

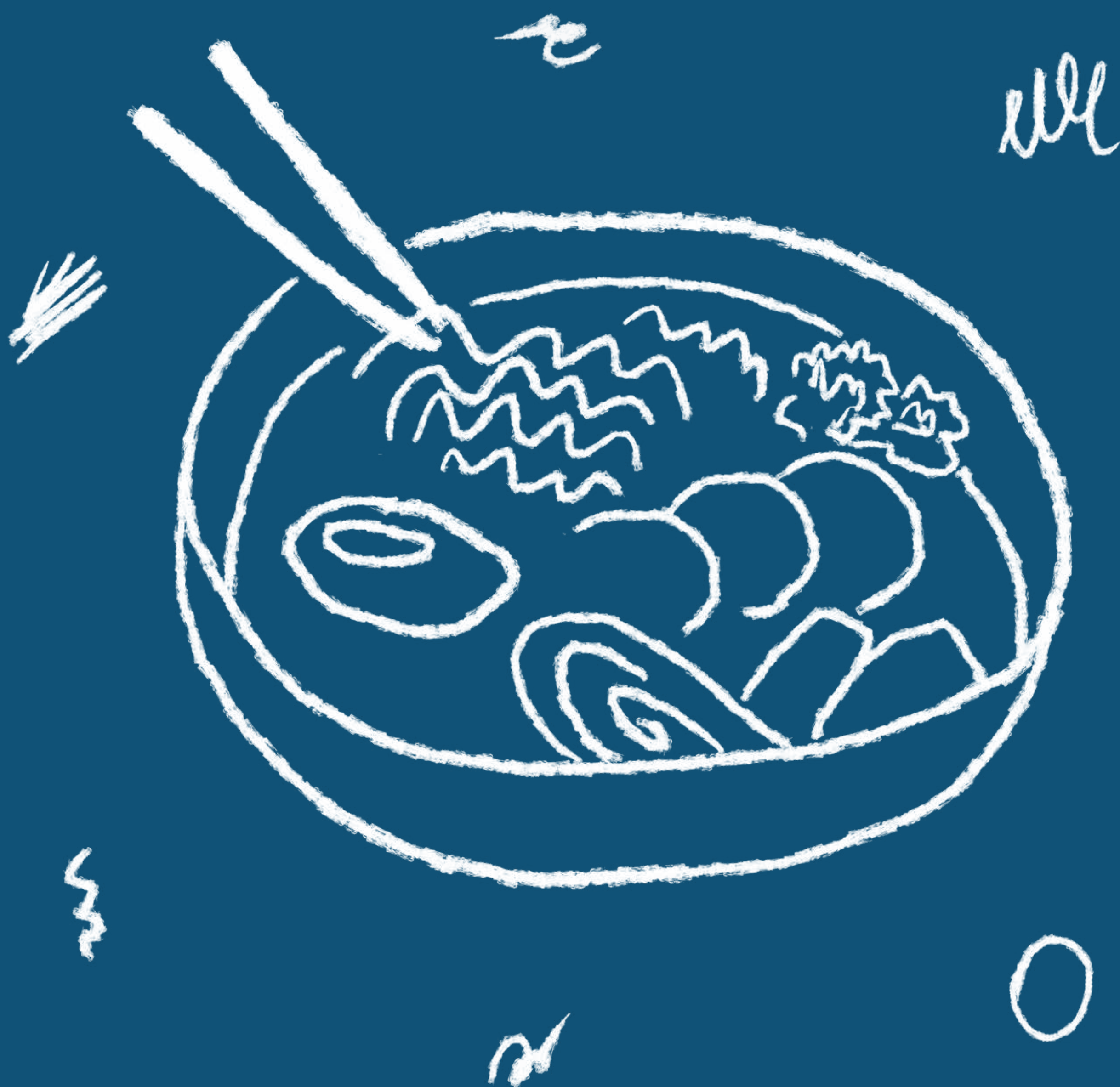
# BUSHI Noodle Bar

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—Carta

ESPAÑOL

ENGLISH



# BUSHi Noodle Bar

 VEGAN

 VEGGIE, op. VEGAN

## RESTRICCIONES ALIMENTARIAS

AVISANOS SI SOS ALÉRGICX O TENES ALGUNA OTRA LIMITACIÓN ALIMENTARIA. TENEMOS OPCIONES SIN TACC PERO NO SOMOS UNA COCINA LIBRE DE GLUTEN.

