

ZODU

ASIAN
FOOD

Spring
Summer
2024



Arte de
Dave

I ZAKAYAS

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

CRUNCHY & TEMPURA

Delicious and crunchy Japanese tempura

Chicken Thai Fingers 🌶️ 5.60
Breaded free range chicken strips with semi-spicy Thai sauce

Spring roll 🌱 🌶️ 5.60
Two spring rolls, filled with vegetables, soya noodles, mushrooms and bamboo, with mild spicy Thai sauce

ADD A ROLL FOR 2.80!

★ **Ika Tempura** 🌶️ 6.95
Tempura battered thin squid strips with Japanese mayonnaise and kimuchi no moto sauce

Vegetable Tempura with Prawns 8.15
Organic vegetable tempura, delicious and crunchy battered zucchini, carrot, red pepper, eggplant and two prawns

YOU CAN ALSO ORDER IT WITH NO PRAWNS FOR 6.15!
ADD A PRAWN FOR 1.00!

Ebi Fry 🌶️ 7.95
Four crispy battered prawns with mild spicy Thai sauce

ADD A PRAWN FOR 1.95!

Mix Thai 15.10
Two Spring Rolls, two Ebi Fry and Chicken Thai Fingers

GYOZAS

Original Japanese filled dumplings

Chicken Curry Gyozas 7.25
Four free range chicken curry filled gyozas

Shrimp and Young Garlic Gyozas 7.25
Four shrimp and young garlic filled gyozas

Vegetable Gyozas 🌱 7.25
Four vegetable filled gyozas

Pork Gyozas 7.25
Four pork meat filled gyozas

Mixed Gyozas 7.25
Four mixed gyozas: Chicken Curry, Shrimp and Young Garlic, Vegetable and Pork

ADD A GYOZA FOR 1.80!

TRADITIONAL

The most classical

Gohan 🌱 2.35
Bowl of white rice

Wakame Salad 🌱 3.95
Wakame and agar-agar seaweed salad with sesame seeds

Edamame 🌱 3.95
Steamed soya green beans

Miso Soup 3.95
Traditional Japanese soup with dashi, miso paste, tofu, wakame seaweed and spring onion

SPECIALITIES

The gastronomic

★ **Japanese Roll** 6.15
Three wonton rolls filled with free range chicken, mushrooms, onion, carrot, bamboo, shiitake mushroom chips, nori seaweed, teriyaki sauce and Japanese mayonnaise

ADD A ROLL FOR 2.00!

Takoyaki 7.15
Four traditional Japanese octopus-filled balls, topped with Japanese mayonnaise, tonkatsu sauce, chive and katsuobushi

ADD A TAKOYAKI FOR 1.80!

Negima Yakitori 6.95
Three grilled free range chicken and Japanese spring onion skewers with teriyaki sauce

ADD A SKEWER FOR 2.30!

Duck and porcini mushroom kao 7.20
Three Chinese-style open-faced gyozas filled with duck and porcini mushrooms with hoisin sauce

ADD A KAO FOR 2.50!

Pork Buns 10.25
Two steamed Bao buns with roasted pork confit (chashu), cucumber, avocado, spring onion, hoisin sauce and Japanese mayonnaise

ORDER YOUR VEGAN OPTION WITH HEURA! 🌱
ADD A BAO FOR 5.10!

Salmon Tataki 11.20
Marinated salmon, lightly grilled, thinly sliced and served with teriyaki sauce, diced avocado and sesame

Mixed Izakayas 11.80
Two Japanese Rolls, two Negima Yakitori and Vegetable tempura

🌱 VEGETARIAN 🌱 VEGAN 🌶️ LIGHT SPICY 🌶️ SPICY ★ CHEF'S RECOMMENDATIONS



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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!

