

¡PARA TODOS USTEDES,
SIMPÁTICO PÚBLICO!

VIET ROLLS	8.50€
Fried spring rolls, minced pork, fresh lettuce and citric sauce.	
CRISPY CHICKEN WINGS	7.50€
Caramelized with a hint of honey and sesame seeds.	
SHRIMP POPCORN	8.70€
Bite sized tempura fried shrimp with a sweet chilli mayo.	
DUCK AND FOIE GRAS GYOZAS	9.80€
Steamed dim-sum with a crispy base and duck meat filling.	
BAO ZI	7.20€
Steamed Chinese bun with a traditional pork filling and aromatic herbs.	

JAKAO	7.80€
Traditional steamed dim-sum cristal with shrimp filling.	

CRAB RANGOON	7.80€
Crunchy wonton filled with cream cheese and crab meat.	

IBERIC PORK YAKITORI	8.40€
Iberian pork skewers with a hint of satay sauce.	

SPICY MISO EDAMAME (V)	4.80€
Steamed and sauteed with a spicy miso sauce.	

GREEN BEAN TEMPURA	8.30€
Crispy Chinese beans with a truffle mayo.	

SEGUIMOS CON LO MEJOR DEL DESTAPE, EN CRUDO...
LUCES, CÁMARA, MAKIS & ROLLS!

“LOS” NIGIRIS (2 PIECES)

Salmon, shredded egg and avo-mayo.	6.90€
Red Snapper with "shisho de gallo".	6.90€
Smoked eel & foie.	6.90€
Scallop in two textures.	6.90€
Quail egg and truffle.	6.90€
Toro with egg yolk and miso.	12.00€
Steak tartare with foie snow.	8.00€

TUNA PIZZA	12.50€
Crunchy tortilla base with red tuna slices and homemade guacamole.	

OUR “HUEVOS ROTOS” VERSION	12.40€
Crunchy pumkin, fried egg and red tuna tartar.	

SASHIMI MIX (1ZUDS)	21.80€
Fresh slices of tuna, salmon, scallop and red snapper.	

NEW STYLE CALIFORNIA ROLL	12.60€
Avocado, crab meat and masago.	

SPICY TUNA MAKI	11.20€
Red tuna maki with a spicy mayo sauce.	

MANOLITA ROLL	14.70€
Soy paper, korean pear, avocado, shrimp tempura, red snapper and yuzu.	

SALMON DRAGON ROLL	13.80€
Tempura shrimp, avocado and flambée salmon.	

MAR Y MONTAÑA	14.50€
Tempura shrimp, avocado, flambée meat carpaccio and katsuoibushi.	

SPICY SCALLOP & TUNA ROLL	13.60€
Filled with minced tuna and topped with scallop tartar.	

“OUR” STEAK TARTAR	17.60€
Steak tartar, egg yolk and chinese fried buns.	

UNAGI ROLL	14.80€
Filled with grilled eel, turnip and topped with thin slices of avocado.	

THE TARTAR	14.90€ 16.90€
Salmon with avocado and lotus chips.	
Tuna with avocado and lotus chips.	

POKE BOWL	15.50€ 17.50€
Rice base, marinated salmon, edamame, avocado and our special sauce.	
Rice base, marinated tuna, edamame, avocado and our special sauce.	

TIRADITO NIKKEI	15.80€
Red snapper and a lemongrass yuzu vinaigrette.	

PASAMOS A LA CANCIÓN LIGERA...
¡LAS VARIEDADES DE MANOLITA CHEN!

CHINESE SPICY-SOUR SOUP	6.20€
Traditional chinese soup with minced pork, bamboo shoots and shiitake.	
MISO SOUP	5.90€
Miso base and tofu.	
CRISPY DUCK SALAD	11.20€
Mix of lettuce, korean pear, crispy Peking duck and a sesame dressing.	
JAPANESE SALAD	7.20€
Wakame mix, tosaka, korean pear and sesame vinaigrette.	

ENTRAMOS EN FAENA..
¿TE MIDO LA TEMPERATURA, CHATO?

DONBURI	12.30€
Rice base with Iberian pork and its own juice's sauce.	

WAGYU BURGER	14.80€
Wagyu burger with chimichurri-mayo and a side of crispy pumkin.	

RED SNAPPER SSAM	13.90€
Lettuce wraps with aromatic herbs, breaded red snapper.	

CRISPY PEKING DUCK	7.20€
Crispy Peking duck with our special Hoisin sauce, wraps and veggies.	

“LA PAGODA” KOREAN TACOS	14.80€
Sautéed sirloin steak, veggies, kimchi sauce and 4 cheeses mix.	

SOFT SHELL CRAB MASSALA	15.80€
Red curry, coconut milk, soft shell crab and chinese steamed buns.	

CRISPY BEEF	13.20€
Crispy beef strips, caramelized with a sweet and sour sauce.	

PADTHAI	13.20€
Thai rice noodles with shrimps, peanuts, sauteed with its traditional flavours.	

THAI FRIED RICE	13.80€
Minced pork, shrimps, and thai fragrant herbs.	

MC CHICKEN (MANOLITA CHEN'S CHICKEN SANDWICH)	7.20€
Chinese steamed bun filled with crispy chicken fillet and Japanese mayo.	

SIRLOIN TEPPANYAKI	17.40€
Dices of sirloin steak cooked in our teppanyaki with sautéed bimi.	

SALMON TERIYAKI	15.70€
Teppanyaki salmon with a side of shimeji mushrooms.	

BEEF CHOPSUEY	14.30€
Soft sliced of beef sautéed with seasonal Chinese veggies.	

