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SUSHI BURGERS BOWLS

PEKIN SMILE IS THE

BARCELONA

BURGERS BURGERS BURGERS

HEY!

PLANT BASED

WASABI

HAPPINESS IS THE WAY

うまい

BANGKOK

FRESH SUSHI

请

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BEST TAPAS THIS SIDE OF BEIJING

OISHI BROCCOLI — 5.90€

Stir fried broccoli with goma ponzu sauce and toasted cashew nuts.

Allergens: sesame, soy and nuts.

PANKO SPRING ROLLS — 8.90€

Our crunchy, panko-fried spring “rolls” served with sweet chilli sauce.

Allergens: gluten, mushrooms, soy and chilli.

TERIYAKI GYOZAS — 8.50€

Shiitake, cabbage and ginger gyozas with teriyaki sauce and garlic chilli paste.

Allergens: gluten, mushrooms, soy and chilli.

KOREAN BRAVAS — 6.50€

Spiced potatoes with garlic mayo sauce, cilantro and kimchi.

Allergens: soy and chilli.

WASABI CROQUETTES — 6.50€

Potato, edamame and tamarind croquettes with wasabi mayo.

Allergens: gluten, soy, nuts and mustard.

TIGER CEVICHE — 7.50€

Leek, carrot spaghetti & kale ceviche served with fried corn and “tiger milk”.

Allergens: celery and chilli.

AVOCADO KATSU SANDO — 9.90€

Japanese bikini with artisan bread, avocado, secret sauce marinated jackfruit, codium seaweed and lettuce.

Allergens: gluten, sesame and soy.

SIGNATURE PLANT BASED SUSHI

MOVING MOUNTAIN NIGIRI — 4 PCS — 9.90€

The famous Moving Mountain burger turned into a nigiri. Traditional sushi rice, Moving Mountain “meat”, seaweed, roasted red pepper and garlic mayo sauce.

Allergens: gluten, mushrooms, mustard and soy.

“CHICKEN” GUNKAN — 4 PCS — 10.50€

Meet our “chicken” gunkan maki with black rice, alga nori, Heura “chicken”, cucumber, red onion, tapioca’s caviar and mayo sauce.

Allergens: soy.

GREEN DRAGON ROLL — 8 PCS — 14.90€

Delicious and festive urumaki sushi roll. Black rice, seaweed, asparagus, mushrooms, rocket, avocado, smoked mayo.

Allergens: mushrooms, soy and chilli.

CLIFF’S FAVOURITE KIMCHI TOFU ROLL — 8 PCS — 14.50€

Simply the best uramaki sushi roll. Traditional sushi rice, seaweed, roasted aubergine, marinated tofu, cucumber, kimchi, pink tahini sauce.

Allergens: soy, chilli and sesame.

ROCK & ROLL — 8 PCS — 14.90€

Our “meaty” uramaki sushi roll. Traditional sushi rice, seaweed, Moving Mountain “meat”, caramelized onion, cucumber, tapioca caviar, roasted tomato, garlic mayo sauce.

Allergens: gluten, mushrooms and soy.

SWEET & SPICY ROLL — 8 PCS — 10.50€

The perfect bite and the most popular hosomaki roll. Black rice, seaweed, dried tomato, roasted tomato, red pepper, cucumber, toasted panko, korean chili sauce.

Allergens: mustard, soy, nuts and chilli.

BOWLS & BURGERS

KISS ME RAMEN! — 14.90€

Super smooth and creamy ramen with udon noodles, dashi's soup, shiitake, broccoli, tofu, coconut cream and alga nori.

Allergens: gluten, mushrooms, sesame, soy and chilli.

PAD SA THAI — 14.50€

Rice noodles, carrots, broccoli, beansprouts, toasted peanuts, tamarind sauce. Served with tempura tofu skewers and satay sauce.

Allergens: nuts, chilli, soy and peanuts.

BANH MI, THAI INSPIRED BURGER — 15.50€

Asian style burger: okonomiyaki bread, world famous Moving Mountain patty, kimchi, satay sauce, rocket salad, mayo. Served with fried potatoes and garlic mayo sauce.

Allergens: gluten, mushrooms, peanuts, soy, chilli and nuts.

DESSERTS

MS. SACHER WENT TO JAPAN — 6.90€

Can a Sacher become japanese? Chocolate biscuit, cherry & ginger jam with dark chocolate topping.

Allergens: gluten and sulfits.

PASSION FRUIT & MANGO LASSI MOUSSE — 6.50€

Creamy mango mousse filled with passion fruit puree on a coconut cookie base.

Allergens: gluten, sulfits and nuts.

DESORIENTE'S FAMOUS PLANT BASED SNICKERS — 3.50€

Chocolate bar filled with nougat, caramel and salted crushed peanuts.

Allergens: peanuts.

ANYTIME COCKTAILS & APERITIVES

TAMARIND MOJITO — 7.00€

Tamarind, lime, mint, turmeric, rum.

PASSION FRUIT MARGARITA — 8.00€

Passion fruit, carrot, mustard, lime, agave, tequila.

PINEAPPLE MOSCOW MULE — 7.00€

Ginger & basil Tepache, vodka.

PIÑA COLADA — 7.50€

Coconut milk & passion fruit foam, chai tea, rum.

APEROL SPRITZ WENT TO ASIA — 6.50€

Aperol, cava and orange foam.

SAKE VERMUT — 6.00€

Vermouth, sake, white bitter and jasmine tea.

FRESH & HEALTHY

BUBBLE CHAI TEA (HOT/COLD) — 4.00€

Chai tea with coconut milk & passion fruit foam.

HOUSE GINGER BEER — 4.50€

Ginger and basil tepache.

PASSION FRUIT LEMONADE — 4.50€

Lemon, passion fruit, agave.

SEASONAL KOMBUCHA — 3.90€

Home-made Kombucha.

BEERS

TURIA — Glass: 2.40€ / Med: 3.60€

ESTRELLA — Bottle: 3.30€

ASAHI — Bottle: 4.00€

WINES

WHITE

BARDOS VERDEJO 2021 — Glass: 3.60€ / Bottle: 17.00€
D.O. Rueda. Verdejo 100%.

LE NATUREL 2021 — Bottle: 20.50€
D.O. Navarra. Garnacha blanca 100%. Bio & natural wine.

RED

JAUNA CRIANZA 2018 — Glass: 3.30€ / Bottle: 15.50€
D.O. Navarra. Cabernet sauvignon, tempranillo, merlot & garnacha. Bio.

LE NATUREL 2021 — Bottle: 20.50€
D.O. Navarra. Garnacha negra 100%. Bio & natural wine.

CAVA

MONT PARAL VINTAGE — Glass: 4.60€ / Bottle: 22.00€
D.O. Cataluña. Xarel·lo, macabeu & parellada.

TEAS

GREEN TEA WITH JAZMINE — 2.50€
EARL GREY — 2.50€
ROSE AND FRENCH VANILLA — 2.50€
CEYLON SPICE CHAI — 2.50€
ROOIBOS — 2.50€
PURE PEPPERMINT LEAVES — 2.50€

SPECIALTY COFFEE BY FAMILIA OSORIO

ESPRESSO — 1.50€
CORTADO — 1.80€
CAPPUCCINO — 2.50€
CAFÉ CON LECHE — 2.20€
AMERICANO — 1.60€
CHAI LATTE — 3.50€