- NEW Veggie Roll** 🌱 9.75
Eight noodle rolls with Heura plant-based protein, avocado, spring sprouts, cucumber, tofu, wakame seaweed and honey mustard mayonnaise
- Corral Chicken Roll** 🔥 9.95
Eight noodle rolls with breaded free range chicken, wild asparagus, avocado, spring sprouts, Parmesan, crispy onion and kimuchi mayonnaise
- ★ Salmon Avocado Roll** 10.50
Eight noodle rolls with salmon, avocado, mango, soft cheese and teriyaki sauce
- Salmon Tartar Roll** 10.95
Eight hot tempura battered noodle rolls with avocado, soft cheese, sesame seeds, chive and salmon tartare with teriyaki sauce
- Mixed Rolls** 10.95
Choose and combine two different kinds of rolls (four pieces per kind of roll)

WITH **kikkoman** SOYA SAUCE

Our salmon is **ASC certified** and comes from sustainable aquaculture and controlled production at environmentally friendly farms.

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- Oyako Don** 11.20
Steamed rice with breaded free range chicken thigh strips, onion, shiitake mushrooms, dashi, scrambled free range egg, tonkatsu sauce and chive
YOU CAN ALSO ORDER THE CHICKEN WITH NO BATTER!
- Karee Gyudon** 🔥 12.30
Steamed rice with curry, coconut milk, beef cooked at low temperature, onion, carrot, dashi and spring onion
- ★ Vegan Karee & Tofu** 🌱 🔥 12.30
Steamed rice with curry, coconut milk, Heura plant-based protein, broccoli, wild asparagus, soybean sprouts, tofu, spinach, shiitake mushrooms and sesame seeds
- Niku Don** 🔥 12.30
Rice with beef cooked at low temperature, onion, dashi, mirin, grilled egg, nori seaweed, Japanese spring onion and shichimi togarashi

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- ★ Kaesar Asian Salad** 11.80
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** 🔥 12.30
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



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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  11.20
Stir-fried with shiitake mushrooms, aubergine, broccoli, wild asparagus, carrot, green and red peppers and pak choi, with teriyaki and yakisoba sauce

Chicken Yakisoba or Yaki Udon 11.75
Stir-fried with free range chicken, shiitake mushrooms, carrot, zucchini, yakisoba sauce and chive

Beef Yakisoba or Yaki Udon 12.60
Stir-fried with beef cooked at low temperature, red and green peppers, shiitake mushrooms, carrot, zucchini, yakisoba sauce and chive

Seafood Yakisoba or Yaki Udon 12.60
Stir-fried with squid, small shrimp, shiitake mushrooms, carrot, zucchini, yakisoba sauce and katsuobushi

Corral Vegan Yakisoba or Yaki Udon  12.85
Stir-fried with shiitake mushrooms, carrot, zucchini and panko-cruste Heura plant-based chicken breast, yakisoba sauce and chive

★ **Corral Chicken Yakisoba or Yaki Udon** 13.30
Stir-fried with shiitake mushrooms, carrot, zucchini and cornflake-cruste free range chicken breast, yakisoba sauce and chive

CURRY & THAI NOODLES

Stir-fried noodles with savory Asian spices

★ **Vegan Miso Soba**   12.30
Stir-fried buckwheat noodles with shimeji and shiitake mushrooms, Heura plant-based protein, pak choi and spicy miso sauce, coconut milk and crispy carrot

Chicken Pad Thai 12.95
Stir-fried rice noodles with free range chicken, carrot, zucchini, tamarind, soya sprouts and peanuts

Seafood Pad Thai 13.10
Stir-fried rice noodles with three prawns, carrot, zucchini, tamarind, soya sprouts and peanuts

Beef Udon Panang Curry  13.30
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

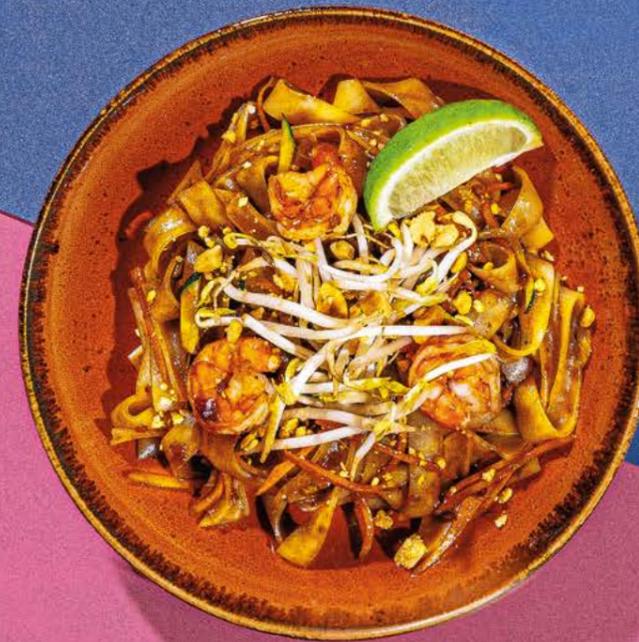
All the **chicken** we serve at UDON is **free-range, corn-fed, farm-raised, and with a full countryside flavour.**



