CITY U EDITION

TODO WOK

Menu in english

Allergy information:

Dear customers. Please bare in mind that in our kitchens we use various ingredients that may produce allergic reactions such as soy, peanuts, nuts, seafood, fish, eggs, wheat flour, sulfites, sesame, eggs, lactose and celery. Not all of the ingredients we use are listed in the description of our dishes. If you have any dietary requirements please don't hesitate to inform a member of staff and we will do our utmost to accommodate your needs.

Spice level

Please let us know how spicy you'd like your food.

Mild
Medium
Hot and spicy

Since 2012, in Wok we have been using eggs that come 100% from cage-free hens.

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Stir - fried rice

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Starters and sharing plates

Gyozas

Pan fried and steamed chinese style dumplings served with garlic and soy sauce infusion and toasted sesame oil.

Mushroom. Ⓥ (5 pieces) Filled with a mix of mushrooms, ginger, mirin and soy sauce. $24.900

Chicken. (5 pieces) Filled with a mix of chicken breast, mushrooms, ginger and toasted sesame seeds. $26.900

Beef. (5 pieces) Filled with a mix of beef, mushrooms, ginger and toasted sesame seeds. $29.900

Mixed. 2 chicken gyozas, 2 beef gyozas and 2 yasai gyozas. $30.900

Chili gyozas. 🔥 You can order all of our gyozas to be cooked with a spicy chilli, garlic and soy sauce infusion.

Spring rolls

Vegetable spring roll. Ⓥ (2 pieces) Filled with a mix of vegetables, smoked tofu, shitake mushrooms, vermicelli noodles, soy sauce and sesame oil. Served with a sweet and sour dipping sauce. $18.900

Thai spring rolls. (2 pieces) Filled with a mix of chicken breast and vegetables, with soy sauce. Served with a sweet and sour dipping sauce. $19.900

Shrimp spring rolls. (3 pieces) Filled with shrimps, coriander and sesame. Served with a Cambodian style lime and pepper dipping sauce. $19.900

Satays

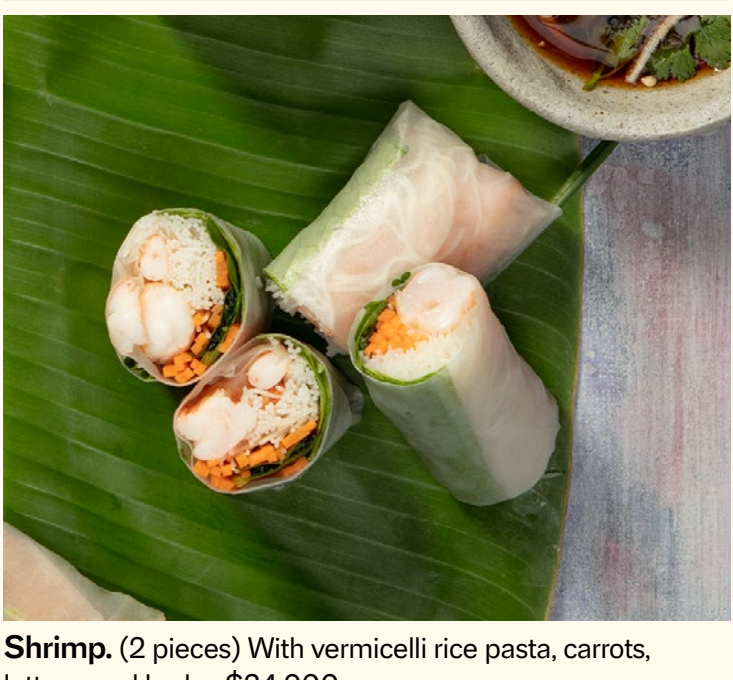
Chargrilled asian style satay.

