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The dishes listed are prepared without gluten-containing ingredients (wheat, barley, rye, spelt, etc.), but due to the lack of a dedicated kitchen, there is a small chance of contamination; fryers, for example, are shared. Customers with celiac disease should be aware of this risk, although the use of certified products and a commitment to being gluten-free minimize the risk. Some people, despite being gluten intolerant, can tolerate soy sauce or other products containing very small amounts of gluten. We recommend informing the restaurant staff of any needs and concerns, and in any case, notifying them of any intolerance.

Thank you

Starter

Sweet Potato Fries* 8,00 €

Sweet Potato Fries Served with sweet chili, pepper, and lime 1.13

Edamame* vg 6,00 €

Steamed soybeans in their shells, seasoned with salt and oil 7

Donburi

Salmon Donburi* 15,00 €

Japanese rice with gf teriyaki salmon fillet, glaze, and mixed greens 5,6,13,14

Gluten Free Japanese noodles & Ricesticks

Noodles Vegetables vegan 16,00 €

Stir fry Gluten Free Japanese noodles sautéed with onion, carrots, cabbage and chicken, topped with katsuobushi, ginger, mayo and furikake 6,7,13,14

Vegetable Ricesticks (vg)

14,00 €

Stir fry Ricesticks with bell peppers, leeks, carrots, spring onions, and cabbage

6,13

Noodles chicken and vegetables

16,00 €

Stir fry Gluten Free Japanese noodles sautéed with chicken, peppers, leek, carrots, spring onion and cabbage

6,7,13

Vegetable and Chicken Ricesticks

14,00 €

Stir fry Ricesticks with chicken, sautéed with bell peppers, leeks, carrots, spring onions, and cabbage

6,13

Pad Thai with Ricesticks

16,00 €

Ricesticks with shrimp, squid, peanut, lime, spring onions, bell peppers, leeks, and cilantro

1,5,6,13

Ramen

Shio Ramen

18,00 €

Gluten Free Japanese noodles in chicken broth and dashi with shio base, pork shoulder (chashu), soft-yolked egg (tamago), sesame, spring onion, and naruto.

5,6,13,14

Dessert

Chocolate and Raspberry Mousse*

8,00 €

(homage to one michelin starred chef Lino Scarallo)

White chocolate mousse, covered in 70% dark chocolate, raspberry sauce, and peanut brittle. 1,2,3

**some products could be frozen*

***cover charge and water 3.5 euros*

Allergens list

- 1 - Peanuts
- 2 - Tree nuts
- 3 - Milk
- 4 - Molluscs
- 5 - Fish
- 6 - Sesame
- 7 - Soya
- 8 - Crustaceans
- 9 - Gluten
- 10 - Lupin
- 11 - Mustard
- 12 - Celery
- 13 - Sulphites
- 14 - Eggs