

THE NEW WAY TO BRUNCH & SUSHI

ZENAMIGOS

COFFEE • BRUNCH • SUSHI

M E N U

CARRER DE LORETO, 52, LES CORTS,
BARCELONA



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START & SHARE

- EDAMAME**  4.5
Steamed soy beans finished with maldon sea salt.
- TRUFFLE EDAMAME**  4.9
Edamame tossed with truffle oil and Maldon sea salt.
- CHICKEN GYOZAS (4 PCS)**  5.5
Japanese dumplings filled with chicken and vegetables, served with teriyaki sauce.
- VEGETABLE GYOZAS (4 PCS)**  5.2
Japanese dumplings filled with vegetables, served with teriyaki sauce.
- CHICKEN KARAAGE (5 PCS)**  5.9
Japanese-style fried chicken marinated in soy sauce, garlic and ginger, served with kimchi mayo.
- CRISPY PANKO PRAWN (4 PCS)**   5.9
King prawns coated with japanese panko breadcrumbs.
- MISO SOUP**  4.9
Traditional miso soup with tofu, wakame seaweed, mushrooms and spring onion.

POKE BOWL & SALAD

- SALMON BOWL**   13.9
Sushi rice, fresh salmon, avocado, mango, edamame, furikake mix, crispy onion, sesame dressing
- TERIYAKI KATSU BOWL**  13.5
Sushi rice, chicken katsu, edamame, mango, avocado, carrot, sesame dressing, house teriyaki glaze
- ZEN CLASSIC BOWL**  12.9
Sushi Rice, poached egg, avocado, mango, edamame, cherry tomat, zanahoria, sesame dressing
- MISO QUINOA TOFU SALAD**  13.5
Sautéed marinated tofu, quinoa, mixed green leaves, avocado, edamame, cucumber, carrot, pickled onion, toasted sesame seeds, miso dressing

Add-ons: + Confit Prawns 5.5 + Poached / Fried egg 2.5

CHEF'S NIGIRI 14.5

One of each Nigiri (6 pcs) :
Salmon, Tuna, Eel, Salmon Cheese, Avocado,
Quail Egg

FRESH SUSHI ROLLS

8 Pieces

- MAKI SALMON** 6,5
- MAKI ATUN** 6,9
- CRUNCHY SALMON ROLL** (6 pcs)   12.9
Fresh salmon, cream cheese, cucumber, avocado, panko, house teriyaki glaze, japanese mayo
- MARINA ROLL**    10.9
Crispy tempura prawns, cream cheese, avocado, tobiko
- TUNA SPICY**  11.5
Tuna spicy, cream cheese, avocado, tobiko
- ZEN ROLL**   11.9
Cucumber, mango, arugula, avocado, carrot, cheese, sweet chili, fried onion, sesame mix
- DRAGON**    13.5
Cream cheese, crispy tempura prawns, asparagus, avocado, japanese mayo, house teriyaki glaze
- DEGUSTACIÓN SAKE**  13.9
Fresh salmon, cheese, avocado, japanese mayo, chives, trout roe
- ATUNMANIA**  14.3
Tuna, salmon tartare, cheese, mango, avocado, tobiko, chives , atunmania sauce, fried onion
- FRENZY ROLL**    14.9
Eel, crispy tempura prawns, avocado, house teriyaki glaze, asparagus , furikake mix
- ZEN SIGNATURE** (Recommended for 1)  22.9
Maki tuna (4 pcs), Maki mango (4 pcs), Dragon roll (4 pcs), Salmon roll (4 pcs), Nigiri quail egg (1 p), Nigiri salmon (1 p)

WARM NOODLES & RICE

- YAKISOBA / UDON**  **VEGETABLE** 11.5
Japanese stir-fried noodles with vegetables and your choice of chicken or prawns.
- YAKIMESHI** **CHICKEN** 12.9
Japanese fried rice with egg, vegetables and your choice of chicken or prawns.
- PRAWNS** 13.5

ALL DAY BRUNCH

MISO MUSHROOM TOAST



9.5

Toasted multigrain bread (1 pc) with miso butter topped with sauteed mushrooms, scrambled egg with cheese, pickled onion, sprouts and herb oil

Add-ons : + Smoked Salmon 3.9 + Sliced Avocado 2.5 + Grilled Halloumi 3.9

ZEN AVOCADO TOAST



12.5

Toasted multigrain bread (2 pcs) topped with guacamole, poached or scrambled eggs, sesame mix, feta cheese, radish, pickled onion, sprouts and Herb Oil

Add-ons : + Smoked Salmon 3.9 + Smoked Bacon 3.9 + Grilled Halloumi 3.9

CLASSIC BENNY



12.9

English muffin topped with sautéed spinach, smoked bacon, poached egg, dill, sprouts and yuzu hollandaise served with mixed green salad

Add-ons : + Smoked Salmon 3.9 + Avocado 2.5 + Grilled Halloumi 3.9

SALMON BENNY



13.5

English muffin topped with sautéed spinach, smoked salmon, poached egg, dill, sprouts, furikake, ikura and yuzu hollandaise served with mixed green salad

Add-ons : + Smoked Bacon 3.9 + Avocado 2.5 + Grilled Halloumi 3.9

ZENAMIGOS LUNCH SET



18.5

Vegetable yakimeshi with egg, served with miso soup, edamame, sesame sautéed mushrooms and homemade kimchi

KARAAGE & WAFFLE



13.5

Japanese karaage chicken with sweet chili, waffles, arugula, fried egg, pico de gallo, kimchi sauce, maple syrup