Chicken. (2 pieces) Chicken thighs marinated in a soy sauce infusion. Served with a peanut and coconut milk satay sauce. $27.900

Lemongrass. (2 pieces) Aromatic ground beef satay with turmeric, lemongrass and nam-pla. Served with Cambodian lime and pepper dipping sauce. $26.900

Rice paper rolls

Vegetables. Ⓥ (6 pieces) Butternut squash, avocado, jicama with mayonnaise, lettuce and micro greens. Served with a soy infused dipping sauce (does not contain nam-pla). $21.900



Shrimp. (2 pieces) With vermicelli rice pasta, carrots, lettuce and herbs. $24.900

Trout. (6 pieces) Smoked trout with avocado, jicama with mayonnaise, lettuce, herbs and micro greens. Served with lime, chilli, nam-pla and peanut dipping sauce. $29.900

Laab

Chicken. 🔥 Aromatic sautéed chopped chicken breast with lemongrass, coriander, lime, chilli, nam-pla and garlic chips. Served with crispy vermicelli pasta and lettuce. $20.900

Portobello mushroom. 🔥 Ⓥ Pan fried mushrooms, tossed in a soy sauce and lime dressing with dry chilli powder, coriander, long leaf coriander, mint, spring onion, shallots and roasted jasmine rice powder. $23.900

Kimchi sando 🔥

Tosted sandwich with cheese and kimchi, amazonian chili, sourdough bread and mayonnaise. $18.900

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Southeast Asian starters

Thai squid

Chargrilled squid tossed in a citric dressing. We recommend that you order a portion of jasmine or brown rice to accompany this dish (not included in the price). $37.900

Artisanal khmer sausages

(2 pieces) Cambodian style sausages filled with minced pork, coconut milk, lemongrass, peanuts chilli, nam-pla and coriander. Served with green mango salad and sweet chilli sauce. $31.900

Thai pomelo salad

Pomelo, shrimps, cashews, toasted coconut, chilli, micro greens and shallots tossed in a thai style nam-pla and lime dressing. $41.900

Banh mi

Vietnamese style baguette filled with lettuce, pickled carrot, cucumber, herbs, mayonnaise and sriracha sauce.

Omelette. (contains soy sauce). $22.900

Chicken. With chargrilled chicken thighs marinated in a soy and peanut oil infusion. $29.900

Small soups

Carrot. Carrot, ginger, coriander and coconut milk. $21.900

Miso. Miso with wakame, tofu and spring onion. $12.900

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Vegetables

Stir - fried bok choy

With bamboo shoots, shitake mushroom sauce, soy sauce and garlic. $13.900

Stir - fried vegetables

With shitake mushroom sauce, soy sauce and garlic.
$22.900
With tofu. $26.600

Salad with sea weed and avocado

Mix of organic salad leaves, avocado, hearts of palm, radish and seaweed, tossed in a ginger dressing. $23.900

Wok salad

Mix of organic salad leaves with seasonal vegetables, miso chips, seaweed and sesame seeds. Served with a miso, tahini sauce or ginger dressing.
Smoked tofu. $31.900
Chicken breast. $36.900
Smoked trout. $38.900

Macrobiotic bowl

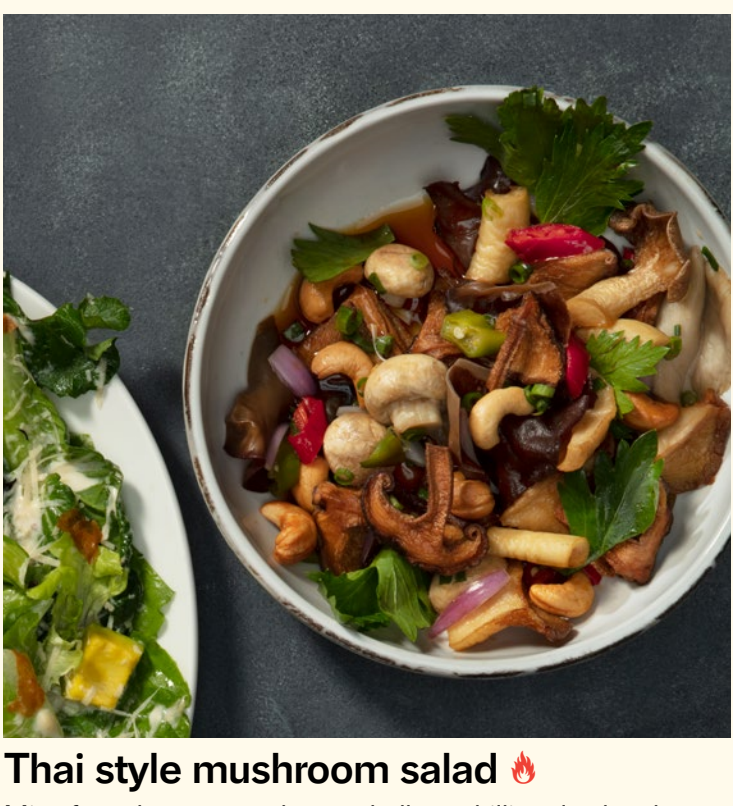
Brown rice, butternut squash, kale, seaweed, avocado, micro greens and a sprinkling of sesame seeds. Served with a miso tahine dressing, olive oil and lime. $29.900

