



UD●N

NOODLE BAR
& RESTAURANT


SPRING / SUMMER 2017





PORK GYOZAS

SPECIALITIES


The most classic and traditional tapas

Wakame Salad  3.10
Wakame and agar-agar seaweed salad with sesame seeds

Edamame  3.10
Steamed soya green beans

Miso Soup  3.10
Traditional Japanese soup with dashi, miso paste, tofu, wakame seaweed and spring onion

Japanese Roll 3.10
Won-ton pasta rolls filled with free range chicken, mushrooms, onion, carrot and bamboo, served with Japanese mustard and honey mayonnaise
ADD A ROLL FOR 1.50!

Tofu Skewer  3.10
Two panko-breaded tofu skewers, served with sweet chili sauce
ADD A SKEWER FOR 1.55!

Chicken Buns 3.60
Steam cooked Bao bread with marinated chicken, cucumber, tomato, onion, hoisin sauce and Japanese mayonnaise

Pork Buns 3.60
Steam cooked Bao bread with roasted pork confit (chashu), sliced avocado, hoisin sauce and Japanese mayonnaise

Negima Yakitori 3.90
Two grilled chicken skewers with teriyaki sauce
ADD A SKEWER FOR 1.95!

Marinated Salmon 5.95
UDON style marinated salmon

Gohan 1.95
Bowl of white rice



IZAKAYAS


Asian inspired tapas

GYOZAS

Original Japanese filled dumplings

Chicken Curry Gyozas 2.70
Two chicken curry filled gyozas
ADD A GYOZA FOR 1.30!

Shrimp and Young Garlic Gyozas 2.70
Two shrimp and young garlic filled gyozas
ADD A GYOZA FOR 1.30!

Vegetable Gyozas  2.70
Two vegetable filled gyozas
ADD A GYOZA FOR 1.30!

Pork Gyozas 2.70
Two pork meat filled gyozas
ADD A GYOZA FOR 1.30!

TATAKI

Thinly sliced raw meat or fish


Beef Tataki 7.70
Beef tenderloin marinated with soya, mirin and sesame oil served with spinach chips. Lightly grilled, thinly sliced and served with teriyaki sauce


Salmon Tataki 7.95
Salmon marinated with soya, lemon, wasabi, sesame oil and mirin. Lightly grilled, thinly sliced and served with teriyaki sauce and diced avocado with sesame seeds

CRUNCHY & TEMPURA

Delicious and crunchy Japanese tempura

Crack Crunch 3.75
Two crunchy breaded prawns
ADD A PRAWN FOR 1.85!

Ika Tempura  3.70
Tempura battered thin squid strips with garlic mayonnaise and kimuchi no moto sauce


Chicken Thai Fingers  3.95
Breaded chicken strips with spicy Thai sauce

Vegetable Tempura 3.95
Organic vegetable tempura, delicious and crunchy battered zucchini, carrots, red pepper and eggplant
YOU CAN ALSO ORDER IT WITH PRAWNS FOR 4.95!
ADD A PRAWN FOR 0.50!



NOODLE ROLLS

Maki rolls made with noodles


Green Avocado Roll  3.75
Four Takaokaya green seaweed rolls with avocado, lettuce, cucumber, tofu, wakame seaweed and honey & mustard mayonnaise

ADD A ROLL FOR 0.90!

Salmon Avocado Roll 4.25
Four noodle rolls with salmon, avocado, mango tartare, sesame sauce and sprouts
ADD A ROLL FOR 1.05!

Crispy Chicken Roll 4.75
Four noodle rolls with crispy chicken, mix of fresh lettuce, avocado, sesame, UDON special sauce, caramelized onions and sprouts
ADD A ROLL FOR 1.15!

