Buddha Bar

Mixed

Conceived and crafted by our Chef, our menu is 100% homemade.
Here, every detail matters to offer you an experience
full of flavors and emotions.

Dinner «Family Style»

€65 PER PERS.
MINIMUM OF 4 PEOPLE

Starters

SHRIMP TEMPURA ROLLS 8P
BUDDHA-BAR CHICKEN SALAD
OTORO ROLLS 8P
BLACK COD GYOZAS
«Limited edition»

Mains

CRISPY CHICKEN SICHUANESE
WOK FRIED BEEF FILLET
CARAMELISED SALMON
BLACK TIGER PRAWNS RED CURRY

Sides

BUDDHA-BAR HOT FRIED NOODLES WITH VEGEATBLES
WOK FRIED BROCCOLINI

Dessert

BUDDHA-BAR CHOCOLATE AND SESAME BARS
CHEESECAKE

COFFEE

Allergies : some dishes may contain allergens = Buddha-Bar signature dishes = autumn-winter = vegan
= vegetarian = spicy = contains nuts = gluten free

Tapasian

EDAMAME 7

SPICY EDAMAME 7.5

PADRÓN PEPPERS 11
Fried mild peppers, orange miso sauce, sesame

BUDDHA-BAR TACOS - 4 pcs 13
Ponzu salmon, aji amarillo sea bass, spicy tuna, Korean style beef

AHI TUNA PIZZA 13
Tuna, avocado, pickled onion, cream cheese, truffle oil

CRAB CAKES – 3 pcs 14
Dynamite aioli, mango salsa

TIGER PRAWNS IN KADAIF – 3 pcs 13
Coconut basil sauce

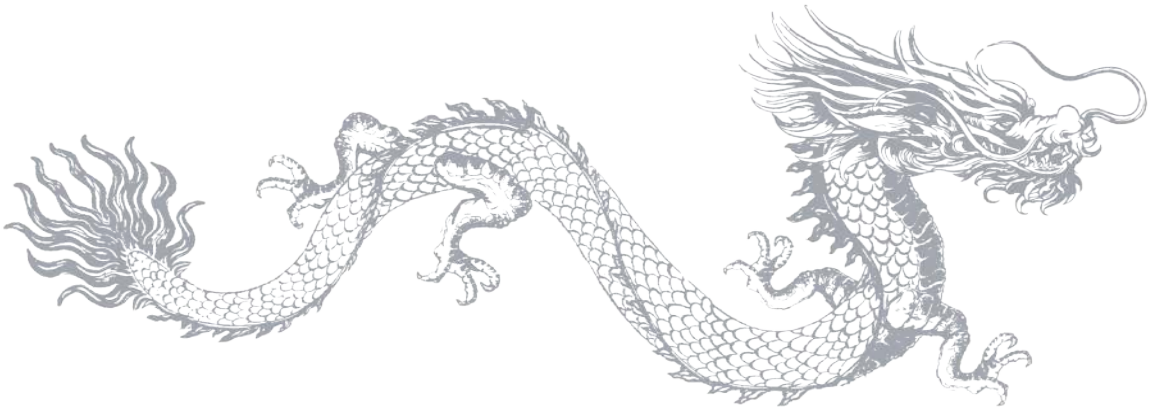
TAKO TOAST 12
Sourdough bread, grated tomatoes marinated yuzu kosho aioli

Robata

BEEF KUSHIYAKI - 2 pcs 15
Chipotle sauce

CHICKEN TEBASAKI KUSHIYAKI - 2 pcs 11
Korean tare sauce

OCTOPUS KUSHIYAKI - 2 pcs 15
Mango salsa, anticucho mayo



Allergies : some dishes may contain allergens · = Buddha-Bar signature dishes · = autumn-winter · = vegan · = vegetarian · = spicy · = contains nuts · = gluten free

Starters

BUDDHA-BAR CHICKEN SALAD 18
Grilled five-spice chicken, Chinese cabbage, coriander, honey-mustard sauce

THAI BEEF SALAD 19
Lemongrass caramel, green papaya, crunchy vegetables, fresh herbs and peanuts

FRIED CALAMARI 16
Sweet and sour sauce, chilli, mint

SHRIMP TEMPURA 18
Tempura-fried shrimps, spicy mayonnaise

TOM YUM SOUP 13
Shrimp, mushrooms, lemongrass, pak choi, baby corn, shiitake mushrooms, chicken tsukune, scallion, lime, chilli

VEGAN SPRING ROLLS 12
Passion fruit sauce

Premium Selection Starters

SALMON AND SPICY TUNA TARTARE (FOR 2 PEOPLE) 33
Avocado purée, crispy rice, sesame, chives, caviar