Omelette thai 🔥

Omelette with vegetables, thai basil, coriander, wood ear mushrooms, chili and soy sauce. Served on a bed of jasmine or brown rice. $19.900

Stir - fried mushrooms with tofu

Selection of mushrooms, tofu, baby bok choy, spring onion, thai basil, shitake mushroom sauce, soy sauce and garlic. Served with jasmine or brown rice. $32.900



Thai style mushroom salad 🔥

Mix of mushrooms, cashews, shallots, chilli and celery leaves tossed in a soy and lime dressing. $39.900

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Stir - fried brown rice

Rice bowl sizes

Khao pad

Stir fried brown rice with vegetables, egg, oyster sauce, soy sauce, lemongrass and sesame oil.

Oyster mushroom with Shitake sauce. (V) $23.900

Chicken breast. $26.900

Pork. $29.900

Stir - fried brown rice (V)

With shitake mushrooms, carrots, green beans, egg, tofu, cashew nuts, galangal, kaffir lime leaves, lemongrass and yellow soy bean sauce. $34.900

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Donburis

Bamboo Wok

Chargrilled chicken breast served with stir fried vegetables with hoisin sauce, jasmine or brown rice, green mango and sesame seeds. $39.900

With portobello mushrooms. ⓥ $34.900

Lomo Wok

Chargrilled beef served with stir fried vegetables. teriyaki sauce, jasmine or brown rice, sesame seeds and japanese radish. $46.900

Tori tatsuta age 🔥

Japanese style crispy caramelized chicken breast served with a vegetable and coconut milk red curry (contains dried shrimp paste) and jasmine or brown rice with sesame seeds and japanese radish. $40.900

Trout donburi 🌶

Grilled trout (marinated with soy sauce, mirin and lemon) served with sushi or brown rice, vegetable slaw, mango, avocado, shichimi (blend of sesame seeds and spices) and poke sauce. $37.900

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Stir - fried rice

Rice bowl sizes

Cantonese rice

Stir fried rice with chicken breast, apples, bok choy, vegetables, sesame oil, ginger, soy sauce, sesame seeds and lime. Served with brown or jasmine rice. $29.900

Mandarin rice

Stir fried rice with vegetables, egg, sesame oil, nam pla, lemongrass and sesame seeds. Prepared with brown or jasmine rice.

With vegetables and shitake sauce (does not contain nam-pla). $27.900

With jumbo shrimps. $46.900

With beef sirloin marinated in soy sauce. $47.900

Nasi goreng

Stir fried jasmine rice with vegetables, nam-pla, egg, soy sauce, celery leaves, turmeric, cashew nuts, peanut and cashew oil. Served with crispy fried shallots, peanuts, toasted coconut and cucumber.