Salmon Tartar Roll 5.75
Four hot tempura battered noodle rolls with avocado, soft cheese, sesame seeds and salmon tartar with teriyaki sauce



Mixed Rolls  5.95
Six mixed noodle rolls: 2 Crispy Chicken Rolls with caramelized onions, 2 Salmon Avocado Rolls with mango and 2 Green Avocado Rolls with tofu



WITH kikkoman® SOYA SAUCE



SALADS AND VEGETABLES

Balanced and tasty

Yasai Itame   7.25
Stir-fried organic vegetables with shiitake mushrooms, aubergine, broccoli, zucchini, asparagus, carrot, green pepper, red pepper with ginger garlic oil and teriyaki sauce



Tofu & Wakame Salad   7.95
Green salad with spinach, cucumber slices, cherry tomatoes, sweet corn, soya sprouts, tofu, wakame seaweed and soya sauce

Corral Chicken Salad 8.45
Green salad with cornflake-crusted free range chicken breast, corn, avocado, cherry tomatoes, crispy noodles and UDON special sauce



RICES


Slowly steamed rice

Yasai Karee & Tofu   8.50
Steamed rice with curry, coconut milk, broccoli, green asparagus, soya sprouts, tofu, spinach, shiitake mushrooms and sesame seeds

Katsu Don 9.20
Steamed rice with breaded pork tenderloin strips, onion, shiitake mushrooms, dashi, scrambled egg, tonkatsu sauce and chive

Oyako Don 9.35
Steamed rice with breaded chicken thigh strips, onion, shiitake mushrooms, dashi, scrambled egg, tonkatsu sauce and chive
YOU CAN ALSO ORDER THE CHICKEN WITH NO BATTER!

Yakimeshi Don 9.95
Stir-fried rice with free range pork skirt steak, spring onion, carrot, shiitake mushrooms, zucchini, soya sprouts and sweet corn. With Kikkoman soya sauce

Karee Gyudon  9.95
Rice with thai yellow curry, beef cheek, onion, carrot, dashi and spring onion





CORRAL CHICKEN YAKISOBA



OUR VEGETABLES ARE LOCALLY SOURCED FROM ORGANIC FARMS,
ENSURING FRESHNESS AND AROMA. FROM FARM TO TABLE!



BEEF RED CURRY


STIR-FRIED NOODLES

Freshly stir-fried



YAKISOBA or YAKI UDON

Thin (Yakisoba) or thick (Yaki Udon) noodles made with flour, water and salt

Yasai Yakisoba or Yaki Udon  7.95
Stir-fried Yakisoba or Yaki Udon with shiitake mushrooms, carrot, zucchini, yakisoba sauce and chive

Chicken Yakisoba or Yaki Udon 8.95
Stir-fried Yakisoba or Yaki Udon with chicken, shiitake mushrooms, carrot, zucchini, yakisoba sauce and chive

Beef Yakisoba or Yaki Udon 9.95
Stir-fried Yakisoba or Yaki Udon with beef, red and green peppers, shiitake mushrooms, carrot, zucchini, yakisoba sauce and chive

NEW **Pork Yakisoba or Yaki Udon** 10.55
Stir-fried Yakisoba or Yaki Udon with shiitake mushrooms, carrot, zucchini, roasted pork skirt steak confit, yakisoba sauce and crispy flour chips


Seafood Yakisoba or Yaki Udon 10.95
Stir-fried Yakisoba or Yaki Udon with squid, small shrimp, shiitake mushrooms, carrot, zucchini, yakisoba sauce and katsuo


Corral Chicken Yakisoba or Yaki Udon 10.95
Stir-fried Yakisoba or Yaki Udon with shiitake mushrooms, carrot, zucchini and cornflake-crusted free range chicken breast and yakisoba sauce



CURRY & THAI NOODLES

Stir-fried thin noodles with savory Asian spices

Original Chicken Curry  9.50
Stir-fried Yakisoba or Yaki Udon with marinated chicken, yellow curry and coconut milk, shiitake mushrooms, carrot, zucchini and chive

Beef Red Curry  10.95
Stir-fried Yakisoba or Yaki Udon with spring onion, broccoli, wild asparagus, carrot, red curry and coconut milk. With thinly sliced beef tataki

Pad Thai 10.95
Stir-fried rice noodles with three prawns, carrot, zucchini, tamarind, soya sprouts and peanuts



NABEYAKI UDON



TEMPURA SOBA



MISO RAMEN

SOUP NOODLES

The traditional ones



UDON

Thick noodles made with flour, water and salt

Tori Nanban Udon 9.95
Udon with breaded chicken strips, soya sprouts, shiitake mushrooms, leek and sesame seeds

Nabeyaki Udon 10.95
Udon with sliced marinated chicken, prawn tempura, spinach, parboiled free range egg, shiitake mushrooms and bamboo stalks

