

VUDU
FOOD

PLAYFOOD X experience

EAT MY SUSHI

MAKI ROLLS

KABANOKI ROLL # ON FIRE • 27

Atlantic salmon, avocado, mango, kimchee mayo, kabayaki sauce, cooked over a fire at the table, with its touch of spunta filaments

MEXICAN TUNA • 26

Spicy tartare bluefin tuna, avocado, crispy rice, jalapeno sauce

SEXY SALMÓN SPELL MAKI ROLL • 22

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

HOT SPICY EBIFURAI • 23

Avocado, prawn in tempura, tobiko and spicy mayo

• TIGER ROLL, SEA BASS & SALMON • 26

Sea bass, avocado, Dutch onion, asparagus and tiger milk

NIGIRI

NIGIRI FLAMINGO SALMON (2 UD) • 11

Braised Nigiri of Atlantic salmon, yuzu mayo, lime and brown sugar

• WAGYU MISO & BLACK TRUFFLE (2 UD) • 26

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

JAPANESE COWBOY (2 UD) • 18

Japanese wagyu coriander oil, leek, wasabi kizami, fleur de sel

• SEA BASS & SWEET YUZU • 13

Sea bass, sweet yuzu, sisho and Dutch onion



ENTRANTES

STARTERS

• VUDU CAESAR SALAD • 23

Romaine lettuce, crispy chicken, crouton, parmesan, cherry tomato and caesar sauce

• BURRATA, TOMATO AND SALMOREJO SALAD • 24

Artisanal burrata, salmorejo, cherry tomatoes and seasonal sprouts

BLUEFIN TUNA TARTARE • 28

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

• SEA BASS AND PASSION FRUIT CÉVICHE • 28

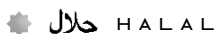
Sea bass, passion fruit tiger milk, red onion, corn court and sweet potato

• BAO ANGUS BRISKET • 26

Homemade Bao, Black Angus, Special Hoisin Marinade, Plum & Tamarind Cream, Pickled Onion, Coriander and Crispy Onion (2pcs)

EDAMAME SPICY • 15

Soy beans, hot sauce, sesame and lime



EAT OUTSIDE
THE BOX

BLUEFIN TUNA CROQUETTES AND TARTARE • 16

With bluefin tuna tartare and fresh chilli pepper (3pcs)

● **SHRIMP TACOS WITH MANGO TATEMADO • 24**

Corn tacos, tempura shrimp, avocado, tatemado mango sauce, pickled onion and cilantro (2pcs)

●● **FRIED GYOZAS HOISIN STYLE • 18**

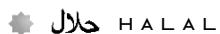
Fried chicken and vegetable gyozas with homemade sweet hoisin sauce, sishimi togarashi, sesame and spring onion (5 pcs)

●● **PIZZAS WAGYU BBQ & CHICKEN • 23**

Artisanal pizza dough, wagyu bolognese, free-range chicken, onion confit, fresh chilli and mozzarella fior di latte

PIZZA DI TRUFA SQUARE • 26

Tartufatta, truffled crème fraiche, fresh truffle and mozzarella fior di latte



PRINCIPALES MAINS

✦ PASTA WAGYU • 29

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

PASTA LINGUINE A LA MARINERA • 28

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

● RISSOTTO DI PASTA TARTUFATO • 28

Pasta risotto, tartufata, black truffle, crispy parmesan and chives

SEA BASS WITH BLACK BUTTER • 35

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

SALMON TAMARIND, LEMON & COCONUT • 33

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

● CROAKER FISH IN PIL PIL DE EMBERS • 32

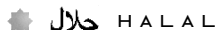
Croaker fish wild, pil pil of embers, beans, potatoes and onion in fish stew

●● AMERICAN ANGUS CHEEK • 34

Beef cheek at low temperature, semi-spicy lacquered, potato cream and glazed onion

✦ CHICKEN ENCHIPOTLADO • 30

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



• **ANGUS & JACK ENTRECOTE**
DANIEL'S • 44

350g grilled Black Angus entrecote, Cajun-style fries and Jack Daniels sauce

• **GALICIAN BEEF TENDERLOIN • 45**

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

• • **LAMB RACK SPICED • 39**

Marinated lamb ribs cooked at low temperature, finished on the grill, with smoked sweet potato cream and tsatsiki

• **BURGER MC WAGYU • 32**

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

VEGGIE BURGER • 30

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



EXTRAS

• 8
FRIED POTATOES
SEASONAL VEGETABLES
GREEN SALAD
BASMATI RICE

• 10
TRUFFLE POTATOES

SALSAS

• 8
JACK DANIEL'S SAUCE
MEAT JUICE
• 5
CHIMICHURRI
TRUFFLE MAYONNAISE

POSTRES DESSERTS

DAME DE NUIT • 18

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

THIN APPLE & CARAMEL CAKE • 17

Puff pastry served with caramel sauce and vanilla ice cream

• CITRUS VOLCANO • 17

Fresh citrus cream, fondant yogurt, lemon and chocolate touches

• COULANT ON FIRE • 21 GOLD & FIRE • 26

Flaming dark chocolate coulant, crumble and vanilla ice cream. Optional coated with 24K gold

MOCHI SI O SI • 6(UNIT)

Japanese mochi to choose between; cheesecake, chocolate or coconut

PLAY YOU
PLAY ME



DISFRUTA ENJOY

• 18

VUDUMISU MARTINI
Coctel After Dinner tiramisu flavor

TOFFEE TIME
Coctel After Dinner caramel flavor

AND ENJOY OUR
SELECTION OF TEA & COFFEES!

ASK
OUR
STAFF!

THE
SECRET
IS AT THE
TABLE