YAKI-UDON	13.80€
Japanese thick noodles sautéed with veggies and chicken strips.	

CHINESE AUBERGINE	9.90€
Chopsuey of Chinese aubergine and Tofu-gan.	

LLEGAMOS AL FINAL DEL ESPECTÁCULO...¿O NO? CON USTEDES...!
¡LA NOCHE DE LAS DULCES INFIDELIDADES!

CHOCOLATE BROWNIE	6.00€
Tender cocoa chocolate brownie with lucuma ice cream.	

MATCHA CAKE	7.00€
Creamy white chocolate ganache cake and matcha japanese green tea with pistachio ice cream.	

CHEESECAKE BRÛLÉE	7.00€
Creamy cheesecake with our brûlée caramelized touch.	

MOCHI SELECTION	6.50€
Traditional Japanese dessert, ice cream wrapped in a glutinous rice dough.	

ARTISAN ICE CREAM	6.50€
Lucuma, Pistachio, Matcha Tea and Lime with Ginger.	

MIDORI AND LEMON SORBET	6.50€
Iced lime sorbet with a touch of ginger, peppermint and Midori japanese liquor.	



LA REINA DEL DESTAPE...
¡A DISFRUTAR!

WINES BY THE GLASS

PERAMOR Verdejo (Rueda).	3.50€
DOS AMIGOS Albariño (Rías Baixas).	3.50€
DAVID MORENO ROSADO Garnacha, viura (Rioja).	3.50€
VIÑA EIZAGA Crianza, tempranillo (Rioja).	3.50€
CASA JÚS Roble, tempranillo (Ribera del Duero).	3.50€

CHAMPAGNES AND CAVAS

CAVA Mas Xarot Reserva.	19.30€
CHAMPAGNE André Delorme Blanc de Blancs.	19.80€
CHAMPAGNE JM Gobillard et Fills Brut Tradition.	48.70€

RED WINE

TRIPHO ROBLE tempranillo (Ribera del Duero).	16.70€
CAMPESINO tempranillo (Ribera del Duero).	17.40€
HITO C2I Crianza tempranillo (Ribera del Duero).	18.80€
JUAN GIL ETIQUETA PLATA Crianza, monastrell (Jumilla).	18.80€
LUIS CAÑAS Crianza, tempranillo (Rioja).	19.20€
LOSADA Crianza, mencia (Bierzo).	19.50€
TREINTA MIL MARAVEDÍES Crianza, garnacha (Madrid).	19.80€
LA CABRA DE VIÑA EIZAGA Crianza, tempranillo (Rioja).	20.70€
TRES PICOS Roble, garnacha (Campo de Borja).	21.80€
MARQUÉS DE MURRIETA Reserva, mazuelo, graciano y tempranillo (Rioja).	26.50€
EMILIO MORO Tempranillo, (Ribera).	28.50€
PREDICADOR Crianza, tempranillo y garnacha (Rioja).	31.80€
AALTO Crianza, tempranillo (Ribera del Duero).	46.00€
MAURO CRIANZA Syrah y tempranillo (VT Castilla y León).	65.00€

WHITE WINE

RUCHEL Godello (Valdeorras).	16.80€
MORRA O CONTO Albariño (Rías Baixas).	17.30€
PERRO VERDE Verdejo (Rueda).	18.90€
KERPEN Riesling (Mosel , Alemania).	19.50€
PACO Y LOLA Albariño (Rías Baixas).	19.60€
FÁBREGAS Garnacha blanca (Somontano).	19.80€
JOSE PARIENTE Verdejo (Rueda).	19.90€
EL GORDO DEL CIRCO Verdejo (Rueda).	21.80€
GOLDEN KAA Sauvignon blanc (Western Cape, Sudáfrica).	22.30€
ENVIDIA COCHINA Albariño (Rías Baixas).	29.80€

ROSE WINE

VIÑA ZORZAL Garnacha (Navarra).	16.70€
VELVET & STONE Bobal (Manchuela).	24.60€

BEER

DRAFT	2.90€
ASAHI (JAPANESE)	4.00€
TSING TAO (CHINESE)	4.00€
SINGHA (THAI)	4.00€
TINTO DE VERANO	3.50€

SAKES

	Jug (120ml)	Bottle (750ml)
KID Wakayama.	9€	42.5€
KOCHI Akitora 80% Junmai.	6.80€	36.70€
YOSHINO Kikumasamune Taru Sake.	6.00€	30.80€
KYOTO Nigori Gekkeikan.	5.00€	23.20€

MIXED DRINKS

CLASSIC	7.90€
PREMIUM	9.90€
SUPER PREMIUM	11.90€

*Premium tonic water +1€.

COCKTAILS

YUZU MANOLITA White tequila, yuzu, Aperol, tonic water and matcha salt.	9.00€
THAI BLOODY MARY Vodka, tomato juice, Tabasco, lemongrass and “chile de árbol”	9.00€
HAINAN EXPRESS Gin, lichis, lemon juice and berries syrup.	9.00€
MOJITO Rum, lime, brown sugar, peppermint and sprite.	9.00€
MAI TAI Rum, triple sec, orange juice and pineapple.	9.00€

ALCOHOL FREE

WATER	2.50€
SOFT DRINK	2.60€
COFFEE	1.80€
INFUSION	2.20€
VIRGIN MOJITO Peppermint, lime, brown sugar and sprite.	7.00€
HOT MANGO Mango purée, orange juice and mexican chili powder.	7.00€
REFRESHA-LIME Lemon sorbet, coriander, cucumber, ginger and honey.	7.00€



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