SOBA

Thin noodles made with buckwheat flour

Tempura Soba 9.95
Soba with delicious and crispy vegetable and prawn tempura with nori seaweed


Kashiwa Soba 10.25
Soba with breaded chicken strips, soya sprouts, shiitake mushrooms, leek and sesame seeds

RAMEN

Thin white noodles made with flour, water and salt

Miso Ramen 9.95
Ramen noodles with chicken broth, prepared with soya and miso. With slices of marinated pork (*chashu*), wakame seaweed, parboiled and marinated free range egg, nori seaweed and spring onion

Tampopo Ramen 10.95
Ramen noodles with chicken broth, prepared with soya. With slices of marinated pork (*chashu*), sweet corn, parboiled and marinated free range egg, naruto, nori seaweed and spring onion

Curry Ramen  11.45
Ramen noodles with chicken broth, prepared with soya, miso and yellow curry. With slices of free range pork skirt steak, bamboo, shiitake mushrooms, parboiled and marinated free range egg and spring onion



DRINKS

Find the perfect pairing

MINERAL WATERS

| | | |
|---|--------|------|
| Still mineral water (<i>Aquabona</i>) | 500 ml | 1.95 |
| Sparkling mineral water (<i>San Pellegrino</i>) | 500 ml | 2.55 |

SOFT DRINKS

| | | |
|---------------------|--------|------|
| Coca-Cola Zero Zero | 350 ml | 2.85 |
| Coca-Cola Zero | 350 ml | 2.85 |
| Coca-Cola Light | 350 ml | 2.85 |
| Coca-Cola | 350 ml | 2.85 |
| Orange Fanta | 350 ml | 2.85 |
| Lemon Fanta | 350 ml | 2.85 |
| Aquarius | 300 ml | 2.85 |
| Nestea | 300 ml | 2.85 |

BEERS

The best national and Japanese selection

| | | |
|--------------------------|--------|------|
| Estrella Damm | 330 ml | 1.95 |
| Estrella Damm | 330 ml | 2.15 |
| Inèdit Damm | 330 ml | 3.55 |
| Free Damm (alcohol-free) | 330 ml | 1.95 |
| Damm Lemon | 330 ml | 1.95 |

JAPANESE BEERS

| | | |
|--|--------|------|
| Asahi | 330 ml | 3.55 |
| Intense flavour with a touch of rice, providing a pleasant taste to the palate | | |
| Kirin | 330 ml | 3.55 |
| The Japanese favorite beer: soft, refreshing with a touch of bitterness and gently foamy | | |



COLD TEAS

Refreshing, antioxidant and vitamin

| | | |
|---|--------|------|
| Lemon Tea | 473 ml | 2.95 |
| Iced tea with lemon flavour. Refreshing and vitamin | | |
| White Tea | 473 ml | 2.95 |
| Ginseng & blueberries. Antioxidant and vitamin | | |
| Green Tea | 473 ml | 2.95 |
| Ginseng & honey. Delicious and refreshing | | |
| Green Tea | 473 ml | 2.95 |
| Ginseng & pomegranate. Extra antioxidant power | | |

SAKE

Authentic Japanese liquor

| | | |
|--|--------|------|
| Japanese liquor obtained from fermented rice | | |
| Koshu Masamune (Alcohol 14°) | | |
| Balanced and light aroma | | |
| Small bottle | 160 ml | 2.95 |
| Bottle | 240 ml | 3.95 |
| Sparkling Sake (Alcohol 5°) | 300 ml | 9.95 |
| Sparkling drink with fermented rice. Fruity, slightly sweet and refreshing with a soft citrus touch. Great to be served cold, pairing with meals or as an aperitif | | |

TEA

Source of health and wellbeing

| | | |
|---|----|------|
| Japanese Sencha | 2' | 2.25 |
| Sencha green tea flavoured with bitter lemon | | |
| Rooibos Lemon Pie | 5' | 2.25 |
| Creamy mixture with a stimulating effect with rooibos, lemongrass and orange peel with lemon cake flavour. Theine-free | | |
| Gracia Blend® Rooibos | 6' | 2.25 |
| Rooibos red tea with vanilla, orange, rose petals, cornflower and sunflower. Theine-free | | |
| Oriental Lime | 2' | 2.25 |
| Sencha green tea with a delicate mixed lime flavour, lemon peel and margaritas. Light, fresh, very digestive and low theine content | | |
| Pu Erh Wild Fruits | 3' | 2.25 |
| Red tea combined with a fancy mixture of wild fruits. Enjoy its exquisite tasting while taking care of your health | | |
| Fresh Colada | 2' | 2.45 |
| Sencha green tea, pineapple, strawberry and coconut. Great on the rocks | | |
| Polar Mint | 5' | 2.45 |
| Mixed mint seeds rosehips and licorice. Great on the rocks | | |

ENJOY YOUR TEA ON THE ROCKS TOO!