## —Platitos

### Hongos

mix de hongos - avellanas -  
reduccion de hongos -  
gomasio blanco -  
zest de naranja -  
pure de coliflor ahumado

**\$9.000.-**

### Dumplings

masa de espinaca - hongos -  
repollo - cinco especias -  
chilli oil - verdeo blanco

**\$6.500.-**

### Korokke

croquetas de papa -  
miso - yogurt -  
sardo - sal de hierbas -  
moscato hoisin

**\$8.000.-**

### Nasu de otoño

(sin tacc)

berenjena ahumada -  
queso crema vegano -  
aceite de miso - caju -  
pickle de uvas

**\$9.000.-**

### Dumplings

masa tradicional - cerdo -  
ajo - jengibre - soja -  
chilli oil - verdeo

**\$6.500.-**

### Hambulgogi

brioche - mayo nira -  
kimchi de pepino -  
carne marinada -  
pickle de manzana -  
cole slaw - chips

**\$9.000.-**

## —Bowls



### El homenaje (Shoyu Ramen)

chintan de pollo -  
fideos frescos -  
panceta - huevo - chilli oil  
puerro confit - verdeo  
**\$15.000.-**

### El de la casa (Miso ramen)

paitan vegano - fideos frescos -  
hongos - huevo -  
edamames - miso -  
aceite de cebolla - verdeo  
**\$15.000.-**

### Un curry (katsukarē)

pollo frito - curry -  
arroz koshihikari -  
miel - ciboulette  
**\$13.000.-**

### Uno de otro lado (Kimchi ramen picante)

paitan vegano - fideos frescos -  
girgolas - gochujang -  
huevo - hakusay quemado -  
gomasio negro - verdeo  
**\$13.000.-**

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## —Postres

### Sanbushito

tapa de cucurucho -  
helado de crema y  
carmelo inflado -  
baño de choco  
**\$6.900.-**

### Mousse

mousse de chocolate -  
galleta de miso - caramelo -  
gel de cafe & whiskey  
**\$6.900.-**

## — Bebidas



**Agua \$3.000.-**

con/sin gas

**Limonada \$2.500.-**

**Pomelada \$2.500.-**

### **Kombucha**

Eywa - Hibiscus **\$4.600.-**

Eywa - Limón y Jengibre **\$4.600.-**

Eywa - Menta y Lemongrass **\$4.600.-**

### **Cerveza**

Bronson - Light Lager **\$4.500.-**

Bronson - IPL **\$5.500.-**

### **Vermouth**

Giovannoni **\$4.500.-**

### **Gin & Tonic**

Herederero **\$5.000.-**

**Pepino shake \$4.000.-**

**Tinto de verano \$5.000.-**

**Trago del mes \$5.000.-**

## Vinos

### Blancos

Indama - Chardonnay Viognier

(Pedemonte, Cordoba) **\$14.000.-**

Turbio - Sauvignon blanc

(Lujan de cuyo, Mendoza) **\$19.500.-**

Socavones reserva - Blend de blancas

(Quinilo-Norte, Cordoba) **\$22.000.-**

### Rosados

Aquí estamos todos locos - Garnacha rosado

(Junín, Mendoza) **\$13.000.-**

Indama - Rosado de Isabella

(Pedemonte, Cordoba) **\$16.000.-**

Mikron - Rosado

(Lujan de cuyo, Mendoza) **\$17.000.-**

### Naranjos

Corazon valiente - Naranjo de blancas

(Humahuaca, Jujuy) **\$14.500.-**

Solito Va - Naranjo

(La consulta, Mendoza) **\$18.500.-**

### Tintos ligeros

Jijiji - Malbec Pinot Noir

(Gualtallary, Mendoza) **\$14.000.-**

Chacho - Criolla cereza

(San Rafael, Mendoza) **\$16.500.-**

Turbio - Pinot noir

(Lujan de cuyo, Mendoza) **\$19.500.-**

## Tintos cuerpo medio

Vino del espacio - Malbec

(Gral. Alvear, Mendoza) **\$13.000.-**

Finca Suarez - Malbec

(Paraje Altamira, Mendoza) **\$18.000.-**

Ovum - Cabernet franc

(Quinilo-Norte, Cordoba) **\$20.000.-**

## Espumantes

Galileo - Pet Nat

(Ugarteche, Mendoza) **\$18.000.-**

Finca Suarez - Pet Nat

(Paraje Altamira, Mendoza) **\$25.000.-**

## Infusiones

Café Illy **\$2.000.-**

Té **\$1.500.-**

# BUSHi Noodle Bar

 VEGAN

 VEGGIE, VEGAN opt.

## DIETARY RESTRICTIONS

PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES OR OTHER RESTRICTIONS. WE DO HAVE DISHES WITHOUT ANY GLUTEN, BUT WE ARE NOT A GLUTEN FREE KITCHEN.