TRUFFLE CHICKEN GYOZA - 5Pcs 16
Shiitake mushrooms, truffle-teriyaki sauce

BLACK COD GYOZA - «Limited edition» - 5Pcs 18
Eggplant, miso-yuzu sauce

A5 WAGYU AND FOIE GRAS GYOZA - «Limited edition» - 5Pcs 21
Truffle infused ponzu butter sauce

VEGGIE GYOZA - 5Pcs 16
Fresh truffle, ponzu butter sauce

SEA BASS CEVICHE 22
Sweet potatoes, choclo and cancha corn, leche de tigre

OYSTERS - Per Pc - Ponzu sauce 6
Minimum Order - 3Pcs

Allergies : some dishes may contain allergens = Buddha-Bar signature dishes = autumn-winter = vegan
= vegetarian = spicy = contains nuts = gluten free

Buddha-Bar Experience Collection

SAKE NO KASAI ROLL - 8Pcs 16
Aburi salmon, asparagus tempura, avocado, miso yuzu sauce

SHRIMP TEMPURA ROLL - 8Pcs 16
Shrimp tempura, salmon tartare, spicy mayonnaise

WAGYU TATAKI - 8Pcs 28
Wagyu beef, black garlic ponzu, roasted shallot puree, crispy garlic, pickled shimeji

BUDDHA-BAR ROLL - 6Pcs 佛 19
Salmon, shrimp, crab, spicy tuna, avocado, cucumber, sesame seeds, Buddha-Bar sauce, eel sauce

LOBSTER ROLL - 8Pcs 19
Lobster, lettuce, carrot, avocado, cucumber, eel sauce, Buddha-Bar sauce

FLAMED WAGYU ROLL - 8Pcs 26
Wagyu beef, avocado, grilled zucchini, truffle mayonnaise

INCREDIBLE SALMON ROLL - 8Pcs 14
Shrimp tempura, avocado, salmon, red onion, wasabi mayo

O-TORO ROLL - 8Pcs 19
O-toro Tuna, akami, chive, avocado, nikiri sauce

YELLOWTAIL USUZUKURI - 8Pcs 14
Hamachi, Chimichurri sauce

PEKING DUCK ROLL - 8Pcs 15
Peking duck, foie gras, Sucrine lettuce, cucumber, avocado tartare, masago arare, hoisin mayonnaise

CRUNCHY SPICY TUNA ROLL - 5Pcs 12
Tuna, crunchy rice, jalapeno, spicy mayonnaise

PARIS ROLL - 8Pcs 19
Foie gras mi-cuit, dates, duck magret, fresh black truffle

KING BUTTER ROLL - 8Pcs 16
King fish, chive, tuna, salmon, garlic butter, brown sugar flambé and teriyaki sauce

TUNA TATAKI ROLL - 8Pcs 15
Tuna, Prawn tempura, avocado, wafu sauce

HAMACHI TIRADITO - 6Pcs 17
Hamachi, Coconut leche de tigre, coriander oil, crispy quinoa

VEGETABLE ROLL - 8Pcs 13
Soy paper sheet, spring vegetables, avocado, Buddha-Bar sauce, teriyaki sauce

SEA BASS TIRADITO WITH BLACK TRUFFLE - 6Pcs 19
Choclo corn, yuzu ponzu sauce, fresh truffle

Allergies : some dishes may contain allergens · 佛 = Buddha-Bar signature dishes · = autumn-winter · = vegan · = vegetarian · = spicy · = contains nuts · = gluten free

Classic Sushi

SASHIMI - 3 pieces

Maguro (tuna)	10
Hamachi (Yellowtail)	10
Suzuki (seabass)	10
Sake (salmon)	10
Unagi (eel)	12
Ebi (shrimp)	11
Toro (fatty tuna)	12

NIGIRI - Per Pc Minimum order - 2Pcs

Hamachi (Yellowtail)	3
Maguro (tuna)	3
Ebi (shrimp)	3.5
Unagi (eel)	5
Sake (salmon)	3
Suzuki (sea bass)	3
Toro (fatty tuna)	4

ROLLS - 8Pcs

Salmon Avocado	13
Special California	13
Shrimp Tempura	13

THE PERFECT PAIRING TO ELEVATE YOUR SUSHI AND SASHIMI

Oscietra Caviar (30g)	145
Beluga Caviar (10g)	125

ASSORTMENT OF SASHIMI - 12pcs 34

Tuna 2pcs, Yellowtail 2pcs, Salmon 2pcs, Seabass 2pcs, Salmon tataki 2pcs, Ebi 2pcs

ASSORTMENT OF NIGIRI - 10pcs 34

Tuna 2pcs, Salmon 2pcs, Seabass 2pcs, Ebi 2pcs, Yellowtail 2pcs

Royal Dragon Selection

«30th Anniversary Edition»

