

VUDU
FOOD

PLAYFOOD X experience

EAT MY SUSHI

MAKI ROLLS

•• RIDING TAJIMA WAYU • 45

Japanese wagyu bass loin, avocado, spunta filaments, miso sauce, dijon mustard and scallion, salt crystals and a light touch of blowtorch

• THE AMBER JACK ROLL • 23

Japanese lemon fish, macerated in miso and yuzu, avocado, black garlic cream and Thai chilli pepper

HOT SPICY EBI FURAI • 21

Avocado, prawn in tempura, coriander chip, tobiko, spicy mayo

KABANOKI ROLL ON FIRE • 27

Avocado salmon, avocado, mango, kimchee mayo, kabayaki sauce, cooked at the table with fire and its touch of sparkling filaments and toasted sesame with kimchee

MEXICAN TUNA • 25

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

SEXY SALMÓN SPELL MAKI ROLL • 20

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

NO MONEY NO ROLL • 62

King crab, avocado, tempura flakes, ikura, gold & caviar with its braised leg

NIGIRI

• AMBER BITES (2 UD) • 11

Lemon fish nigiri, black garlic cream, miso yuzu sauce, Thai chilli

NIGIRI FLAMINGO SALMON (2 UD) • 9

Braised Atlantic salmon, yuzu may, lime and brown sugar

THE BURNING EEL (2 UD) • 13

Braised eel, kabayaki, chili fire and sansho

JAPANESE COWBOY (2 UD) • 21

Japanese Wagyu coriander oil, leek, kizami wasabi, flower of salt

RUBI TUNA (2 UD) • 11

Lacquered tuna loin with secret sauce and momiji



ENTRANTES

STARTERS

✦ VUDU CĒSAR SALAD • 21

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

● BURRATA ARTISAN/ SMOKED • 23

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

● FRESH SUMMER SALAD • 22

Quinoa, papaya, green beans, soybean sprouts, sweet potato, cashews and sesame, seasoned with our Thai vinaigrette

● BLUEFIN TUNA TARTARE • 26

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

● SEA BASS CĒVICHE BREAM AND MANGO • 25

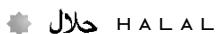
Sea bass, mango tiger milk and passion fruit, sweet potato, red onion and coriander

✦ ● BAO KO • 24

Bao bread, roasted Angus cheeks, gochujan sauce, cucumber and pickled carrot (2pzs)

EDAMAME GRILLED • 15

Soy beans, hot sauce, sesame and lime



EAT OUTSIDE
THE BOX

BLUEFIN TUNA CROQUETTES • 19

With bluefin tuna tartare and fresh chilli (3pzs)

● **CRUNCHY TACOS • 25**

Crispy tacos of white corn, butter fish, guacamole, marinated pineapple, tajine, chili and cilantro(2pzs)

✦ **GYOZAS FRITAS ESTILO NIKKEI • 18**

Chicken and fried vegetable gyozas, with Nikkei sauce (5 pcs)

PIZZA DI TRUFA CUADRADA • 22

Tartufata, truffled creme fraiche, fresh truffle and mozzarella fior di latte

● NEW

✦ حلال HALAL

PRINCIPALES MAINS

* PASTA WAGYU • 29

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

TRUFFLED PASTA RISOTTO • 25

Truffled pasta risotto with parmesan cream and fresh truffle

GRILLED ANTI-CUT OCTOPUS • 33

Octopus, anticuchera sauce, causa limeña and patacón de plátano macho

SEA BASS WITH BLACK BUTTER • 37

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

• BLUEFIN TUNA • 36

Bluefin tuna wrapped in crispy Kalamata, green bean and roasted carrot emulsion

• SALMON TAMARIND, LEMON & COCONUT • 33

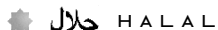
Salmon with tamarind and coconut sauce, sautéed vegetable rice and lemon

* • CHICKEN ENCHIPOTLADO • 32

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



NEW



حلال HALAL

• ANGUS & JACK ENTRECOTE
DANIEL'S • 44

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

• GALICIAN BEEF TENDERLOIN • 45

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

•• ANGUS RIB BBQ • 60 (P.P)
MIN 2 PERSONS

1 Kg of Angus cooked at 16h and roasted, lacquered with barbecue sauce and togarashi

• BURGER MC WAGYU • 31

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

VEGGIE BURGER • 29

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



EXTRAS

• 7
FRENCH FRIES
SEASONAL VEGETABLES
GREEN SALAD
BASMATI RICE

• 11
PATATAS TRUFADAS

SALSAS

• 9
JACK DANIEL'S SAUCE
MEAT JUICE

• 5
CHIMICHURRI
TRUFFLE MAYONNAISE

POSTRES DESSERTS

DAME DE NUIT • 18

To share: chocolate sphere, crumble, creamy hazelnuts, brownie chips, cotton candy, chocolate sauce and vanilla ice cream

FINE APPLE PIE & CARAMEL • 16

Puff pastry cake served with caramel sauce and vanilla ice cream

• "SOLERO" VUDU STYLE • 18

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

• JAPAN TIRAMISÚ "TE MATCHA" • 18

Tiramisu with matcha tea cream, chocolate balls, white chocolate soup and yuzu

• MOCHI SI O SI • 6 (UNIT)

Japanese mochi to choose between; cheesecake, chocolate or coconut

PLAY YOU
PLAY ME

DISFRUTA ENJOY

• 18

VUDUMISU MARTINI
Cocktail After Dinner tiramisu flavor

TOFFEE TIME
After Dinner Cocktail Caramel Flavor

AND ENJOY OUR
TEA & COFFEE SELECTION!

ASK
OUR
STAFF!

THE
SECRET
IS AT THE
TABLE