

TO SHARE

VIETNAMESE SPRING ROLLS FILLED WITH PORK, VEGETABLES AND VERMICELLI NOODLES (4 PCS)	8,80€	FRESH NEM ROLLS FRESH VEGETABLE AND AVOCADO RICE PAPER ROLLS SERVED WITH A CITRUS DIPPING SAUCE	8,20€
CRISPY PRAWN POPS TEMPURA PRAWNS SERVED WITH SWEET CHILLI JAPANESE MAYONNAISE	10,30€	SPICY MISO EDAMAME 🌶️ STEAMED JAPANESE EDAMAME PODS TOSSED IN OUR ADDICTIVE SPICY MISO	6,50€
GYOZAS STEAMED DUCK AND FOIE GRAS DUMPLINGS, FINISHED ON THE TEPPAN GRILL (4 PCS)	9,50€	MISO SOUP TRADITIONAL JAPANESE SOUP MADE WITH DELICATE MISO BROTH, WAKAME SEAWEED AND FRESH TOFU	6,70€
JAKAO DUMPLINGS STEAMED PRAWN AND BAMBOO DUMPLINGS (4 PCS)	9,00€		
CRAB RANGOON CRISPY WONTONS FILLED WITH CREAM CHEESE AND CRAB STICKS (4 PCS)	8,40€		

RAW & SUSHI

HAMACHI SASHIMI YELLOWTAIL, JAPANESE-STYLE GAZPACHUELO SAUCE, JALAPEÑO, CRISPY NORI AND RADISH (6 SLICES)	14,80€	ACEVICHADO ROLL 🌶️ SALMON, TUNA AND SEA BASS WITH PICO DE GALLO, SWEET POTATO IN TWO TEXTURES AND OUR SIGNATURE LECHE DE TIGRE (8 PCS)	15,50€
SALMON SASHIMI SALMON, YUZU VINAIGRETTE, TEMPURA FLAKES AND WASABI (6 SLICES)	13,90€	CALIFORNIA ROLL SALMON, AVOCADO, CREAM CHEESE, SESAME SEEDS AND TOBIKO (8 PCS)	14,10€
TUNA TOSTADAS CRISPY CORN TOSTADAS TOPPED WITH TUNA TARTARE, PONZU, GUACAMOLE AND TOASTED SESAME	14,50€	SPICY TUNA & AVOCADO ROLL 🌶️ AVOCADO ROLL TOPPED WITH SPICY TUNA TARTARE (8 PCS)	15,50€
SALMON NIGIRI (2 PCS)	7,00€	LA PAGODA ROLL GRILLED EEL, DAIKON RADISH, AVOCADO AND FOIE GRAS (8 PCS)	15,50€
TUNA NIGIRI (2 PCS)	8,50€	SALMON DRAGON ROLL PRAWN TEMPURA, AVOCADO AND CREAM CHEESE TOPPED WITH FLAME-SEARED SALMON (8 PCS)	15,50€
GRILLED EEL & FOIE GRAS NIGIRI (2 PCS)	8,50€	SURF & TURF ROLL PRAWN TEMPURA, AVOCADO AND CREAM CHEESE WRAPPED IN BEEF CARPACCIO AND FINISHED WITH BONITO FLAKES (8 PCS)	15,50€
QUAIL EGG & TRUFFLE NIGIRI (2 PCS)	8,00€	SPICY SCALLOP AND SALMON ROLL 🌶️ SALMON ROLL TOPPED WITH FLAME-SEARED SCALLOP TARTARE AND WASABI MAYONNAISE (8 PCS)	15,50€
FLAMBÉED SCALLOP NIGIRI WITH TRUFFLE MAYO (2 PCS)	8,50€		
AVOCADO MAKI (6 PCS)	8,00€		
SALMON MAKI (6 PCS)	9,00€		
TUNA MAKI (6 PCS)	10,00€		

