

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

## CRUNCHY & TEMPURA

**Delicious and crunchy  
Japanese tempura**

### Spring roll

Two spring rolls, filled with vegetables, soya noodles, mushrooms and bamboo, with mild spicy Thai sauce

### Chicken Thai Fingers

Breaded free range chicken strips with semi-spicy Thai sauce

### ★ Ika Tempura

Tempura battered thin squid strips with Japanese mayonnaise and kimuchi no moto sauce

### Ebi Fry

Four crispy battered prawns with mild spicy Thai sauce

### Vegetable Tempura with Prawns

Organic vegetable tempura, delicious and crunchy battered zucchini, carrot, red pepper, eggplant and two prawns

### Prawns with Broccoli in tempura batter

Tempura battered prawns with broccoli, sweet chili sauce and shichimi togarashi on a bed of fried rice noodles

## GYOZAS

**Original Japanese  
filled dumplings**

### Chicken Curry Gyozas

Four free range chicken curry filled gyozas

### Shrimp and Young Garlic Gyozas

Four shrimp and young garlic filled gyozas

### Vegetable Gyozas

Four vegetable filled gyozas

### Pork Gyozas

Four pork meat filled gyozas

### Mixed Gyozas

Four mixed gyozas: Chicken Curry, Shrimp and Young Garlic, Vegetable and Pork

## TRADITIONAL

**The most classical**

### Gohan

Bowl of white rice

### Wakame Salad

Wakame and agar-agar seaweed salad with sesame seeds

### Edamame

Steamed soya green beans

### Miso Soup

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

## SPECIALITIES

**The gastronomic**

### ★ Japanese Roll

Three wonton rolls filled with free range chicken, mushrooms, onion, carrot, bamboo, shiitake mushroom chips, nori seaweed, teriyaki sauce and Japanese mayonnaise

### Takoyaki

Four traditional Japanese octopus-filled balls, topped with Japanese mayonnaise, tonkatsu sauce, chive and katsuobushi

### Pork Buns

Two steamed Bao buns with roasted pork confit (chashu), cucumber, avocado, spring onion, hoisin sauce and Japanese mayonnaise

### Mixed Izakayas

Two Japanese Rolls, two Ebi Fry and Vegetable tempura

### Salmon Tataki

Marinated salmon, lightly grilled, thinly sliced and served with teriyaki sauce, diced avocado and sesame





# N O O D L E R O L L S

We are noodle experts, and that's why our rolls are made with noodles instead of rice. That's why they have that unique flavour and consistency that has made them one of our most popular dishes. Try them and be surprised!

### Veggie Roll

Eight noodle rolls with Heura plant-based protein, avocado, spring sprouts, cucumber, tofu, wakame seaweed and honey mustard mayonnaise

### Corral Chicken Roll

Eight noodle rolls with breaded free range chicken, wild asparagus, avocado, spring sprouts, Parmesan, crispy onion and kimuchi mayonnaise

### ★ Salmon Avocado Roll

Eight noodle rolls with salmon, avocado, mango, soft cheese and teriyaki sauce

### Salmon Tartar Roll

Eight hot tempura battered noodle rolls with avocado, soft cheese, chive and salmon tartare with teriyaki sauce

### Mixed Rolls

Choose and combine two different kinds of rolls (four pieces per kind of roll)

WITH  SOYA SAUCE

We buy salmon from **Sustainable Aquaculture** certified suppliers and it has been frozen for at least 24h.

# R I C E S

### Chicken Katsu Curry

Rice with breaded free range chicken thigh strips, onion, shiitake mushrooms, carrot, coconut milk, curry, dashi and mirin

### Oyako Don

Rice with breaded free range chicken thigh strips, onion, shiitake mushrooms, dashi, scrambled egg, tonkatsu sauce and chive

YOU CAN ALSO ORDER THE CHICKEN WITH NO BATTER!

