

ENRICH YOUR LIFE

Autumn
Winter
2025





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


CRUNCHY & TEMPURA


Delicious and crunchy
Japanese tempura

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!

Chicken Thai Fingers  5.95
Breaded free range chicken strips
with semi-spicy Thai sauce


★ **Ika Tempura**  7.20
Tempura battered thin squid strips
with Japanese mayonnaise and kimuchi
no moto sauce

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

ADD A PRAWN FOR 1.95!

Vegetable Tempura with Prawns 8.20
Organic vegetable tempura, delicious
and crunchy battered zucchini, carrot,
red pepper, eggplant and two prawns

YOU CAN ALSO ORDER IT WITH NO PRAWNS FOR 6.20!
ADD A PRAWN FOR 1.00!

**Prawns with Broccoli
in tempura batter**  10.95
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 7.50
Four free range chicken curry filled gyozas

Shrimp and Young Garlic Gyozas 7.50
Four shrimp and young garlic filled gyozas

Vegetable Gyozas  7.50
Four vegetable filled gyozas

Pork Gyozas 7.50
Four pork meat filled gyozas


Mixed Gyozas 7.50
Four mixed gyozas: Chicken Curry,
Shrimp and Young Garlic, Vegetable
and Pork


ADD A GYOZA FOR 1.90!

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 7.50
Four traditional Japanese octopus-filled
balls, topped with Japanese mayonnaise,
tonkatsu sauce, chive and katsuobushi

ADD A TAKOYAKI FOR 1.90!

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

ADD A BAO FOR 5.10!

Mixed Izakayas 10.95
Two Japanese Rolls, two Ebi Fry and
Vegetable tempura


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




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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!

- Veggie Roll** 

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

9.75
- Corral Chicken Roll** 

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

9.95
- ★ Salmon Avocado Roll**

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

10.50
- Salmon Tartar Roll**

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

10.95
- Mixed Rolls**


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

10.95

WITH **kikkoman**® SOYA SAUCE

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

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- Chicken Katsu Curry** 

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



11.50
- Oyako Don**

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


11.95
- 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

12.45
- ★ 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

12.45
- Niku Don** 


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

12.45

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- ★ 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

11.80
- Salmon Quinoa Salad** 

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

12.30

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

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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  11.25
Stir-fried with shiitake mushrooms, aubergine, broccoli, zucchini, Chinese cabbage, wild asparagus, carrot, red and green peppers and pak choi, with teriyaki and yakisoba sauce

Chicken Yakisoba or Yaki Udon 12.65
Stir-fried with free range chicken, shiitake mushrooms, carrot, zucchini, Chinese cabbage, yakisoba sauce and chive

Beef Yakisoba or Yaki Udon 12.75
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 12.75
Stir-fried with squid, baby shrimp, shiitake mushrooms, carrot, zucchini, Chinese cabbage, yakisoba sauce and katsuobushi

Corral Vegan Yakisoba or Yaki Udon  12.95
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** 13.50
Stir-fried with shiitake mushrooms, carrot, zucchini, Chinese cabbage and cornflake-crusted free range chicken breast, yakisoba sauce and chive

ADD A GRILLED EGG
TO ANY STIR-FRY FOR 1.00!

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


CURRY & THAI NOODLES

Stir-fried noodles with savory Asian spices

Chicken Black Truffle Udon 12.95
Stir-fried with free range chicken, truffle sauce, Parmesan and finished with tenkasu

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

Seafood Pad Thai 13.10
Stir-fried rice noodles with three prawns, carrot, zucchini, Chinese cabbage, tamarind, soybean 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

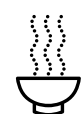
We are specializing in Noodles
Noodles are the perfect health-conscious fast food to enjoy a balanced, healthy and nutritious diet.



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



NABEYAKI
UDON

TANTANMEN
RAMEN

CORRAL CHICKEN
CURRY UDON

TAMPOPO
RAMEN

RAMEN

Thin white noodles made with flour, water and salt

Miso Ramen 12.95

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 13.10

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 🌶️ 13.10

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 🌱🌶️ 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 13.25

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 13.30

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

UDON

Thick noodles made with flour, water and salt

Nabeyaki Udon 12.95

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 12.95

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

★ 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

Corral Chicken Curry Udon 🌶️ 13.50

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 🌶️ 13.50

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



Ramen
Thin noodles made with wheat flour, water and salt



Udon
Thick noodles made with wheat flour, water and salt

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

MINERAL WATERS

Still mineral water (Aquabona) 2.65
Sparkling mineral water (San Pellegrino) 3.20

SOFT DRINKS

Coca-Cola / Zero 3.20
Orange / Lemon Fanta 3.20
Fuze Tea / Aquarius 3.20
House lemonade 3.95



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 3.05
Estrella Damm 3.05
Free Damm 3.05
Amber (alcohol-free) 3.05
Damm Lemon 3.05
Turia 3.05
Daura (gluten-free) 3.95
Estrella Damm 4.65

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
Kirin 3.95
The Japanese favourite beer: soft, refreshing with a touch of bitterness and gently foamy

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

ROSÉ WINE

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



COCKTAILS

Sintokio (Alcohol-free) 4.95
Passion fruit and lemon
Osaka Mojito 5.95
Sake, lime, mint and soda
Tokyo Passion Fruit 5.95
Sake, passion fruit and lemon
Manila Coconut (Alcohol-free) 5.95
Coconut, lemonade, mint and lime

TEAS

Source of health and wellbeing
Japanese Sencha 2.95
Authentic Sencha green tea
Black Chai 2.95
Spiced black tea with cinnamon, ginger, orange peel and vanilla
Rooibos & Nuts 2.95
Rooibos tea with almonds and pistachios, orange peel, coriander and pink pepper. Theine-free

COFFEE

Espresso 1.75
Macchiato 1.85
White coffee 1.95
Cappuccino 2.75



ENJOY YOUR TEA ON THE ROCKS TOO!

Request or check here our nutritional and allergen chart



TAX INCLUDED

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, pork and beef
from farms with animal
welfare policies



Sustainably Farmed
salmon



Free range chicken
eggs



We prioritise organic and
locally sourced products

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.