With tofu (without nam-pla). $35.900

With shrimps. $46.900

With beef sirloin marinated in soy sauce. $47.900

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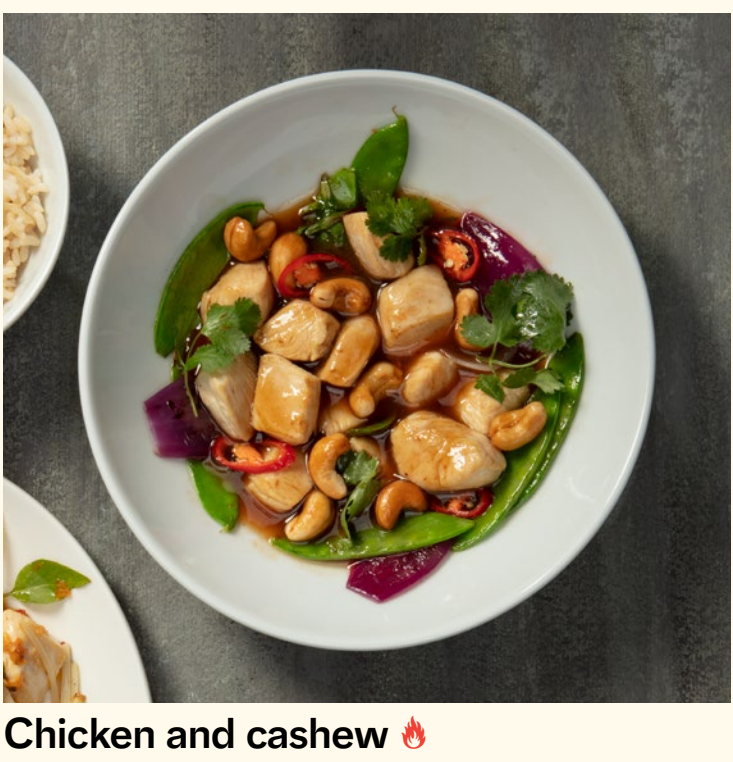
Southeast Asian

Thai basil stir - fry

Stir fried finely chopped chicken breast with chilli, garlic, thai basil and oyster sauce. Served with a fried egg and jasmine or brown rice. $28.900



Chicken and cashew

Stir fried chicken breast with sugar snap peas or asparagus (depending on the season), red onion, tamarind, oyster sauce, chilli, coriander and spring onion. Served with jasmine or brown rice. $34.900

Classic som tam

Chargrilled chicken thigh marinated in a soy and peanut oil infusion, shredded green papaya, cherry tomatoes and peanuts with a chili, nam-pla, dried shrimp and lime dressing. Served with jasmine or brown rice. $29.900

Chicken with green mango salad

Chargrilled chicken thighs marinated in a soy and peanut oil infusion. Served with a green mango, cashew nut and herb salad and a sweet chilli dipping sauce. $30.900

With trout. $34.900

Lok lak

Cambodian style stir fried beef (marinated with nam-pla and sesame oil) with oyster sauce served with a tomato and cucumber salad, french fries and a Cambodian lime and pepper dipping sauce. $40.900

With portobello mushrooms stir fried with shitake sauce and soy sauce. Ⓥ $35.900

Thai chimichurri

Tomato salad with fresh herbs, shallots and peanuts. With rump steak. Served with chimichurri sauce with thai basil, fresh coriander and chili.

With tofu. Ⓥ $30.900

With chicken. $34.900

With rump steak. $40.900

Khao mon gai

Slices of breaded chicken breast served on a bed of jasmine or brown rice, with a cucumber, shallot, chilli and coriander salad and a sweet soy and ginger dressing. Served with a chicken broth. $35.900

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Ramen

Shoyu

Homemade wheat and egg based noodles served in a chicken and chashu (pork and soy sauce) broth with marinated soft boiled eggs, mitzuna, spring onion, hearts of palm and sesame oil.

With chicken thigh. $34.900

With chashu (pork). $38.900

Vegetable miso ramen

Wheat based noodles, smoked tofu, stir-fried vegetables, miso and vegetable broth, soy sauce, sesame seeds, spring onion and chili oil. $27.900

Wonton

Homemade wheat based noodles (egg free) served in a vegetable broth with tofu wontons, shitake mushrooms, chives and sesame oil. $33.900

Tan tan

Homemade wheat based noodles (egg free) with stir-fried chopped chicken with shitake mushrooms and courgettes. Served in an aromatic chicken and tahine broth with szechuan peppercorn, sesame, chilli oil, garlic, spring onion, bok choy and chashu sauce (pork and soy sauce). $38.900

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Soups

Vietnamese noodle soup with mushrooms

Vegetable broth with rice noodles, beansprouts, soy sauce, spring onion and fresh coriander. Served with sriracha sauce and lime. $23.900

Vietnamese noodle soup

With chicken. Chicken broth with rice noodles, beansprouts, oyster sauce, nam-pla, spring onion and fresh coriander. Served with sriracha sauce and lime. With chicken $20.900 | $30.900

With rump steak. Chicken broth with rice noodles, beansprouts, oyster sauce, nam-pla, spring onion and fresh coriander. Served with sriracha sauce and lime. $37.900

Tom yam

Aromatic seafood broth with mushrooms, lemongrass, kaffir lime leaves, coriander, galangal, chili and nam-pla. Served with rice (jasmine or brown) or with rice pasta.

