

ZODU

FOOD  
ASIAN





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**



**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

IT CAN ALSO BE ORDERED WITHOUT PRAWNS OR ADD AN EXTRA ONE!

**Ebi Fry** 🌶️ 14  
Four crispy battered prawns with mild spicy Thai sauce

ADD A PRAWN!

**GYOZAS**

Original stuffed Japanese dumplings

**Pork Gyoza** 7  
Four gyoza stuffed with pork

**Chicken Gyoza** 7  
Four gyoza stuffed with chicken

ADD A GYOZA!

**SPECIALTIES**

Gastronomic

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

ADD A SKEWER!

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

**Pork Buns** 16  
Two steamed Bao buns with roasted pork confit (chashu), cucumber, avocado, spring onion, hoisin sauce and Japanese mayonnaise

ADD A BAO!

**TRADITIONAL**

The Classics

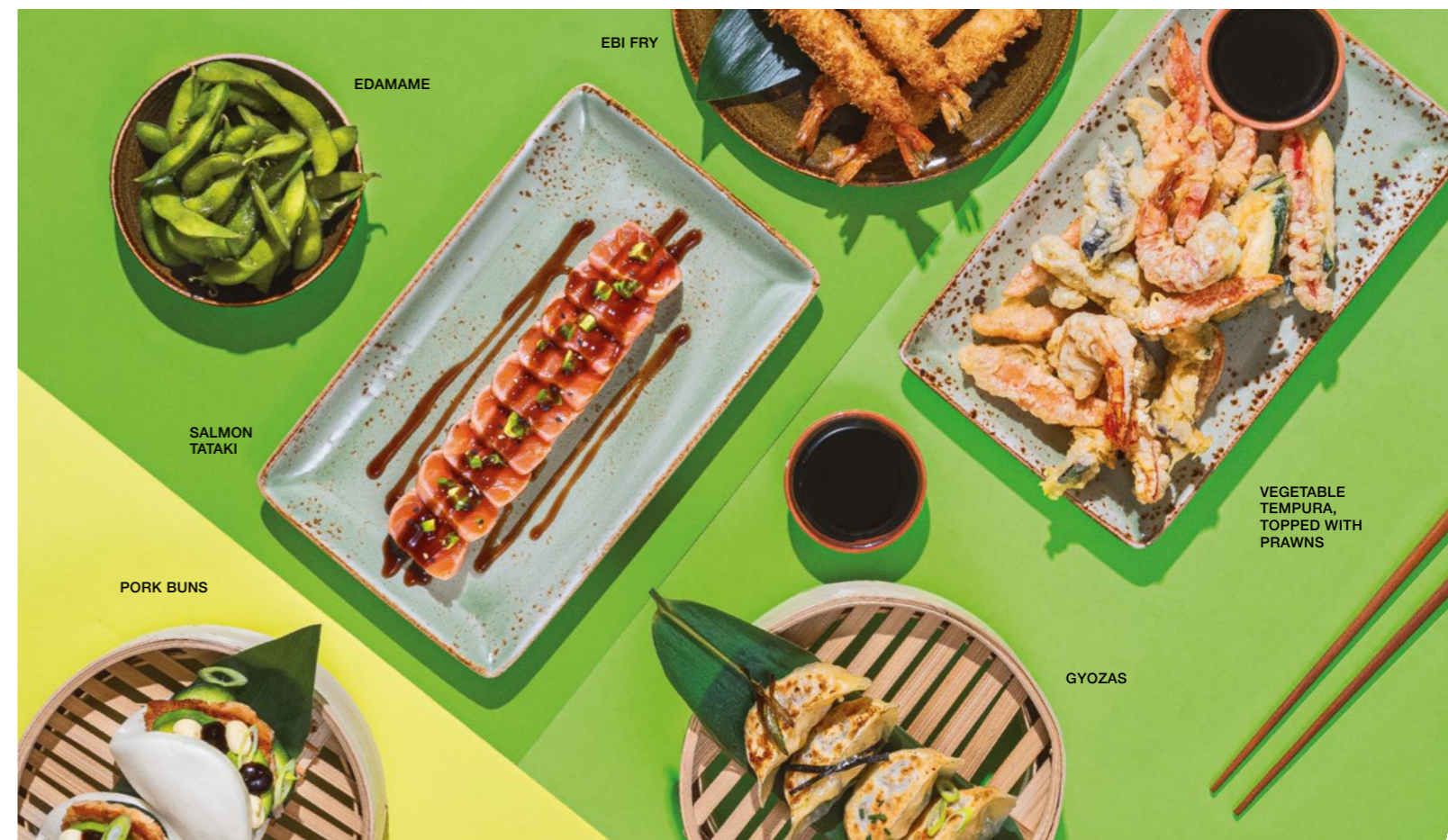
**Gohan** 🌱 4  
Bowl of white rice

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

**Edamame** 🌱 6  
Steamed edamame

**Miso Soup** 8  
Traditional Japanese soup made with dashi, miso paste, tofu, wakame seaweed and spring onion

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





NIKU DON

CAESAR ASIAN SALAD

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** 🌱 16  
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** 20  
Sautéed with chicken, shiitake mushrooms, carrots, zucchini, yakisoba sauce and scallions

**Beef Yakisoba or Yaki Udon** 25  
Sautéed with beef, red and green peppers, shiitake mushrooms, carrots, zucchini, yakisoba sauce and scallions

**Seafood Yakisoba or Yaki Udon** 25  
Sautéed with squid, shrimp, shiitake mushrooms, carrots, zucchini, yakisoba sauce and katsuobushi

★ **Corral Chicken Yakisoba or Yaki Udon** 25  
Stir-fried with shiitake mushrooms, carrots, zucchini, crispy tortilla-crust chicken breast and yakisoba sauce

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

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!

**Corral Chicken Roll** 🌶️ 14  
Eight noodle rolls with breaded free range chicken, wild asparagus, avocado, spring sprouts, Parmesan, crispy onion and kimuchi mayonnaise

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

**Salmon Tartar Roll** 20  
Eight hot tempura battered noodle rolls with avocado, soft cheese, sesame seeds, chive and salmon tartare with teriyaki sauce

WITH **kikkoman**® SOYA SAUCE

SALMON TARTAR ROLL



