



us open
Rest.

Comida

Food

Entrantes

Starters

Patatas bravas con salsa brava y alioli   8,50€
Spicy potatoes with spicy sauce and alioli

Mochis de carne y queso con Yakiniku picante 14,50€
Meat and cheese mochis with spicy Yakiniku



Calamares a la andaluza con alioli verde    18,50€
Andalusian-style squid with green alioli sauce

Pan Bao de tinta de calamar relleno de gambón frito con algas y salsa kimchi 15€
Squid ink Bao bun filled with fried prawns, seaweed, and kimchi sauce



Guacamole con totopos, pico de gallo y salsa agria   14,50€
Guacamole with tortilla chips, pico de gallo, and sour cream

Huevos rotos con jamón serrano  13,50€
Broken eggs with Serrano ham

"Mix de gyozas" - Pato, langostino, katsu con curry, ternera, pollo, verduras, cerdo - Acompañadas de salsa yuzu 13,50€
"Gyoza mix" – Duck, prawn, katsu with curry, beef, chicken, vegetables, pork - Served with yuzu sauce



Pan, alioli y aceitunas Bread, alioli and olives 4,20€



Pan sin gluten 3,00€
Glutenfree bread



*Opción de pan sin gluten | **Gluten free bread option available**

Ensaladas Salads

ENSALADA CÉSAR DE GAMBAS o POLLO 16,50€

PRAWN or CHICKEN CESAR SALAD

Lechuga romana, gambón o pollo, almendras y lascas de Parmesano Reggiano

Romaine lettuce, prawn or chicken, almonds and Parmesano Reggiano cheese flakes



ENSALADA VAMOS | VAMOS SALAD



15,00€

Mix de lechugas, aguacate, zanahoria, maíz, atún y anchoas con aliño balsámico

Lettuce mix, avocado, carrot, corn, tuna and anchovies with balsamic dressing

ENSALADA US OPEN | US OPEN SALAD



16,50€

Mezcla de lechugas, tomate, queso brie, salmón ahumado, cebolla frita y salsa de miel y mostaza

Mixed lettuce, tomato, brie cheese, smoked salmon, fried onion, and honey mustard dressing

ENSALADA COBB | COBB SALAD



16,50€

Lechuga romana, huevo duro, aguacate, tomate cherry, pollo, roquefort, bacon crujiente y maíz

Romaine lettuce, hard-boiled egg, avocado, cherry tomato, chicken, blue cheese, crispy bacon, and corn

ENSALADA CAPRESE | CAPRESE SALAD



15,00€

Mozzarella fresca, tomate kumato, queso parmesano y salsa pesto

Kumato tomato, fresh mozzarella, parmesan cheese and pesto sauce

Tacos

TACOS DE CARNITAS | CARNITAS TACOS

15,50€

Carnitas con cebolla picada, cilantro, lima y mayo chipotle

Carnitas with onion, cilantro, lime and mayo chipotle sauce

TACOS AL PASTOR | AL PASTOR TACOS



15,50€

Carne de cerdo adobada con cilantro y cebolla

Marinated pork with cilantro and onion

TACOS DE LANGOSTINO | PRAWN TACOS

18,00€

Langostinos con salsa ranchera, cilantro y cebolla

Prawns with ranchera sauce, cilantro, and onion



Poke

POKE DE ARROZ o QUINOA CON ATÚN | RICE or QUINOA POKE WITH TUNA

18,00€

Atún, habas de soja, wakame, cebolla encurtida, mango, tofu frito, aguacate, tomates cherry, pepino, huevo duro y cebolla crujiente.

Tuna, soy beans, wakame, pickled onion, mango, fried tofu, avocado, cherry tomatoes, cucumber, hard-boiled egg, crispy fried onion.



POKE DE ARROZ o QUINOA CON POLLO | RICE or QUINOA POKE WITH CHICKEN

16,00€

Pollo, habas de soja, wakame, cebolla encurtida, mango, tofu frito, aguacate, tomates cherry, pepino, huevo duro y cebolla crujiente.