With chicken breast. $34.900

With jumbo shrimp. $42.900

Fisher man's soup

Squid, shrimps, fish and rice pasta cooked in an aromatic tomato broth with lemongrass, chilli, ginger, star anise and thai basil. $52.900

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Noodles

Phad thai

Stir fried rice noodles with bean sprouts, tamarind, spring onion, egg, nam-pla, soy sauce and peanuts.

With vegetables and tofu (without nam pla). Ⓥ $30.900

With chicken breast. $36.900

With shrimp. $41.900

With seafood (shrimp, squid and fish). $47.900

Spicy Phad Thai. 🔥 Let your server know if you want your Pad Thai prepared with an added spicy kick of chilli.

Stir fried egg noodles

Stir fried wheat and egg noodles, mushrooms, vegetables, oyster sauce, soy sauce, ginger and sesame oil.

With vegetables and shitake sauce. Ⓥ $28.900

With chicken breast. $35.900

With shrimp and chicken breast. $39.900

Lemongrass chicken vermicelli pasta bowl

Chargrilled chicken thigh marinated in a soy and peanut oil infusion, stir fried with lemongrass, yellow curry, onions and nam-pla. Served with rice vermicelli pasta and a carrot, cucumber, fresh herb and peanut salad served with a Vietnamese sweet and sour fresh lime and nam-pla sauce. $35.900

Thai rice pasta bowl 🔥

Aromatic shrimp and fish balls served with rice pasta, herbs, bean sprouts, spring onion, garlic chips, peanuts and dried chilli powder served with a nam-pla and lime dressing. $36.900

With smoked tofu, avocado and egg, served with a soy and lime dressing (does not contain nam-pla). Ⓥ $24.900

Crispy noodles

Shrimps, poached chicken breast, vegetables, crispy vermicelli noodles, thai basil, mint and peanuts tossed in a nam-pla and lime dressing. $37.900

Siam noodles 🔥

Jumbo shrimps, stir fried aromatic chopped chicken breast and vermicelli noodles with lemongrass, coriander, mint, chilli and a piquant nam-pla and lime dressing. $40.900

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Curries

Khmer 🔥

Cambodian style stir fried lemongrass curry with oyster mushrooms, carrots, cauliflower, green beans, holy basil, peanuts and nam-pla. Served with jasmine or brown rice.

With tofu (without nam-pla). Ⓥ $32.900

With chicken breast. $35.900

Khao soi 🔥

Yellow chicken curry with coconut milk, nam-pla, shrimp paste, kaffir lime leaves, and thai basil with pasta (contains weath and egg), garlic chips, crispy shallots and coriander. Served with pickled bok choy, chilli sauce and lime. $42.900

With tofu. $37.900

Japanese curry rice

Homemade curry served with rice and vegetable pickle.

Breaded chicken breast. $29.900

Breaded pork chop. $31.900

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Onigiris

Edamame and sesame

Rice, sesame and nori. $9.900

Putumayo palm hearts

Rice, palm hearts, nori, mayonnaise and miso. $12.900

Shrimp and kani

Rice, shrimp, kani sticks, mayonnaise and nori. $13.900

Smoked trout

Rice, smoked trout and nori. $15.900

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Maki

Philadelphia

(8 pieces) Salmon, cream cheese and sesame seeds.
$27.900

With trout. $23.900

Salmon

(8 pieces) Avocado, chives, miso mayonnaise, rocoto sauce, Wok shichimi (mixture of sesame seeds and spices).
$29.900

Tuna

(8 pieces) Avocado, chives, miso mayonnaise, ginger, olive oil, Wok shichimi (mixture of sesame seeds and spices).
$28.900

Classic california

(8 pieces) Kani stick, avocado, cucumber and sesame seeds. $28.900

California

(8 pieces) Kani stick, avocado, cucumber and masago.
$33.900

Jalapeño

(8 pieces) Tuna, avocado, jalapeño, coriander and rocoto sauce with sesame oil. $39.900

