is discovering the surprises each dish holds.

Ser (6pm - 11pm): The Essence of the Night

Dinner at Nomada is where the mood shifts - the lighting dims, the wine flows, and the food becomes a celebration. This is when the **Nomada Paradero Gastronomico Menu** pulls out all the stops.

I began with the Papas Karí, golden potatoes coated in a deeply aromatic curry blend that hits every part of your palate. It's warm, comforting, and absolutely addictive.

The Queso Fundido was another highlight - a bubbling skillet of melted cheese, served with handmade tortillas. Add the house-made chorizo or mushrooms, and you've got yourself the ultimate appetizer to share... or not.

One of the most playful dishes is the Ignacios - Nomada's elevated take on nachos. This isn't your stadium-style snack. Instead, think crispy tortilla chips layered with slow-cooked meat, rich sauces, and bright, fresh toppings that add complexity and crunch to every bite.

Then came the Ribs de Elote - charred corn ribs seasoned with chili, lime, and cotija cheese. It's smoky, tangy, and slightly sweet, a perfect nod to street food with a refined touch.

The star of the evening, however, is undoubtedly the Platón Nómada. A curated tasting platter that showcases the kitchen's range and precision. It changes based on season and availability, but expect an exquisite mix of proteins, vegetables, sauces, and textures that tell a story of Mexican culinary heritage reimagined for the modern palate.

In summary, the **Nomada Paradero Gastronomico Menu** is more than just a list of dishes - it's a thoughtfully designed experience, built around the natural rhythm of the day. Each section offers something unique, whether you're in for a casual breakfast, a vibrant lunch, or a sophisticated dinner.

With every bite, you get a taste of local culture, a hint of innovation, and a whole lot of heart. If you're in Chihuahua and looking to experience a menu that reflects both creativity and authenticity, Nomada Paradero Gastronomico is absolutely worth a visit.