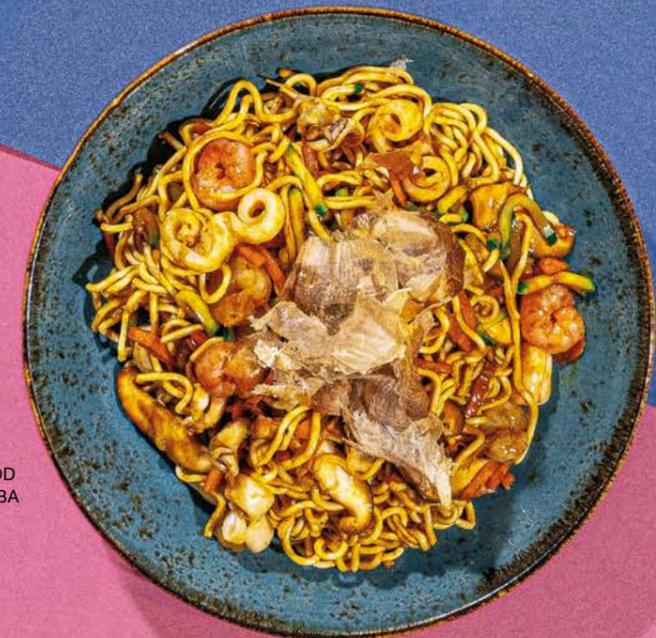
CORRAL CHICKEN YAKISOBA



BEEF UDON PANANG CURRY



SEAFOOD PAD THAI



SEAFOOD YAKISOBA



HEURA
TONKOTSU
RAMEN



NABEYAKI
UDON



KIMCHI
CHICKEN
UDON



CURRY
RAMEN

RAMEN

Thin white noodles made with flour, water and salt

Miso Ramen 12.60
Ramen with chicken broth, prepared with soya and miso. With sliced marinated pork (chashu), wakame seaweed, marinated half-boiled free range egg and spring onion

★ **Tonkotsu Ramen** 13.10
Ramen with vegetable broth, sliced marinated pork (chashu), shiitake mushrooms, pak choi, marinated half-boiled free range egg and spring onion

ORDER YOUR VEGETARIAN OPTION WITH HEURA! 🌱

NEW ★ **Tantanmen Ramen** 🌱 🌶️ 13.20
Ramen with vegetable broth and miso, Heura plant-based protein, bamboo, purple onion, pak choi, shimeji mushrooms, corn and spring onion

Tampopo Ramen 13.20
Ramen with chicken broth, prepared with soya. With sliced marinated pork (chashu), sweet corn, bamboo, marinated half-boiled free range egg, naruto, nori seaweed and spring onion

Curry Ramen 🌶️ 13.10
Ramen with chicken broth, prepared with soya, miso and yellow curry. With sliced marinated pork (chashu), bamboo, shiitake mushrooms, marinated half-boiled free range egg and spring onion

NEW **Chicken Ramen** 13.30
Ramen with chicken broth prepared with soy and miso, with breaded free range chicken, egg, shimeji mushrooms, pak choi, spinach, red onion, shiitake mushrooms and lime

UDON

Thick noodles made with flour, water and salt

Nabeyaki Udon 12.60
Udon with sliced marinated free range chicken, dashi, prawn tempura, spinach, half-boiled free range egg, shiitake mushrooms, bamboo, chive and nori seaweed

Corral Chicken Curry Udon 🌶️ 13.30
Udon with crispy free range chicken strips, onion, carrot, broccoli, spinach, shiitake mushrooms, half-boiled free range egg, lime and dashi with curry

★ **Kimchi Chicken Udon** 🌶️ 13.30
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

NEW **Tori Nanban Udon** 12.95
Udon with breaded free range chicken strips, dashi, mirin, soybean sprouts, shiitake mushrooms, leek and sesame seeds

At UDON we serve **organic and locally sourced vegetables** to preserve all the flavour of the fresh product.