Spicy roll

(8 pieces) Shrimp, Kani stick, avocado and cucumber, rolled in sashimi slices, topped with jalapeño, spicy mayonnaise and tangerine sauce with soy and sesame seed oil.
$37.900

With trout. $35.900

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Maki

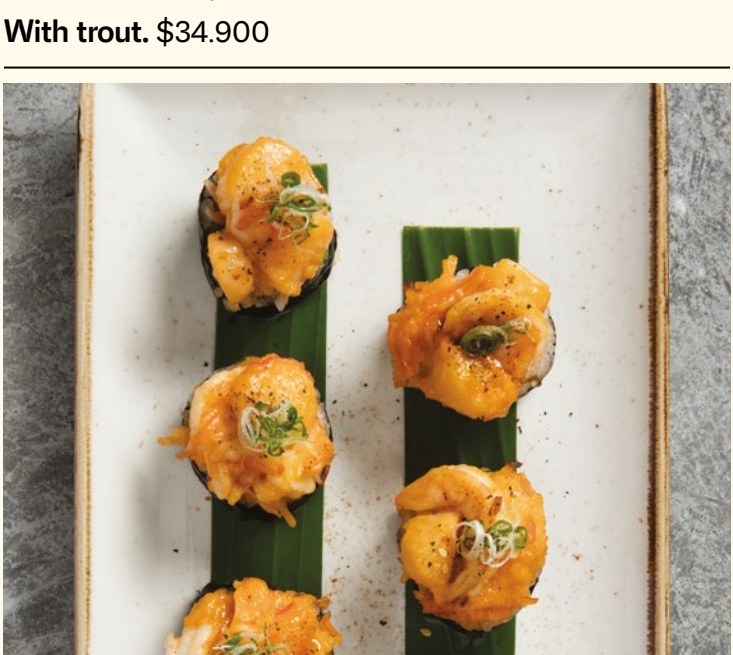
Ebi cashew
(8u) Shrimp, avocado, cashew, miso mayonnaise, chives and lime. Served with ponzu mayonnaise
$23.900

Bamboo
(8 pieces) Pirarucú, cream cheese, green mango and plantain, wrapped in avocado, topped with teriyaki sauce and sesame seeds. $38.900
Veggie (without Pirarucú). $21.900
With Pirarucú, anago sauce and lemon zest (without avocado). $30.900

Ebi kani roll
(5u) Shrimp, kani stick, mayonnaise and avocado, wrapped in soy paper. Served with ponzu sauce with soy and butter. $19.900

Rainbow maki
(8u) Kani stick and avocado, rolled in salmon, trout, shrimp, avocado and sashimi. $39.900

Wok maki salmón
(8 pieces) Kani stick, cream cheese and masago, rolled in salmon sashimi. $39.900
With trout. $34.900



Dynamite
(6 pieces) Shrimp, kani stick and fish, masago, asparragus, avocado, with dynamite mayonnaise, spring onion, butter, garlic and teriyaki sauce. $39.900

Salmon tempura ko
(8 pieces) Grilled marinated salmon, cucumber, avocado and cream cheese, served with crunchy tempura ko and teriyaki sauce with yuzu and miso. $39.900

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Maki

Wokn'roll

(8 pieces) Kani sticks, shrimp tempura and cream cheese wrapped in fish and kani stick tartare with chives, coriander, teriyaki sauce and sesame sedes. $39.900

Bomba

(8 pieces) Shrimp tempura roll with kani stick, avocado, chipotle sauce and teriyaki sauce. $40.900

Tempura ko (ebi)

(8 pieces) Shrimp tempura, kani stick, cream cheese, cucumber and avocado, rolled in tempura ko, topped with teriyaki sauce and sesame seeds. $39.900

Ceviche maki (acevichado)

(8 pieces) Panko fried shrimp and avocado, rolled in sashimi, topped with white onion, garlic, coriander and "leche de tigre" sauce (contains celery). $39.900

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Wok fish

Cambodian style fish

With green mango salad, herb and peanut salad and a khmer lime and pepper sauce. Served with jasmine or brown rice. $57.900

Salmon thai

Roasted salmon served with green mango salad, roasted red peppers, nam-pla, chilli, sesame seeds and sushi rice. $58.900

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Sake maguro don 🌶🎣⚓🔥

Tuna and salmon with poke sauce (contains sesame seed oil), seared avocado, green mango, cabbage, sesame seeds, edamame, coriander and Wok shichimi (mixture of sesame seeds and spices), served a bed of sushi rice. $39.900

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Veggie nigiri

Shitake with sesame oil and sesame seed, avocado, plantain, tomato or asparagus.