TEA SHOP



MILKSHAKES & SMOOTHIES



100% NATURAL
NO ADDITIVES
OR PRESERVATIVES

| | | |
|--|--------|------|
| SMOOTHIES | 500 ml | 3.95 |
| Iced natural fruit pulp crush. Flavours of Mango or Strawberry | | |

| | | |
|--|--------|------|
| MILKSHAKES | 500 ml | 4.95 |
| Ice cream milkshakes. Flavours: Strawberry, Vanilla, Coconut, Chocolate, Bulgarian Redcurrant Yogurt or Matcha Green Tea | | |

WINE

RED WINE

| | |
|--|-------|
| Celeste Roble | 2.80 |
| (D.O. Ribera del Duero) | 13.95 |
| Fruity aroma with vegetal notes. Tasty and intense. The pairing for noodles with meat and rice | |
| Jean Leon 3055 | 3.40 |
| Organic wine | 16.95 |
| (Merlot-Petit Verdot) | |
| Ripe red fruit aroma with long scented finish. Great pairing for noodles with seafood | |
| Altos Ibéricos Crianza | 2.80 |
| (D.O. Rioja) | 13.95 |
| An intense fruity, spicy aroma. The perfect pairing for noodles with red meat and seafood | |

WHITE WINE

| | |
|--|-------|
| Verdeo | 2.60 |
| (D.O. Rueda) | 12.95 |
| An intense floral and passion fruit aroma. The pairing for seafood, izakayas and noodles | |
| Jean Leon 3055 | 3.40 |
| Organic wine | 16.95 |
| (Chardonnay) | |
| Ripe fresh tropical fruit aroma. Great pairing for seafood and noodles | |
| Pazo das Bruxas | 3.40 |
| (Albariño, D.O. Rias Baixas) | 16.95 |
| Intense citrus aroma. The perfect pairing for noodles with seafood and rice | |

ROSÉ WINE

| | |
|---|-------|
| Santa Digna | 2.80 |
| (Cabernet Sauvignon) | 13.95 |
| (D.O. Chile Valle Central) | |
| Intense strawberry and plum aroma with grapefruit nuances. Great pairing for noodles and vegetables | |



GLOSSARY

UDON Thick noodles made with flour, water and salt **SOBA** Thin noodles made with buckwheat flour **SOMEN** Thin white noodles made with flour, water and salt **SEAWEED** Wakame, Kombu and Nori Seaweeds are the vegetables with the highest content of mineral salts and trace elements. They are an unsurpassable source of vegetable proteins **DASHI** Traditional Japanese broth made with kombu seaweed and sliced dry tuna **KATSUO** Sliced dry tuna **MIRIN** Sweet rice wine. In contrast to sake, mirin is only used for cooking **SHICHIMI** Mixture of seven spices: Sansho, seaweed, chili, orange peel, poppy seeds, white and black sesame seeds **XIITAKE** Mushroom rich in protein, fibre, iron and vitamins. They have a high content of lentine, which reinforces the immune system, reduces cholesterol and stimulates the growth hormone **TENTSUYU** Sauce made with Soya sauce, mirin and dashi **TOFU** It is the curd of the "Soya sprouts" although this ingredient is now known worldwide as tofu **TONKATSU** Barbecue type sauce made with tomato, apple, Worcestershire sauce and mustard **WASABI** Horseradish known as Japanese mustard **YAKISOBA SAUCE** Sauce made of tomato, onion, apple, sugar, soya sauce, salt and spices **YAKITORI** Special sauce for skewers made with sake, mirin, soya sauce, sugar, salt and water **KIMUCHI** Sauce made with red pepper, mandarin, apple, tuna and ginger broth **KIKKOMAN** Soya sauce natural fermented. Made with 4 ingredients: soya, wheat, water and salt



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