Add-ons : + Smoked Bacon 3.9

GUACAMOLE EGG SANDO



12.9

Toasted bread, guacamole, scrambled eggs with cream cheese, green leaves and pickled onion served with spiced potato fries and kimchi sauce

Add-ons : + Smoked Salmon 3.9 + Smoked Bacon 3.9 + Grilled Halloumi 3.9

SMOKED SALMON BAGEL



13.5

Seeded Bagel, smoked salmon, philadelphia cream cheese, pickled onion, avocado, capers, dill, arugula served with beetroot hummus

Add-ons : + Smoked Bacon 3.9 + Grilled Halloumi 3.9 + Fried Egg 2.5

MISO HALLOUMI BAGEL



12.9

Seeded Bagel, miso honey glazed halloumi, fried egg, avocado, arugula, pickled onion and creamy miso yogurt sauce with cucumber served with beetroot hummus

Add-ons : + Smoked Bacon 3.9 + Smoked Salmon 3.9

SWEET FAVORITES

PANCAKE



12.9

Homemade red berry compote, vanilla ice cream, berries, banana, crumble, maple syrup

Add-ons : + Nutella 2.1 + Peanut Butter 2.1

AÇAÍ BOWL



12.9

A nutrient - packed açai bowl with fresh berries, banana, coconut flakes, granola with honey and chia seeds

YOGURT WITH GRANOLA



11.5

Creamy greek yogurt topped with granola with honey, fresh seasonal fruits, homemade red berries compote and strawberry

CHEESECAKE



6.5

Homemade red berries compote, strawberries

ZENAMIGOS DUO



39.9

(To share for 2)

- + Chicken Gyoza (4 u)
- + Fresh Dragon Roll (8 u)
- + Poke Bowl o Zen Avocado Toast (Choose)
- + Water or Cold drinks or 20cl Beer

BUILD YOUR OWN BRUNCH

- Scrambled eggs / Fried Egg / Poached Egg (2pcs) 4.6
- 3 eggs omelette 5.6 with cheese 1.5 / Spinach 1.5 / Cooked Ham 1.5 / Onion 1 / Pepper 1 / Mushroom 1.5
- Smoked Bacon 3.9
- Smoked Salmon 3.9
- Grilled Halloumi 3.9
- Homemade kimchi 3.9
- Toasted Bread 2.5
- Gluten free bread 2.9
- Sliced Avocado 2.5
- Mixed green leaves 2.5
- Guacamole 3.5
- Karaage Chicken 5.9
- Sautéed Mushrooms 5.5
- Sweet Potato fries 5.9
- Spiced Potato fries 5.5
- Sautéed Tofu 4.5

Gluten free bread available



ZENAMIGOS FAVORITES



VEGETERIAN



CONTAINS GLUTEN



CRUSTACEANS



CONTAINS LACTOSE



CONTAINS FISH



CONTAINS DRY FRUITS



CONTAINS SOY



VEGAN

- If you have any food allergies or intolerances, please speak to a member of our team before placing your order.



DRINKS

COFFEE

ESPRESSO	1.7
CORTADO	1.9
AMERICANO	2.0
DOUBLE ESPRESSO	2.4
COFFEE WITH MILK	2.2
CAPPUCCINO	2.9
FLAT WHITE	2.8
MATCHA LATTE	4.5
CHAI LATTE	3.9
VANILLA LATTE	4.1

COLD COFFEE

ICED LATTE	3.5
ICED CHAI LATTE	4.7
ICED MATCHA LATTE	4.9
ICED VANILLA LATTE	4.9
ICED AMERICANO	2.9
ICED FLAT WHITE	3,5

ADD

Oat or Soy or Coconut Milk	0.3
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TEA

3.0

Green tea, red tea , pennyroyal mint, ginger & limon, chamomile, rooibos

FRESH JUICES ★

FRESH ORANGE JUICE	4.9
ZEN IMMUNE	6.5
Apple, celery, pineapple, lime , ginger, cucumber	
TROPICAL ENERGY	6.5
Carrot, orange, apple, pineapple	
RUBY BOOST	6.5
Beetroot, carrot, orange, lime, ginger	

BRUNCH COCKTAILS

MIMOSA ★	5.9
Cava • orange	
APEROL SPRITZ	8.0
Aperol • cava • soda	

SMOOTHIES

ZEN AÇAÍ ★	6.5
Açaí, banana, coconut milk , red berries	
MORNING PARADISE	6.3
Oats, oat milk, banana, chia seeds, cinnamon	

CREAMY SMOOTHIE 6.3

Banana, honey, strawberries, peanut butter, greek yogurt

WINES

COPA

HOUSE WINE (WHITE OR RED)	3.9
RAMON BILBAO (WHITE OR RED)	4.5
TINTO DE VERANO	4.9
SANGRÍA	5.5
VERMOUTH YZAGUIRRE	5.5

TRIO OF SAKES ★ 9.0

A tasting of three different styles of japanese sake.

Harushika Junmai Ginjo

Fresh & fruity

Daiginjo Gekkeikan TM

Elegant & refined

Gekkeikan Tokusen

Traditional & refined

DRINKS

WATER 0,5 L	2.2
SPARKLING WATER 0,5 L	2.4
COLD DRINKS	2.5
Coca-Cola, Coca-Cola Zero, Fanta , Nestea, Aquarius	
TONIC WATER	2.6
RED BULL (250 ml)	3.1
CACAOLAT (275 ml)	2.6
BEER 0,33 L	2.8
0% Alcohol , Estrella Galicia , Gluten free, Clara	
ASAHI 0,33 L ★	3.5
Japanese Premium Lager	