Per piece. $3.800

3 pieces. $11.200

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Veggie maki

Shitake mushrooms

(8 pieces) Shitake mushrooms, sun dried tomatoes, spinach and asparagus, rolled in avocado, topped with lemon and citrus fruit puree. $25.900

Kapa

(8 pieces) Cucumber, avocado, plum sauce, shiso and sesame seeds. $15.200

Criollo

(8 pieces) Tempura fried roll with plantain, farmers cheese or tofu and avocado, topped with mango and teriyaki sauce. $21.900

Futo maki veggie

(8 pieces) Marinated shitake mushrooms, asparagus, hearts of palm, spinach, carrot pickle, tamago (Japanese omelette) and sesame seeds, wrapped in asian radish or cucumber. $19.900

Jalapeño and tomato 🔥

(8 pieces) With asparagus, avocado, carrot pickle, cucumber, hearts of palm, shiso and cream cheese with dill, wrapped in tomato, with coriander, jalapeño and rocoto sauce with sesame oil. $22.900

Vegetable ceviche

(8 pieces) Crispy panko crusted hearts of palm and sundried tomatoes wrapped in avocado with finely chopped onion, garlic, lime, coriander and a vegetarian leche de tigre sauce. $26.900

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Nigiri and sashimi

Nigiri

Local

Per piece. Snapper, tuna or sea bass. $7.900

Trout. $7.200

Pirarucú. $8.400

3 pieces. $21.900

Imported

Per piece.
Salmon. $7.900
Shrimp. $9.400

Sashimi

Local

One variety (5 pieces).
Snapper, tuna or sea bass. $23.900

Trout. $22.900

Imported

One variety (5 pieces).
Salmon. $30.900

Sashimi salad

Seasonal sashimi, shrimps, avocado, hearts of palm and organic salad greens, served with a ginger and ponzu dressing. $38.900

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Wok in a glass

Juices

Golden passion fruit. $7.300
Mango. $7.300
Araza. $7.800
Cupuazu. $7.800
Strawberry. $7.900
Mandarin. $9.400
Gili gili. Tamarind, pineapple, ginger and a syrup infused with spices. $11.900
Tropicana. Mango, mandarin, banana and purple passion fruit. $12.300
Mango lush. Mango, lemongrass, apple and ginger. $13.900
Acai, mango and purple passion fruit. $14.200
Ping pong. Red grape, lychees, fresh lime and soda water. $14.900
Strawberry and lychee. $15.300

Lemonades

Raw sugar cane. $5.800
Traditional. $5.900
Lemongrass. $7.400
Mint frappe. $7.500
Honey. $8.900

Sodas

Golden passion fruit. $7.300
Tamarind. $7.300
Purple passion fruit. $7.300
Camu camu. $7.900
Corozo. With lemon zest. $7.900

Ice tea

Green Wok. A blend of local Colombian green tea with mint, guayusa and yacon. $6.200
Watermelon Ice Tea. Watermelon, jasmine tea, ginger syrup and lime. $9.400
Ice tea Wok. A blend of fruit tea, fresh orange and lime juice and a syrup infused with spices. $14.900

Hibiscus infusion. No added sugar. $7.200
Cucumber with thai basil. Cucumber juice, thai basil and a ginger and lime syrup. $11.900

Smoothies

Prepared with homemade cashew milk.
Banana and cacao. Cacao nibs, banana, cinnamon, coconut and dates. $14.800
Mixed berry. Mix of fresh berries, banana, cinnamon and mint. $14.900

Freshly squeezed juices

Carrot and ginger. $10.200
Carrot, apple and ginger. $12.900
Green juice. Apple, pear, lime and baby spinach. $16.700

Others

Lychee water. $19.900
Manantial mineral water (500ml). $6.900
Sparkling manantial mineral water (300ml). $6.300
Sodas (330ml). $5.500
Ginger ale (300ml). $7.100

