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ASIAN FOOD



The story of **UDON** began more than 15 years ago. **Travelling, a lot of curiosity, and a palate open to new flavours** led the two founders of **UDON** to fall in love with Asian culture and cuisine. It was love at first sight and the charm is still there. Their passion for the **flavours, aromas and colours of Asian cuisine** led them to open their first **UDON** in 2004, importing the concept of “noodle bar”, still unknown in Spain, but with a tradition of more than **400 years in Asia**.

At **UDON** we rediscover the **healthy, balanced and nutritious character of Asian cuisine**, which is one of the healthiest in the world. We follow a simple formula: **health and taste**. We love to savour century old recipes, made with **fresh, organic and locally sourced raw produce**. And to make everything perfect, we prepare the dishes as we like to eat them: **always cooked to order**.

Asian Food. These two words, so simple and clear, tell our story. Now it's up to you to try it. **Welcome to UDON**.



Request
or check
here our
**nutritional
and allergen
chart**



Izakayas are Asian-inspired tapas made to order.
Ideal for sharing!

TEMPURA AND CRISPY BITES

Delicious, crispy Japanese batter

Thai Chicken Fingers 🌶️ 8
Breaded chicken fingers, served with semi-spicy Thai sauce

★ **Ika Tempura** 🌶️ 12
Thin strips of squid tempura, served with Japanese mayonnaise and kimuchi no moto

Vegetable Tempura, Topped with Prawns 14
Delicious, crispy batter-fried vegetables (zucchini, carrots, red peppers and eggplant), topped with two prawns

CAN ALSO BE ORDERED WITHOUT PRAWNS FOR 12!
ADD A PRAWN FOR 1!

SPECIALTIES

Gastronomic

Negima Yakitori 6
Two grilled chicken and Japanese green onion skewers with teriyaki sauce

ADD A SKEWER FOR 3!

Salmon Tataki 16
Quick-seared marinated salmon, filleted and served with teriyaki sauce, diced avocado and sesame

GYOZAS

Original stuffed Japanese dumplings

Pork Gyoza 7
Four gyoza stuffed with pork

Beef Gyoza 7
Four gyoza stuffed with beef

ADD A GYOZA FOR 1.75!

TRADITIONAL

The Classics

Gohan 🌱 4
Bowl of white rice

Wakame Salad 🌱 8
Wakame and agar-agar seaweed salad with sesame seeds

Edamame 🌱 6
Steamed edamame

Miso Soup 6
Traditional Japanese soup made with dashi, miso paste, tofu, wakame seaweed and spring onion

★ **Marinated Salmon** 13
Marinated salmon à la UDON: served on a bed of rice with soy, lemon, ginger, sesame oil and mirin





KAREE
GYUDON

CORRAL
CHICKEN ROLL

CAESAR
ASIAN SALAD

N O O D L E

R O L L S

We are noodle experts, which is why our rolls are made with noodles instead of rice. That's what gives them that distinctive flavor and consistency that has made them one of our most-requested dishes. Try them and be surprised!

★ **Salmon Avocado Roll** 16
Eight noodle rolls with salmon, avocado, mango, cream cheese and teriyaki sauce

Corral Chicken Roll 14
Eight noodle rolls with batter-fried chicken, asparagus, avocado, baby sprouts, parmesan, crispy onions and kimuchi sauce with Japanese mayonnaise

WITH **kikkoman**® SOYA SAUCE

S A L A D S

R I C E

Caesar Asian Salad 14
Green salad with avocado, cherry tomatoes, tortilla-crusted chicken breast, Caesar dressing with dashi, crispy tortilla chips, peanuts and grated parmesan

Salmon Quinoa Salad 16
Green salad with quinoa, avocado, salmon tataki, cherry tomatoes, cucumber, crispy onions and kimuchi sauce with Japanese mayonnaise

★ **Oyako Don** 16
Rice with breaded chicken thigh strips, onions, shiitake mushrooms, dashi, scrambled egg, tonkatsu sauce and scallions

CHICKEN CAN ALSO BE ORDERED UNBREADED!

Karee Gyudon 18
Curried rice with coconut milk, beef, onions, carrots, dashi and spring onions

Share our passion for sautéed noodles and try one of our specialties made with the noodles of your choice.

YAKISOBA or YAKI UDON

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

Yasai Yakisoba or Yaki Udon

15

Sautéed with shiitake mushrooms, eggplant, broccoli, zucchini, whole green asparagus, carrots, red and green peppers and bok choy, with yakisoba and teriyaki sauce

Chicken Yakisoba or Yaki Udon

18

Sautéed with chicken, shiitake mushrooms, carrots, zucchini, yakisoba sauce and scallions

Beef Yakisoba or Yaki Udon

20

Sautéed with beef, red and green peppers, shiitake mushrooms, carrots, zucchini, yakisoba sauce and scallions

Seafood Yakisoba or Yaki Udon

20

Sautéed with squid, shrimp, shiitake mushrooms, carrots, zucchini, yakisoba sauce and katsuobushi

★ Corral Chicken Yakisoba or Yaki Udon

20

Stir-fried with shiitake mushrooms, carrots, zucchini, crispy tortilla-crust chicken breast and yakisoba sauce