Chicken, soy beans, wakame, pickled onion, mango, fried tofu, avocado, cherry tomatoes, cucumber, hard-boiled egg, crispy fried onion.



POKE DE ARROZ o QUINOA CON SALMÓN | RICE or QUINOA POKE WITH SALMON

17,00€

Salmón marinado, habas de soja, wakame, cebolla encurtida, mango, tofu frito, aguacate, tomates cherry, pepino, huevo duro y cebolla crujiente.

Marinated salmon, soy beans, wakame, pickled onion, mango, fried tofu, avocado, cherry tomatoes, cucumber, hard-boiled egg, crispy fried onion.



Pasta

RAMEN O UDON DE TERNERA | BEEF RAMEN OR UDON

Caldo dashi condimentado con shoyu, huevo duro, naruto, 2 gyozas, cebolleta fresca, maiz dulce, brotes de soja, shitake, aceite de sésamo, alga nori, tofu frito, furikake y raíz de lotus.

17,00€

Dashi broth seasoned with shoyu, hard-boiled egg, naruto (fish cake), 2 gyozas, fresh spring onion, beef, sweetcorn, bean sprouts, shiitake mushrooms, sesame oil, nori seaweed, fried tofu, furikake, lotus root.



RAMEN O UDON DE CERDO | PORK RAMEN OR UDON

Caldo dashi huevo duro, naruto, 2 gyozas, cebolleta fresca, chasu, maiz dulce, brotes de soja, shitake, aceite de sésamo, alga nori, tofu frito, furikake y raíz de lotus.

17,00€

Dashi broth, hard-boiled egg, naruto (fish cake), 2 gyozas, fresh spring onion, chasu, sweetcorn, bean sprouts, shiitake mushrooms, sesame oil, nori seaweed, fried tofu, furikake, lotus root.



RAMEN O UDON DE POLLO CON CURRRY | CURRY CHICKEN RAMEN OR UDON

Caldo dashi con pollo con curry, huevo duro, naruto, 2 gyozas, cebolleta fresca, maiz dulce, brotes de soja, shitake, aceite de sésamo, alga nori, tofu frito, furikake y raíz de lotus.

17,00€

Dashi broth with curry chicken, hard-boiled egg, naruto (fish cake), 2 gyozas, fresh spring onion, sweetcorn, bean sprouts, shiitake mushrooms, sesame oil, nori seaweed, fried tofu, furikake, lotus root.



GARGANELLI o SPAGUETTI FRUTTI DI MARE

15,50€

Garganelli o spaguetti fresco, mejillón, gambón, sepia y salsa marinera

Fresh garganelli or spaguetti, mussels, king prawns, cuttlefish, and marinara sauce



GARGANELLI o SPAGUETTI PESTO

15,00€

Garganelli o spaguetti fresco, albahaca, piñones, queso parmesano Reggiano y AOVE

Fresh garganelli or spaguetti, basil, pine nuts, Reggiano cheese, and EVOO



GARGANELLI o SPAGUETTI CARBONARA

15,00€

Garganelli o spaguetti fresco, nata, guanciale y queso parmesano

Fresh garganelli or spaguetti, cream, guanciale, and Parmesan cheese



GARGANELLI o SPAGUETTI BOLOÑESA | BOLOGNESE GARGANELLI or SPAGUETTI

15,50€



GARGANELLI o SPAGUETTI NAPOLITANA | TOMATO GARGANELLI or SPAGUETTI

14,00€



Pizzas caseras

Homemade pizzas

NAPOLETANA

16,00€

Queso de cabra, queso azul, queso parmesano Reggiano, almendras y queso mozzarella