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Beers

Draft Pola del pub.
Germania. $7.900
India Pale Ale (IPA) (330ml). $14.900

Wok beer. (330ml)
Golden Ale, blonde with Japanese Sorachi Ace hops.
$10.900

Ōtoro. Japanese style pilsen lager (330ml). $16.500
Singha. Tailandia (330ml). $15.900

Wine

Blanco

	Glass	Bottle
Agustín Torello Mata Xic Xarel-lo Vermell (Spain).	$27.900	$132.900

Rosado

Amalaya Rosé (Argentina).	$28.900	$134.900

Tinto

J. Bouchon Carmenere (Chile).	$26.900	$128.900

A glass of warm mulled wine. $27.900

Sake

Chilled jar

Momokawa Organic or Diamond. $34.900

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Dessert at Wok

Tapioca with mango
$9.200

Wontons
Filled with cheese and caramel. Served with a blackberry compote. $15.200

Lemongrass creme brulee with coconut tuille biscuit
$15.300

Coconut flan
$12.700

Chocolate cake with blackberry compote
Flour free. $16.900
With vanilla ice cream. $22.700

Sticky toffee pudding
$16.100
With vanilla ice cream. $21.900

Matcha tea “tres leches”
Served with mix berry compote and vanilla cream. $18.400

Mixed berries cheesecake
$17.900

Pavlova
Meringue with passion fruit coulis, vanilla cream, mango and fresh purple passion fruit. $16.400

Chocolate tart
Nut, cacao, date and coconut crust filled with cashew, cacao and honey cream and topped with raspberries or blueberries depending on the season (Flour free and dairy free). $18.900

Chocolate mousse
Served with vanilla ice cream, chocolate crumble, vanilla cream and sea salt. $15.900

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Coffee

We offer a choice of two varieties of coffee from different regions of Colombia.

Nariño
From an association of small producers.

Huila
From an association of young and female coffee farmers.

Coffee. $4.900
Espresso. $4.300
Double espresso. $5.400
Cappuccino. $5.600
Latte. $7.200
Cold latte (with ice). $6.700
Macchiato. $4.300

Vietnamise coffee
$5.200
Cold. $5.900
Both with condensed milk.

Affogato
Espresso with vanilla ice cream and miso caramel. $8.400

All coffees can be ordered decaffeinated, with lactose-free milk and/or nut milk.

With cashew milk. $3.000

Tea (jar)

Jasmine. $6.100
Green Wok. A blend of Colombian green tea, mint, guayusa and yacon. $6.100

Infusions

Ginger and honey. $4.600
Apple, blackberry and fresh herbs. $6.400

Hot chocolate

Prepared with 100% single origin Colombian chocolate from Arauca.
With water. $6.100
With lactose - free milk. $6.700
With cashew milk. $7.500

You can order it with:
Alfajor with miso caramel. $3.000 *
Oatmeal cookie. $5.900
Blueberry and kaffir lime cake. $7.900 *

*With cashew flour.

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Kids menu

Satays

1 skewer and a side dish.

Chicken thighs marinated in soy sauce infusion and peanut oil. $18.900

Side dishes:

- Stir fried rice with peas, egg, chives and sesame oil.
- Stir fried vegetables with soy sauce.
- Butterfly pea flower infused rice.

Mini bamboo Wok

Chargrilled chicken breast marinated in hoisin sauce, served with stir fried vegetables, jasmine or brown rice, green mango and sesame seeds. $24.900

Mini stir fried egg noodles

Stir fried wheat and egg noodles, vegetables, oyster sauce, soy sauce, ginger and sesame oil.

With vegetables and shitake sauce. $17.900

With chicken breast. $22.900

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Wok at home

Gyoza kit

Contains 9 frozen gyozas and a packet of soy infused dipping sauce.

Mushrooms. $28.900
Chicken. $29.900
Beef. $32.900
Mixed. (3 mushroom, 3 chicken, 3 beef). $32.900

Tan tan ramen kit

$39.900

Tan Tan broth. Broth (chicken broth with tahini and Sze-chuan pepper).
Tan Tan chicken. Chopped chicken breast with shitake and courgette.
Vegetables. Sliced onion and bok choy.
Saporo style ramen pasta. Does not contain eggs.
Sesame seeds.
Preparation instructions.

WOK Territorio Redeban

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