## —Small Plates

### Mushrooms

mixed mushrooms -  
hazelnuts - orange zest  
smoked cauliflower puree -  
mushroom reduction -  
white gomashio

**\$9.000.-**

### Autumn Nasu

(gluten free)  
smoked eggplant -  
vegan cream cheese -  
cashews - miso oil -  
pickled grapes

**\$9.000.-**

### Dumplings

traditional dough - pork -  
ginger - garlic - soy sauce -  
chilli oil - spring onion

**\$6.500.-**

### Dumplings

spinach dough - mushrooms -  
cabbage - five spice -  
chilli oil - spring onion

**\$6.500.-**

### Hambulgogi

brioche bun - nira mayo -  
cucumber kimchi -  
marinated beef -  
pickled green apples -  
cole slaw - chips

**\$9.000.-**

### Korokke

potato croquettes -  
miso - yogurt -  
sardo cheese - herb salt -  
moscato hoisin

**\$8.000.-**

## —Bowls



### **The tribute bowl (Shoyu ramen)**

chicken chintan - fresh noodles -  
pork belly - soft boiled egg -  
leeks confit - chilli oil -  
spring onion

**\$15.000.-**

### **The house bowl (Miso ramen)**

vegan paitan - miso  
fresh noodles -  
soft boiled egg - edamames -  
grilled mushrooms -  
burnt onion oil - spring onion

**\$15.000.-**

### **A bowl of curry (katsukarē)**

fried chicken - curry -  
koshihikari rice -  
honey - chives

**\$13.000.-**

### **A bowl from somewhere else (Spicy kimchi ramen)**

fresh noodles - vegan paitan -  
gochujang - oyster mushrooms -  
soft boiled egg - spring onions -  
burnt napa cabbage -  
black gomashio

**\$13.000.-**

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## —Desserts

### **Sanbushito**

waffle crackers -  
hockey pokey ice cream -  
chocolate cover

**\$6.900.-**

### **Mousse**

chocolate mousse -  
miso cookies - caramel -  
whiskey & coffee gel

**\$6.900.-**



## —Drinks



**Still Water / Sparkling Water**  
**\$3.000.-**

**Lemonade \$2.500.-**

**Grapefruit lemonade \$2.500.-**

### **Kombucha**

Eywa - Hibiscus **\$4.600.-**

Eywa - Ginger & Lemon **\$4.600.-**

Eywa - Mint & Lemongrass **\$4.600.-**

### **Beer**

Bronson - Light Lager **\$4.500.-**

Bronson - IPL **\$5.500.-**

### **Vermouth**

Giovannoni **\$4.500.-**

### **Gin & Tonic**

Herederero **\$5.000.-**

**Cucumber shake \$4.000.-**

**Summer wine \$5.000.-**

**Cocktail of the month \$5.000.-**

## Wines

### Whites

Indama - Chardonnay Viognier

(Pedemonte, Cordoba) **\$14.000.-**

Turbio - Sauvignon blanc

(Lujan de cuyo, Mendoza) **\$19.500.-**

Socavones reserva - Blend de blancas

(Quinilo-Norte, Cordoba) **\$22.000.-**

### Rosés

Aquí estamos todos locos - Garnacha rosado

(Junín, Mendoza) **\$13.000.-**

Indama - Rosado de Isabella

(Pedemonte, Cordoba) **\$16.000.-**

Mikron - Rosado

(Lujan de cuyo, Mendoza) **\$17.000.-**

### Oranges

Corazon valiente - Naranjo de blancas

(Humahuaca, Jujuy) **\$14.500.-**

Solito Va - Naranjo

(La consulta, Mendoza) **\$18.500.-**

### Light reds

Jijiji - Malbec Pinot Noir

(Gualtallary, Mendoza) **\$14.000.-**

Chacho - Criolla cereza

(San Rafael, Mendoza) **\$16.500.-**

Turbio - Pinot noir

(Lujan de cuyo, Mendoza) **\$19.500.-**

## Medium bodied reds

Vino del espacio - Malbec

(Gral. Alvear, Mendoza) **\$13.000.-**

Finca Suarez - Malbec

(Paraje Altamira, Mendoza) **\$18.000.-**

Ovum - Cabernet franc

(Quinilo-Norte, Cordoba) **\$20.000.-**

## Sparkling

Galileo - Pet Nat

(Ugarteche, Mendoza) **\$18.000.-**

Finca Suarez - Pet Nat

(Paraje Altamira, Mendoza) **\$25.000.-**

## Hot beverages

Café Illy **\$2.000.-**

Té **\$1.500.-**