 VEGETARIAN  VEGAN  MILD SPICY  SPICY ★ CHEF'S RECOMMENDATIONS



N O O D L E S W I T H B R O T H

RAMEN

Thin noodle made with wheat flour, water and salt

Miso Ramen

Ramen with chicken broth made with soy and miso. With slices of marinated pork belly (chashu), wakame seaweed, marinated soft-boiled egg and spring onions

16

UDON

Thick noodle made with flour, water and salt

Corral Chicken Curry Udon

Udon with crispy chicken strips, onions, carrots, broccoli, spinach, shiitake mushrooms, marinated soft-boiled egg, lime and curried dashi

18

SOBA

Thin noodle made with buckwheat

Kashiwa Soba

Soba with breaded chicken strips, soybean sprouts, shiitake mushrooms, leeks and sesame seeds

16

We are specializing in Noodles

Noodles are the perfect health-conscious fast food to enjoy a balanced, healthy and nutritious diet.



Ramen
Thin noodles made with wheat flour, water and salt

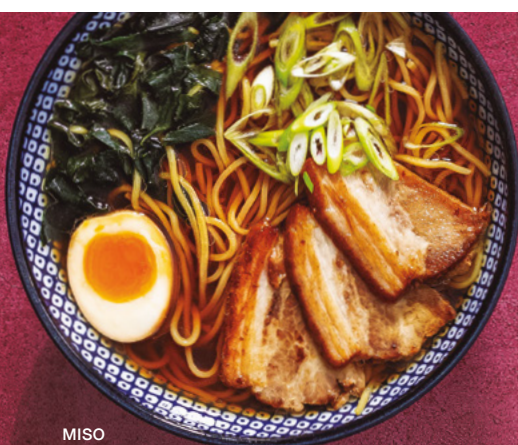


Udon
Thick noodles made with wheat flour, water and salt



Soba
Thin buckwheat noodles

🌱 VEGETARIAN 🥬 VEGAN 🌶️ MILD SPICY 🔥 SPICY ★ CHEF'S RECOMMENDATIONS



MISO
RAMEN



KASHIWA
SOBA



CORRAL
CHICKEN
CURRY
UDON

MINERAL WATERS

Perrier water	5.25
Dasani water	3.75
Evian water	4.5
Panna water	4.5

SOFT DRINKS

Sprite	4.25
Cola Cola / Zero	4.25
Soda	4.25
Ginger Ale	4.25

JUICES

Antioxidants and vitamins

Pineapple	5.5
Mango	5.5
Chinola	5.5
Lemonade	5.5
Orange	5.5

TEAS

Source of health and wellbeing

Green tea	⌚ 2'	3
Authentic Sencha green tea		

Infusions	⌚ 4'	3
Made from fruits or aromatic herbs		

ENJOY YOUR TEA ON THE ROCKS TOO!

COFFEE



Mocaccino	5
White coffee	4.5
Caramel cappuccino	5
Espresso coffee	3.5
Macchiato	3.5
Dominican coffee	3.5
Italian cappuccino	4.5

BEERS

Heineken	7.5
Sol	7.5
Modelo Especial	7.5
Corona	7.5
Modelo Negra	7.5
Coors Light (Can)	7
Presidente Light	7
Presidente Regular	7
Stella Artois	7.5



IMPORTED BEERS

Premium Sapporo	7
Intense flavour with a refreshing touch, providing a pleasant taste to the palate	

Kirin Ichiban	8
The Japanese favorite beer: soft, refreshing with a touch of bitterness and gently foamy	

Estrella Damm Barcelona	8
A lager type beer made with barley malt, rice and hops	

SAKE

Authentic Japanese alcoholic beverage made from fermented rice

Kurabito	
Clean-in-the-mouth sake, with a pleasant aroma of fresh fruits and white flowers	

Small Tokkuri	6
Large Tokkuri	12

RED WINE

Sangre de Toro Original	9
(D.O. Catalunya)	33
Varietals: Grenache and Carignan. Red fruit flavour with a spicy note and a fine acidity. The pairing for rice and noodles with meat	

Sangre de Toro	8
(D.O. Rioja)	32
Varietal: Tempranillo. Blackberry and currant flavour with a floral background. The pairing for noodles with meat and vegetables	

Celeste Roble	10
(D.O. Ribera del Duero)	40
Varietal: Tempranillo. Black fruit flavour with fine ripe tannins, juicy. The pairing for noodles with meat and vegetables	

WHITE WINE

Sangre de Toro Clásico	8
(D.O. Catalunya)	30
Varietals: Parelada and white Grenache. Fresh, lively and fruity aroma, silky in the mouth with a dry and elegant finish. The pairing for izakayas, rice and seafood or fish dishes	

Viña Esmeralda	8
(D.O. Penedés)	32
Varietals: Muscat of Alexandria and Gewürztraminer. Very fragrant flavour with floral and fruity notes. The pairing for izakayas and seafood and fish dishes	

Celeste Verdejo	8
(D.O. Rueda)	32
Varietal: Verdejo. Great aromatic power, silky and firm in the mouth with a bright acidity. The pairing for fish, seafood and salads	

ROSÉ

Sangre de Toro Rose	8
(D.O. Catalunya)	32
Varietals: Grenache and Carignan. Fragrant flavour with fruity notes, tasty and warm in the mouth with a fine fruit acidity. The pairing for izakayas and stir-fried noodles with vegetables	



UDON

FOOD
ASIAN