SIGNATURE MAINS

JAPANESE WAGYU SLIDERS JAPANESE WAGYU BEEF SLIDERS WITH CHEDDAR CHEESE, OUR HOUSE SAUCE AND CRISPY SWEET POTATO (2 PCS)	14,20€	PEKING DUCK CRÊPES PEKING DUCK SERVED WITH CUCUMBER, LEEK, HOISIN SAUCE AND CHINESE PANCAKES	18,90€
TEPPANYAKI CHICKEN JUICY CHICKEN COOKED ON THE TEPPAN GRILL WITH TERIYAKI SAUCE AND BIMBI BROCCOLI	13,50€	KOREAN BEEF TACOS 🌶️ OUR SIGNATURE DISH. SOFT TACOS FILLED WITH WOK-FRIED VEGETABLES AND BEEF TENDERLOIN, LIGHTLY SPICY KIMCHI SAUCE, FINISHED WITH FLAMBÉED CHEESE AND SPICY MAYONNAISE	15,80€
MISO SALMON MISO-MARINATED SALMON LOIN SERVED WITH SHIMEJI MUSHROOMS	16,20€	TEPPANYAKI FRIED RICE JAPANESE-STYLE FRIED RICE WITH BEEF, PRAWNS, SNOW PEAS AND EGG	15,80€
CRISPY BEEF CRISPY BEEF STRIPS WITH SWEET AND SOUR SAUCE, SNOW PEAS AND ORANGE	14,80€	PAD THAI 🌶️ TRADITIONAL THAI RICE NOODLES STIR-FRIED WITH EGG, VEGETABLES AND PRAWNS, LIGHTLY SPICY, TOPPED WITH CRUSHED PEANUTS AND FRESH LIME	15,80€
VEGETABLE WOK SEASONAL ASIAN VEGETABLES STIR-FRIED WITH TOFU	13,80€	YAKISOBA JAPANESE STIR-FRIED NOODLES WITH VEGETABLES, CHICKEN AND EGG	14,80€
BEEF IN OYSTER SAUCE TENDER BEEF STRIPS STIR-FRIED WITH SEASONAL VEGETABLES IN OYSTER SAUCE	14,80€		
GREEN THAI CURRY 🌶️ CHICKEN AND VEGETABLES SIMMERED IN OUR FRAGRANT THAI GREEN CURRY MADE WITH LEMONGRASS, AROMATIC HERBS AND COCONUT MILK. RECOMMENDED WITH A SIDE OF STEAMED RICE.	13,90€		
CRISPY CHICKEN PAGODA BUNS STEAMED BAO BUNS FILLED WITH CRISPY CHICKEN AND JAPANESE MAYONNAISE (2 PCS)	12,80€		

SIDES

STEAMED RICE	4,50€
STEAMED CHINESE BREAD	4,50€
EXTRA CHINESE PANCAKES	4,00€
FURIKAKE FRIES CRISPY FRIES WITH PARMESAN CHEESE AND FURIKAKE SEASONING	5,70€