Goat cheese, blue cheese, Reggiano cheese, almonds, and mozzarella cheese



JAMÓN Y QUESO | HAM AND FUNGHI

16,00€

Tomate, queso mozzarella, albahaca, jamón york y champiñones

Tomato, mozzarella cheese, basil, cooked ham, and mushrooms



IBÉRICA | IBERIAN

17,50€

Tomate, queso mozzarella, jamón serrano, queso de oveja curado y romero

Tomato, mozzarella cheese, serrano ham, aged sheep cheese, and rosemary



MARGARITA | MARGHERITA

14,00€

Tomate, queso mozzarella y albahaca

Tomato, mozzarella cheese, and basil



POLLO BÚFALO | BUFFALO CHICKEN

16,00€

Pollo, salsa barbacoa, queso mozzarella, bacon y cebolla caramelizada

Chicken, barbecue sauce, mozzarella cheese, bacon, and caramelized onion



*Opción masa sin gluten | **Gluten free dough available**

Platos principales

Main courses

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|---|--|---------------|
| Lomo de corvina glaseada con alioli de naranja y almendra acompañada de verduras de temporada |     | 18,50€ |
| Glazed sea bass loin with orange and almond alioli, served with seasonal vegetables | | |
| Lomo de salmón al joster con frutos secos acompañado de verduras de temporada |      | 18,50€ |
| Joster-grilled salmon loin with nuts, served with seasonal vegetables | | |
| Milanesa de ternera 300gr con salsa napolitana y patatas fritas |   
   | 17,50€ |
| 300g veal milanese with Neapolitan sauce and French fries | | |
| Pechuga de pollo al joster con cremoso de boniato acompañado de verduras de temporada |   | 15,50€ |
| Joster-grilled chicken breast with sweet potato purée, served with seasonal vegetables | | |
| Hamburguesa "Truff Beef Burguer" de 200gr de cebón, queso de cabra, cebolla morada y salsa de trufa con patatas fritas | | 17,00€ |
| "Truff Beef Burger" – 200g matured beef burger with goat cheese, red onion, and truffle sauce, served with French fries | | |
|         | | |
| Hamburguesa "Doble Smash Burguer" de 100gr, queso semicurado, cebolla roja y salsa ranchera con patatas fritas | | 17,00€ |
| "Double Smash Burger" – two 100g beef patties with semi-cured cheese, red onion, and ranch sauce, served with French fries | | |
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| Hamburguesa "RNA Pollo" con Carne pollo 150gr, canonigos, salsa mostaza miel, tomate, bacon, aguacate y patatas fritas | | 17,00€ |
| "RNA Chicken" Hamburguer with 150 g chicken breast, lamb's lettuce, honey mustard sauce, tomato, bacon, avocado, French fries. | | |
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| Hamburguesa "Vegetal" con patty vegana, cebolla caramelizada, stiky korean , queso vegano y patatas fritas | | 15,50€ |
| "Vegetal" Hamburguer with a Vegan patty, caramelized onion, sticky Korean sauce, vegan cheese and french fries. | | |
|          | | |
| Hamburguesa de langostinos con pan bao, tomate, rúcula, salsa tártara y patatas vegetales | | 15,50€ |
| Prawn burger in bao bun with tomato, arugula, tárara sauce, and vegetable chips | | |
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Guarniciones a elegir extras

Choice of side extra dishes

Puede cambiar la guarnicion por una ensalada mixta o patatas fritas

Side options: mixed salad or French fries

Ensalada verde de guarnicion Mixed green salad (side)		5,00€
Verdura de temporada Seasonal vegetable selection		5,00€
Trinxat (Patata, Col, Guanciale de Vittello y ajo) Traditional trinxat with potato, cabbage, veal guanciale, and garlic		5,00€
Patatas fritas caseras House-made fries		5,00€

Menú infantil

Kids menu

Hamburguesa de langostino con patatas fritas Prawn burger served with French fries	11,00€
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Espaguettis napolitana Spaghetti Napolitana	8,50€
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Espaguettis bolognesa Spaghetti Bolognese	9,50€
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Hamburguesa de ternera con lechuga, tomate y queso Beef burger with lettuce, tomato, and cheese	11,00€
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Fingers de pollo con patatas fritas Chicken strips with French fries	9,00€
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Postres Desserts