Our finest creations, specially selected for you

30 YEARS

buddha-bar THE PARISIAN ART OF LIVING SINCE 1996

SELECTION - 24 Pcs 65

SASHIMI: Salmon 2pcs, Tuna 2pcs
NIGIRI: Tuna 2pcs, Shrimp 2pcs, Salmon 2pcs
ROLLS: Tuna Tataki 4pcs, Incredible Salmon 4pcs, Veggie 4pcs, Oysters 2 pcs

SELECTION - 36 Pcs 95

SASHIMI : Salmon 4pcs, Tuna 4pcs
NIGIRI : Tuna 3pcs, Shrimp 3pcs, Salmon 3 pcs, Yellowtail 3 pcs
ROLLS : Incredible Salmon 4pcs, Veggie 4pcs, Wagyu Roll 4pcs, Oysters 4pcs

Allergies : some dishes may contain allergens · 佛 = Buddha-Bar signature dishes · = autumn-winter · = vegan · = vegetarian · = spicy · = contains nuts · = gluten free

Mains

CARAMELISED SALMON Aromatic cauliflower puree, lime, baby broccoli, sautéed shimeji mushrooms	28
GRILLED OCTOPUS PERUVIAN STYLE Mashed potatoes, olive oil, grilled asparagus, kalamata olives, aji-panca sauce	29
PAN-SEARED CHILEAN SEA BASS, JAPANESE STYLE Umi-beurre blanc, grilled asparagus	55
MISO CARAMELIZED BLACK COD Baby eggplant, pickled turnip, miso-yuzu sauce	45
GRILLED ROCK LOBSTER Salsa verde, grilled pak choi	75
BLACK TIGER PRAWNS RED CURRY Coconut milk, lemongrass rice	32
THAI BASIL YELLOW VEGETABLE CURRY Aromatic lemongrass rice	22
KOREAN-STYLE PURPLE EGGPLANT Caramelised eggplant, tofu cream, shiitake chips, gochujang glaze	19
THAI GREEN CHICKEN CURRY Sweet potato, coconut milk, steamed rice	25
SLOW-COOKED PORK RIBS Korean chilli sauce, sweet potato puree	26
WOK-FRIED BEEF FILLET Black pepper sauce, bell peppers, onion, fried Thai basil	48
GRILLED BEEF FILLET (200G) Teppanyaki sauce, sauteed pak choi	38
LACQUERED PEKING DUCK (half for 1 or 2 persons) I (whole for 2 to 3 persons) Hoisin sauce, Leeks, cucumber, pancakes	55 90
GRILLED IRISH ANGUS RIBEYE (250G) Yuzu-kosho	40
GRILLED JAPANESE WAGYU A5 SIRLOIN STEAK (250G) I (500G)	130 250
KOREAN BARBEQUE LAMB CHOPS Kizami wasabi, chimichurri	38
CRISPY CHICKEN SICHUANESE Fried green beans, crispy garlic	29

Sides

STEAMED RICE	6
WASABI MASHED POTATOES	8
TRUFFLE MASHED POTATOES	9
WOK-FRIED BROCCOLI	8
PERUVIAN WOK FRIED RICE AEROPUERTO	8
BUDDHA-BAR HOT FRIED NOODLES WITH VEGETABLES	9

Allergies : some dishes may contain allergens · = Buddha-Bar signature dishes · = autumn-winter · = vegan · = vegetarian · = spicy · = contains nuts · = gluten free

Soft Drinks

Tonic Water 20cl Soda	5
Water 20cl Bitter Lemon	5
20cl Coca Cola 25cl	5
Coca Cola Zero 25cl	5
Sprite 25cl Pink Grapefruit	5
Soda 20cl Ginger Beer	5
20cl Ginger Ale 20cl	6
Kinnie 25cl	6
Red Bull 25cl	6

Mineral Water

Evian Still 75cl	6.5
Evian Sparkling 75cl	6.5

Beers

Asahi, Japan 33cl	6
Noam, Germany 34cl	5.5
Cisk Excel, Malta 25cl	7.5
Cisk 0%, Malta 25cl	5

Zero- Proof

KIMONO MULE 13
Milk Oolong Cold Brew, Penja Pepper, Yuzu, Ginger Beer

UMAMI COLADA 12
Pineapple & Passion Fruit, Coconut, Miso Vanilla, Lime

SHISO LEMONADE 11
Lychee, Elderflower, Lime & Yuzu, Cucumber, Shiso, Lemonade

SAYONARA 13
Aloe, Mango Cordial, Thai Basil, Citrus Blend, Honey, Tropical Espuma

BANGKOK'S VAMPIRE 12
Grapefruit, Umami Blend, Citrus, Chilli & Ginger, Tonic Water

Allergies : some dishes may contain allergens = Buddha-Bar signature dishes = autumn-winter = vegan
= vegetarian = spicy = contains nuts = gluten free