Ramen
Thin noodles made with wheat flour, water and salt



Udon
Thick noodles made with wheat flour, water and salt

MINERAL WATERS

Still mineral water (Aquabona)	2.30
Sparkling mineral water (San Pellegrino)	3.10

SOFT DRINKS

Coca-Cola / Zero	3.20
Orange / Lemon Fanta	3.20
Nestea / Aquarius	3.20



KOMBUCHAS

Ginger, mint and moringa	4.25
A great pairing for any dish on our menu, simple and delicious	
Blueberry and lavender	4.25
Combine with a salad or vegetable tempura, very refreshing and healthy	

BEERS

Estrella Damm	2.95
Estrella Damm	2.95
Free Damm (alcohol-free)	2.95
Damm Lemon	2.95
Daura (gluten-free)	3.95
Inedit	3.95
Estrella Damm	4.45

JAPANESE BEERS

Asahi	3.95
Japan's best-selling beer, with a dry taste and a short, refreshing finish. The perfect pairing for Asian food	

Sapporo	3.95
Intense flavour with a refreshing touch, providing a pleasant taste to the palate	

SAKE

An authentic Japanese liquor made from fermented rice

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

Small tokkuri	4.95
Big tokkuri	7.05

Kuramoto 10.50
Somewhat cloudy sake produced with rice solids present. Notes of overripe Cantaloupe melon, a silky aftertaste and aromas of tropical pineapple skin

RED WINE

Celeste Roble	3.95
(D.O. Ribera del Duero)	19.75
Aroma of black fruits and smoky nuances. The pairing for noodles with meat and rice dishes	

Malpastor Crianza	3.95
(D.O. Rioja)	19.75
Silky, light and fruity aroma. The pairing for noodles with red meat	

Jean Leon 3055 ORGANIC WINE	21.75
(Merlot-Petit Verdot)	
Ripe red fruit aroma with long scented finish. Great pairing for noodles with seafood	

WHITE WINE

Celeste Verdejo	3.95
(D.O. Rueda)	19.75
An intense floral aroma with varietal notes of fennel and green almond. The pairing for seafood, izakayas and noodles	

Lolo	3.95
(Albariño, D.O. Rías Baixas)	19.75
Floral and ripe fruit aroma. The pairing for noodles with fish	

Jean Leon 3055 ORGANIC WINE	21.75
(Chardonnay)	
Ripe fresh tropical fruit aroma. Great pairing for seafood and noodles	

ROSÉ WINE

Jean Leon 3055 ORGANIC WINE	21.75
(Pinot Noir)	
Aroma of flowers, citrus, red fruits. Great pairing for noodles and vegetables	



TEAS

Source of health and wellbeing

Japanese Sencha	2.35
Authentic Sencha green tea	

Black Chai	2.35
Spiced black tea with cinnamon, ginger, orange peel and vanilla	

Rooibos & Nuts	2.35
Rooibos tea with almonds and pistachios, orange peel, coriander and pink pepper. Theine-free	

ENJOY YOUR TEA ON THE ROCKS TOO!

COFFEE

Espresso	1.60
Macchiato	1.75
White coffee	1.85
Cappuccino	2.65

YOU CAN ALSO ORDER YOUR COFFEE DECAFFEINATED, WITH SKIMMED OR SOYA MILK

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



UDON

ASIAN
FOOD

udon.com



Good for you, good for the planet.

At Udon we work with the best ingredients to make our dishes good for you and for the planet, which is why we cook with:



Chicken reared on 100% plant-based feed, and raised without antibiotics.



Pork and beef from farms with animal welfare policies.



Our eggs are from free-range chickens.



We prioritise organic and locally sourced products.



We buy from suppliers that meet the Sustainable Aquaculture certification.

Our quality has been rewarded

2021



MARCAS DE RESTAURACIÓN

Sustainability Award Winner

2020



Winner in Innovation

2019



Winner in People-Product-Planet



Learn more about our Sustainability Plan.