Fruta del día | Fruit of the day

6,00€

VEGAN

Flan de la casa con nata montada

6,50€

Homemade flan with whipped cream



Tarta de Queso Estilo US Open con frutos del bosque |

8,00€

US Open-style cheesecake with mixed berries



Coulant de chocolate con helado | Chocolate coulant with ice cream

7,00€



Brownie con mouse de lotus y caramelo

7,00€

Chocolate brownie with Lotus mousse and caramel



Surtido de helados RNA

6,00€

(Carrot Cake, Chocolate Dubai, Maracuya Mango, Naranja y hierbabuena, Quely Maria y Salt de Estrenc, Vainilla)



Café & Té

Coffee & Tea

Espresso	1,70€
Cortado with a little milk	1,80€
Americano American	1,80€
Carajillo Coffee with cognac	3,50€
Descafeinado Decaffeinated espresso	1,70€
Espresso Macchiato	1,90€
Café con leche Coffee with milk	2,10€
Capuccino	2,80€
Doble Espresso Double Espresso	2,90€
Laccao	2,70€
Té e infusiones Tea and herbal teas	2,10€

Agua & Refrescos

Water & soft drinks

Agua sin gas 50cl Mineral water 50cl	2,50€
Agua con gas 50cl Sparkling water 50cl	2,70€
Agua San Pellegrino 50cl San Pellegrino water 50cl	3,60€
Refrescos 20cl Soft drinks 20cl	2,70€
Refrescos 35cl Soft drinks 35cl	3,30€
Zumos 20cl Juices 20 cl	2,70€
Melocotón, tomate, piña, naranja, manzana Peach, tomato, pineapple, orange, apple	
Kombucha	3,30€

Cervezas

Beers

Caña 30cl Draft beer 30cl	2,60€
Caña 50cl Draft beer 50cl	3,60€
Cerveza sin alcohol Non-alcoholic beer	2,80€
Cerveza sin gluten Gluten free beer	3,00€
Caña con limón 30cl Lemon Draft beer 30cl	2,60€
Caña con limón 50cl Lemon Draft beer 50cl	3,60€
Cerveza con limón botella 33cl Lemon beer bottled 33cl	2,80€

Pregunta a nuestro equipo sobre más opciones de cerveza embotellada.
Ask our team for more options of bottled beer.

Alergias e intolerancias

Allergies & intolerances



GLUTEN



LACTOSA | LACTOSE



FRUTOS CÁSCARA | SHELL FRUITS



SULFITOS | SULPHITES



HUEVO | EGG



MOLUSCO | MOLLUSK



PESCADO | FISH



PLATO VEGETARIANO | VEGETARIAN PLATE



PLATO VEGANO | VEGAN PLATE



SOJA | SOY



SÉSAMO | SESAME



ALTRAMUCES | LUPINS



MOSTAZA | MUSTARD



CACAHUETE | PEANUT



CRUSTÁCEO | CRUSTACEAN



APIO | CELERY

Si padece cualquier tipo de alergia alimentaria, rogamos lo indique a cualquier miembro de nuestro personal.

If you suffer from any type of food allergy, please let us know.

Todo el pescado crudo ha sido congelado previamente durante 24 horas.

All of our raw fish has been previously frozen for 24 hours.

En cumplimiento y aplicación del Reglamento Europeo 1169/2011 sobre alergias en los alimentos que entró en vigor en fecha 13/12/2014, comunicamos a nuestros clientes que tienen a su disposición el listado de los productos y alimentos incorporados o contenidos en cada uno de los platos ofertados en nuestra carta y susceptibles de producir algún tipo de alergia.

In compliance with and pursuant to European Regulation 1169/2011 on food allergies, which came into effect on 13/12/2014, we inform our customers that a list of the products and ingredients contained in each of the dishes offered on our menu and that may cause allergic reactions is available upon request.

Precios con IVA incluido | Prices with VAT included



Menu Restaurant