**Caesar Asian Salad** 14  
Green salad with avocado, cherry tomatoes, tortilla-crust 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

**Niku Don** 🌶️ 18  
Rice with beef cooked at low temperature, onion, dashi, mirin, grilled egg, nori seaweed, Japanese spring onion and shichimi togarashi



BEEF YAKISOBA

CORRAL CHICKEN YAKISOBA

SEAFOOD YAKISOBA

YASAI YAKI UDON

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

**Curry Ramen** 🌶️

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

25

**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

★ **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

16

**SOBA**

Thin noodle made with buckwheat

**Kashiwa Soba**

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

16

**Tempura Soba**

Soba with delicious crunchy organic vegetable and prawn tempura with dashi and nori seaweed

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

**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

**COFFEE**

White coffee	4.5
Espresso coffee	3.5
Macchiato	3.5
Dominican coffee	3.5
Italian cappucciono	4.5



**BEERS**

Heineken	8
República	8
Corona	8
Modelo Rubia	8
Modelo Negra	8
Presidente Regular	7
Presidente Light	7



**Premium Sapporo** 8.5

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

**Kirin Ichiban** 8.5

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

**Estrella Damm Barcelona** 8.5

A lager type beer made with barley malt, rice and hops

**RED WINE**

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

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

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

**WHITE WINE**

<b>Sangre de Toro Clásico</b> (D.O. Catalunya) 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	8	30
--	---	----

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

🌿 VEGETARIAN 🥬 VEGAN 🌶️ MILD SPICY 🌶️🌶️ SPICY ★ CHEF'S RECOMMENDATIONS



**DESSERTS**

<b>Two Ice Cream Scoops</b>	6
Two scoops of artisan chocolate and green tea ice cream or flavour to choose	

<b>Banana &amp; Cho-co</b>	6
Crunchy chocolate and banana roll with artisan coconut ice cream or flavour to choose	

**Artisan ice cream flavours to choose:** Chocolate · Vanilla · Green Tea · Coconut

**ROSÉ**

<b>Sangre de Toro Rose</b> (D.O. Catalunya) 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	8	32
--	---	----

**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	1	6
Large Tokkuri	2	12

NODU

ASIAN  
FOOD

[UDON.COM/RD](https://udon.com/rd)