### Karee Gyudon

Steamed rice with curry, coconut milk, beef cooked at low temperature, onion, carrot, dashi and spring onion

### ★ Vegan Karee & Tofu

Steamed rice with curry, coconut milk, Heura plant-based protein, broccoli, wild asparagus, soybean sprouts, tofu, spinach, shiitake mushrooms and sesame seeds

### Niku Don

Rice with beef cooked at low temperature, onion, dashi, mirin, grilled egg, nori seaweed, Japanese spring onion and shichimi togarashi

# S A L A D S

### ★ Kaesar Asian Salad


Green salad with avocado, cherry tomatoes, cornflake-crusted free range chicken breast, Caesar sauce with dashi, crispy corn chips, peanuts and grated Parmesan

### Salmon Quinoa Salad

Green salad with organic quinoa, avocado, salmon tataki, cherry tomatoes, cucumber, crispy onion and kimuchi mayonnaise

SPRINKLE WITH ORGANIC OLIVE OIL



 VEGETARIAN  VEGAN  LIGHT SPICY  
 SPICY ★ CHEF'S RECOMMENDATIONS

VEGGIE ROLL

SALMON AVOCADO ROLL

SALMON TARTAR ROLL

CORRAL CHICKEN ROLL

CHICKEN KATSU CURRY

NIKU DON

VEGAN KAREE & TOFU



# STIR-FRIED NOODLES

Share our passion for stir-fried noodles and try one of our specialities with the type of pasta that you like the most.

## YAKISOBA or YAKI UDON

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

### Yasai Yakisoba or Yaki Udon

Stir-fried with shiitake mushrooms, aubergine, broccoli, zucchini, Chinese cabbage, wild asparagus, carrot, red and green peppers and pak choy, with teriyaki and yakisoba sauce

### Chicken Yakisoba or Yaki Udon

Stir-fried with free range chicken, shiitake mushrooms, carrot, zucchini, Chinese cabbage, yakisoba sauce and chive

### Beef Yakisoba or Yaki Udon

Stir-fried with beef cooked at low temperature, red and green peppers, shiitake mushrooms, carrot, zucchini, Chinese cabbage, yakisoba sauce and chive

### Seafood Yakisoba or Yaki Udon

Stir-fried with squid, baby shrimp, shiitake mushrooms, carrot, zucchini, Chinese cabbage, yakisoba sauce and katsuobushi

### Corral Vegan Yakisoba or Yaki Udon

Stir-fried with shiitake mushrooms, carrot, zucchini, Chinese cabbage and panko-crusted Heura plant-based chicken breast, yakisoba sauce and chive

### ★ Corral Chicken Yakisoba or Yaki Udon

Stir-fried with shiitake mushrooms, carrot, zucchini, Chinese cabbage and cornflake-crusted free range chicken breast, yakisoba sauce and chive

## CURRY & THAI NOODLES

**Stir-fried noodles with savory Asian spices**

### Chicken Black Truffle Udon

Stir-fried with free range chicken, truffle sauce, Parmesan and finished with tenkasu

### Chicken Pad Thai

Stir-fried rice noodles with free range chicken, carrot, zucchini, Chinese cabbage, tamarind, soybean sprouts and peanuts

### Seafood Pad Thai

Stir-fried rice noodles with three prawns, carrot, zucchini, Chinese cabbage, tamarind, soybean sprouts and peanuts

### Beef Udon Panang Curry

Stir-fried udon noodles with beef cooked at low temperature, onion, carrot, coconut milk, panang curry and spring onion

We are specializing in Noodles

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



**Yakisoba**  
Thin noodles made with wheat flour, water and salt



**Udon**  
Thick noodles made with wheat flour, water and salt



**Soba**  
Thin buckwheat noodles



**Tagliatelle**  
Rice noodles made with rice flour and water

At UDON we use yellow chicken, grain-fed, from farms with animal welfare policies.





NABEYAKI  
UDON



TANTANMEN  
RAMEN



CORRAL CHICKEN  
CURRY UDON



TAMPOPO  
RAMEN



## RAMEN

Thin white noodles made with flour, water and salt

### Miso Ramen

Ramen with chicken broth, prepared with soy and miso. With sliced marinated pork (chashu), wakame seaweed, marinated half-boiled egg and spring onion

### ★ Tonkotsu Ramen

Ramen with vegetable broth, sliced marinated pork (chashu), shiitake mushrooms, pak choi, marinated half-boiled egg and spring onion

ORDER YOUR VEGETARIAN OPTION WITH HEURA! 

