

VUDU
FOOD

PLAYFOOD X experience

EAT MY SUSHI

MAKI ROLLS

#KABANO KIROLL ON FIRE • 24

Atlantic salmon, avocado, mango, kimchee mayo, kabayaki sauce, cooked over a table fire, with a touch of Spunta filaments and toasted sesame with kimchee

MEXICAN TUNA • 22

Spicy bluefin tuna tartare, avocado, crispy rice, jalapeño sauce and sprouts

SEXY SALMÓN SPELL MAKIROLL • 18

Atlantic salmon, avocado and mango, chipotle sauce, kabayaki, spicy mayo and sesame kimchee

HOT SPICY EBY FURAI • 19

Avocado, prawn in tempura, tobiko, spicy mayo

• TIGER ROLL, SEA BASS & SALMON • 21

Sea bass, avocado, red onion, asparagus, sesame and tiger milk

NIGIRI

NIGIRI FLAMINGO SALMON (2UD) • 9

Braised with Atlantic salmon, yuzu mayo, lime and brown sugar

• WAGYU MISO & BLACK TRUFFLE • 24

Japanese A4 wagyu, miso sauce, black truffle and wasabi kizami

• BRAISED SCALLOP KIMCHEE (2UD) • 13

Joasada scallop, kimchee mayo, tobiko and sishimi togarashi

• SEA BASS & SWEET YUZU (2UD) • 10

Sea bass, sweet yuzu, sisho and Dutch onion

ENTRANTES STARTERS

• VUDU CĒSAR SALAD • 19

Romaine lettuce, Cajun crispy chicken, crouton, parmesan, cherry tomato and cesar sauce

BURRATA ARTISAN/ SMOKĒD • 22

Artisanal burratina, Kalamata olives, red almond pesto, ember oil, crispy olive focaccia and dried tomato

BLUEFIN TUNA TARTARE • 2

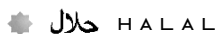
Bluefin tuna, Korean white garlic and crunchy quinoa, accompanied by toast

••BAO BUNS ANGUS BRISKĒT • 21

Homemade Bao, black angus, special hoisin marinade, plum and tamarind cream, pickled onion and cilander (2pcs)

ĒDAMAME • 11

Soy beans, hot sauce, sesame and lime





BLUEFIN TUNA CROQUETTES AND TARTARE • 14
With bluefin tuna tartare and fresh chilli (3pcs)

• **SHRIMP TACOS WITH TATEMADO HANDLE • 19**
Corn tacos, tempura shrimp, tatemado mango sauce, pickled onion and cilantro (2pcs)

• * **SWEET HOISIN FRIED GYOZAS • 15**
Fried chicken and vegetable gyozas, with sweet hoisin sauce, togarashi sishimi, sesame and spring onion (5pcs)

• * **PIZZA WAGYU BBQ & CHICKEN • 21**
Artisanal pizza dough, wagyu Bolognese, free-range chicken, onion confit, fresh chilli and mozzarella fior di latte

* **PIZZA DI TRUFA CUADRADA • 18**
Tartufatta, truffled creme fraiche, fresh truffle and mozzarella fior di latte



PRINCIPALES MAINS

• PASTA WAGYU • 25

Sicilian pasta, wagyu bolognese, wagyu jerky, basil gel, béchamel and parmesan

• PASTA LINGUINE A LA MARINERA • 23

Linguine pasta with shrimp juice, cherry tomato, prawns and basil flower

•• BOLETUS RISOTTO, WILD MUSHROOMS AND BEEF • 23

Pasta risotto, boletus cream, wild mushrooms, Parmesan cheese and beef cheek

SEA BASS WITH BLACK BUTTER • 32

Sea bass, capers, baby potato, onion confit, lemon and parsnip emulsion

SALMON TAMARIND, LEMON & COCONUT • 28

Salmon with tamarind and coconut sauce, sautéed vegetable rice and lemon

• SOLE TOM YUM • 27

Sole with Thai sauce, chives and pickled shitake mushroom, patchoy and sautéed, fresh cilantro and chilli pepper

• CHICKEN ENCHIPOTLADO • 27

Low temperature chicken breast, chipotle marinade, pickled mustard mayonnaise, potatoes, roasted onions and meat juice



NEW



• ENTRECÔTE BY ANGUS & JACK
DANIEL'S • 41

350g grilled entrecote, Cajun style chips and Jack Daniels sauce

• GALICIAN BEEF TENDERLOIN • 42

250g sirloin, roasted vegetables, onion emulsion and meat juice

• • SPICED LAMB RACK • 34

Ribs of lamb marinated and cooked at low temperature, finished on the grill, with smoked sweet potato cream and tsatsiki

• BURGER MC WAGYU • 26

Wagyu burger, tomato, lettuce, red onion, cheddar cheese, burger mayonnaise and chips

VEGGIE BURGER • 24

"Beyond meat Burger", tomato, lettuce, red onion, cheddar cheese, burger mayonnaise and chips



EXTRAS

• 5
POTATOES
SEASONAL VEGETABLES
GREEN SALAD
BASMATI RICE

• 8
TRUFFLED POTATOES

SAUCES

• 7
JACK DANIEL'S SAUCE
MEAT JUICE

• 4
CHIMICHURRI
TRUFFLE MASONNAISE

POSTRES DESSERTS

DAME DE NUIT • 18

To share: chocolate sphere, crumble, creamy hazelnut, dried hazelnut cake, meringue, chocolate sauce and vanilla ice cream

FINE APPLE PIE & CARAMEL • 15

Puff pastry served with caramel sauce and vanilla ice cream

“SOLERO” VUDU STYLE • 18

Creamy white chocolate and mango sphere, with passion fruit soup and bourbon vanilla

• COULANT ON FIRE • 19 GOLD & FIRE • 24

Coulant of burning dark chocolate, crumble and vanilla ice cream. Optional 24k gold coated

MOCHI SI O SI • 5 (UNIT)

Japanese Mochi to choose between; cheesecake, chocolate or coconut

PLAY YOU
PLAY ME



DISFRUTA ENJOY

• 18

VUDUMISU MARTINI
After Dinner Cocktail Tiramisu Flavor

TOFFEE TIME
After Dinner Caramel Flavored Cocktail

AND ENJOY OUR
SELECTION OF TEA & COFFEES!

ASK
OUR
STAFF!

THE
SECRET
IS AT THE
TABLE