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LA PAGODA

DESSERTS

CHEESECAKE BRÛLÉE

CREAMY BAKED CHEESECAKE WITH BISCUIT BASE, CHINESE FIVE-SPICE AND CARAMELIZED CREAM

8,00€

CHOCOLATE & MISO LAVA CAKE

WARM CHOCOLATE FONDANT WITH MISO AND SESAME ICE CREAM

8,50€

HOMEMADE MOCHI

ASK ABOUT TODAY'S AVAILABLE FLAVOURS

7,00€

HOKKAIDO FRENCH TOAST

TOASTED BRIOCHE, CINNAMON AND MATCHA ICE CREAM

8,00€

COCKTAILS

CHINITA MARTINI

VODKA, PASSOÃ, LIME, PASSION FRUIT, EGG WHITE AND CAVA

10,00€

APPLE MOJITO

JACK DANIEL'S APPLE, LIME, MINT AND SODA

10,00€

MALGALITA 🍷

1800 TEQUILA, 400 CONEJOS MEZCAL, YUZU, GINGER, LIME JUICE AND TOGARASHI SALT.

11,00€

VIVA YUM

ABUELO RUM, AMONTILLADO SHERRY, BANANA, LIME, GINGER SHRUB AND EGG WHITE

11,00€

COLADA POR TÍ

RUM, COCONUT, CINNAMON, PINEAPPLE JUICE, LEMON JUICE AND RASPBERRY CANDY FLOSS

10,00€

EL SAKE Y LA MERY 🍷

SAKE, TOMATO JUICE, BLOODY MARY MIX AND LIME

10,00€

MOSCOW MULE

VODKA, LIME CORDIAL, ANGOSTURA BITTERS AND GINGER BEER

10,00€

PISCO SOUR

PISCO 1615, LEMON JUICE, EGG WHITE AND ANGOSTURA BITTERS

10,00€

REFRESHA-LIME

HOMEMADE LEMONADE INFUSED WITH MINT, CUCUMBER AND PASSION FRUIT (ALCOHOL-FREE)

9,00€

ROSÉ

LIME, GINGER, SPICY MANGO AND PINK GRAPEFRUIT SODA (ALCOHOL-FREE)

9,00€

**IF YOU WOULD LIKE ANY MODIFICATIONS TO OUR COCKTAILS, PLEASE ASK A MEMBER OF OUR TEAM.*

SPARKLING WINES

HILLS CUVEE 1887

XAREL.LO, MACABEO, PARELLADA D.O CAVA

22,00€

VEUVE DE SAINT CLAIR

MEUNIER, PINOT NOIR, CHARDONNAY D.O CHAMPAGNE

35,00€

WHITE WINES

PEZ VOLADOR

D.O. RUEDA. VERDEJO

4,00€ / 18,00€

ALBA EIZAGA SEMIDULCE

D.O.CA. RIOJA. VIURA, GARNACHA BLANCA, MALVASÍA

4,00€ / 19,00€

INMORTAL

D.O. RÍAS BAIXAS. ALBARIÑO

4,50€ / 21,00€

RUCHEL

D.O. VALDEORRAS. GODELLO

23,00€

EL PERRO VERDE

D.O. RUEDA. VERDEJO

24,00€

JOSE PARIENTE

D.O. RUEDA. VERDEJO

24,00€

KERPEN

D.O. MOSEL, ALEMANIA. RIESLING

25,00€

PACO Y LOLA

D.O. RÍAS BAIXAS. ALBARIÑO

25,00€

FÁBREGAS

GARNACHA BLANCA (SOMONTANO)

26,00€

ROSÉ WINES

VIÑA ZORZAL

D.O. NAVARRA. GARNACHA

18,00€

VELVET & STONE

D.O. MANCHUELA. BOBAL

27,00€

RED WINES

AUSTRAL

D.O. RIBERA DEL DUERO. TEMPRANILLO, GARNACHA

4,00€ / 19,00€

UGALDE CRIANZA

D.O.CA. RIOJA. TEMPRANILLO, GARNACHA

4,20€ / 20,00€

CAMPESINO

D.O. TORO. TEMPRANILLO

21,00€

SIERRA ALMAGRERA

VINO DE LA TIERRA 'ALMERÍA'. TEMPRANILLO, SYRAH, GARNACHA Y MONASTRELL

23,00€

LUIS CAÑAS CRIANZA

D.O.CA. RIOJA. TEMPRANILLO

26,00€

LA CABRA DE VIÑAEIZAGA AUTOR

D.O.CA. RIOJA. TEMPRANILLO

24,00€

JUAN GIL ETIQUETA PLATA

D.O JUMILLA. MONASTRELL

25,00€

TREINTA MIL MARAVEDÍES

D.O.MADRID. GARNACHA

26,00€

TRES PICOS

D.O. CAMPO DE BORJA. GARNACHA

27,00€

LOSADA

D.O. BIERZO. MENCÍA

27,00€

EMILIO MORO

D.O RIBERA DEL DUERO. TEMPRANILLO

36,00€

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LA PAGÓDA