### Curry Ramen

Ramen with chicken broth, prepared with soy, miso and yellow curry. With sliced marinated pork (chashu), bamboo, shiitake mushrooms, marinated half-boiled egg and spring onion

### ★ Tantanmen Ramen

Ramen with vegetable broth and miso, Heura plant-based protein, bamboo, purple onion, pak choi, shimeji mushrooms, corn and spring onion

### Tampopo Ramen

Ramen with chicken broth, prepared with soy. With sliced marinated pork (chashu), sweet corn, bamboo, marinated half-boiled egg, naruto, nori seaweed and spring onion

### Chicken Ramen

Ramen with chicken broth, prepared with soy and miso, with breaded free range chicken, marinated half-boiled egg, shimeji mushrooms, pak choi, spinach, red onion, shiitake mushrooms and lime



#### Ramen

Thin noodles made with wheat flour, water and salt



#### Udon

Thick noodles made with wheat flour, water and salt

## UDON

Thick noodles made with flour, water and salt

### Nabeyaki Udon

Udon with sliced marinated free range chicken, dashi, prawn tempura, spinach, marinated half-boiled egg, shiitake mushrooms, bamboo, chive and nori seaweed

### Tori Nanban Udon

Udon with breaded free range chicken strips, dashi, mirin, soybean sprouts, shiitake mushrooms, leek and sesame seeds

### ★ Kimchi Chicken Udon

Udon with chicken broth prepared with soya and kimuchi no moto. With breaded free range chicken fingers, pak choi, purple onion, broccoli, wild asparagus, spinach and spring onion

### Corral Chicken Curry Udon

Udon with crispy free range chicken strips, onion, carrot, broccoli, spinach, shiitake mushrooms, marinated half-boiled egg, lime and dashi with curry

### Thai Curry Udon

Udon with duck, coconut milk, green curry, marinated half-boiled egg, shimeji mushrooms, pak choi, red onion, carrot, spinach and spring onion

At UDON we prioritise **organic and locally sourced vegetables** to preserve the full flavour of fresh produce.



MINERAL WATERS

Still mineral water  
(Aquabona)  
Sparkling mineral water  
(San Pellegrino)

SOFT DRINKS

Coca-Cola / Zero  
Orange / Lemon Fanta  
Fuze Tea / Aquarius  
House lemonade



KOMBUCHAS

**Ginger, mint and moringa**  
A great pairing for any dish  
on our menu, simple  
and delicious

**Blueberry and lavender**  
Combine with a salad  
or vegetable tempura,  
very refreshing and healthy

BEERS

Estrella Damm  
Estrella Damm  
Free Damm  
Amber (alcohol-free)  
Damm Lemon  
Turia  
Daura (gluten-free)  
Estrella Damm

JAPANESE BEERS

**Asahi**  
Japan's best-selling beer, with  
a dry taste and a short, refreshing  
finish. The perfect pairing for  
Asian food

**Kirin**  
The Japanese favourite beer:  
soft, refreshing with a touch  
of bitterness and gently foamy

RED WINE

**Celeste Roble**  
(D.O. Ribera del Duero)  
Aroma of black fruits and smoky  
nuances. The pairing for noodles  
with meat and rice dishes

**Malpastor Crianza**  
(D.O. Rioja)  
Silky, light and fruity aroma.  
The pairing for noodles with red meat

**Jean Leon 3055  
ORGANIC WINE**  
(Merlot-Petit Verdot)  
Ripe red fruit aroma with long  
scented finish. Great pairing for  
noodles with seafood

WHITE WINE

**Celeste Verdejo**  
(D.O. Rueda)  
An intense floral aroma with varietal  
notes of fennel and green almond.  
The pairing for seafood, izakayas  
and noodles

**Lolo**  
(Albariño, D.O. Rías Baixas)  
Floral and ripe fruit aroma.  
The pairing for noodles with fish

**Jean Leon 3055  
ORGANIC WINE**  
(Chardonnay)  
Ripe fresh tropical fruit aroma.  
Great pairing for seafood and noodles

ROSÉ WINE

**Jean Leon 3055  
ORGANIC WINE**  
(Pinot Noir)  
Aroma of flowers, citrus, red fruits.  
Great pairing for noodles and vegetables



COCKTAILS

**Sintokio** (Alcohol-free)  
Passion fruit and lemon

**Osaka Mojito**  
Sake, lime, mint and soda

**Tokyo Passion Fruit**  
Sake, passion fruit and lemon

**Manila Coconut** (Alcohol-free)  
Coconut, lemonade, mint  
and lime

TEAS  
Source of health and wellbeing

**Japanese Sencha** ☉ 2'  
**Black Chai** ☉ 4'  
Spiced black tea with  
cinnamon, ginger, orange  
peel and vanilla

**Rooibos & Nuts** ☉ 5'  
Rooibos tea with almonds  
and pistachios, orange peel,  
coriander and pink pepper.  
Theine-free

ENJOY YOUR TEA ON THE ROCKS TOO!

COFFEE

Espresso  
Macchiato  
White coffee  
Cappuccino



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



TAX INCLUDED