

CHUKA

ramen bar

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CHUKA IS THE JAPANESE VERSION OF THE CHINESE GASTRONOMY. IT HAS EVOLVED RAPIDLY DURING THIS LAST CENTURY WHEN CHINESE EMIGRANTS INTEGRATED THEMSELVES IN THE JAPANESE CULTURE. THE CHUKA STYLE REFLECTS THIS FUSION BETWEEN EMBLEMATIC DISHES SUCH AS RAMEN OR SOME VARIETIES OF DIM SUM. OUR RESTAURANT SERVES A PERSONAL AND UNIQUE VERSION OF THE CHUKA STYLE.

BAO BUN

<i>steamed taiwanese bread. 5 fillings to choose</i>	korean pulled pork cucumber kimchi, charred scallion	8,5 €
	fried chicken general tso sauce, gingeroli	8,5 €
	tiger shrimp satay sauce, cilantro	9 €
	soft shell crab old bay kewpie, jalapeño sauce	9 €
	shiitake hoisen & radish	6 €

HANE GYOZA

<i>6 pieces served with citrus ponzu</i>	dry aged beef and aji amarillo	12 €
	pork, shrimp and XO sauce	12 €
	chicken tikka masala	12 €
	edamame and miso	11 €

SEASONAL

pluma char sui	19 €
<i>iberian pork in a cantonese style barbeque, green apple. kirachi mustard</i>	
sautéed skate wing	21 €
<i>black bean brown butter, bimi brocoli</i>	
mock nigiri of beef	12 €
<i>raw beef tri tip on soufflé toast, poblano puree and ginger-scallion sauce</i>	
dok boki	16 €
<i>sautéed rice cakes, spicy bibim sauce, sauted squid and y micro-salad greens</i>	
roast coliflor	8,5 €
<i>dressed with extra virgen fish sauce, chili crisp y butter vinaigrette</i>	

RAMEN

hakata tonkotsu 16 €
japanese version of the chinese baitang soup. kotteri style with a creamy and unctuous texture with thin and straight noodles. accompanied with traditional pork belly chashu with wood ear mushrooms, homemade beni shoga, chinese cabbage, black sesame oil and 6´egg.

tokio shoyu circa 1900 15,5 €
the most classic version of ramen from Tokyo. clear broth assai style similar to consome made with smoked tuna, seafood and kelp with roast chicken and seasoned with soy sauce. served with matsu noodles, traditional pork belly chashu, wilted tatsoi, roast bambu shoots, smeji mushrooms, sengiri daikon and 6´egg

hiyashi chuka 15 €
chilled noodles without broth, dressed in chili oil and served with sichuan "carnitas", candied curried cashews, watercress and 6´egg



DESSERT

mochi donut 7 €
variation of the traditional glutenous rice cake with Obrador Grate® ice cream