

HI!

FIRST TIME TRYING KOREAN FOOD?

Korean cuisine has ancient origins dating back to more than 2000 years and it is rapidly gaining popularity in Italy as well.

A typical Korean meal consists of a bowl of rice, a stew or soup and some side dishes. Aside from these three base components there is a wide variety for every season and every palate.

Koreans use a large variety of ingredients, especially fermented ones, such as soybean paste, Korean red pepper paste and soy sauce. Not only do they enhance the flavor of the dishes but they are also good for your health.

The lactic ferments within these ingredients boost your immune system and help with your digestion.

HOW TO EAT KOREAN FOOD

Unlike Italian food culture, our dishes do not come out in courses

We believe that the best way to eat Korean food is sharing everything. This is very common in Korea and it allows you to try different dishes!

Available in Vegetarian
or Vegan version



Little spicy



Spicy



HOT

***The level of spiciness is just a guideline.
Since the perception of spiciness is subjective
it can vary from person to person.**

**For any allergies please look up
the allergy chart on the last page or ask our staff**

A table charge of 1.50
will be added to the bill

KOREAN FRIED CHICKEN



후라이드 ORIGINAL

K-style fried chicken

8 pieces € 11
14 pieces € 16



양념치킨 YANG NYUM

Sweet and spicy

8 pieces € 12
14 pieces € 17



허니콤보 HONEY COMBO

Sweet soy sauce

8 pieces € 12
14 pieces € 17

고마 GOMA

Chili and garlic

8 pieces € 12
14 pieces € 17



마요 어니언 MAYO ONION

Mayo, onion, yogurt

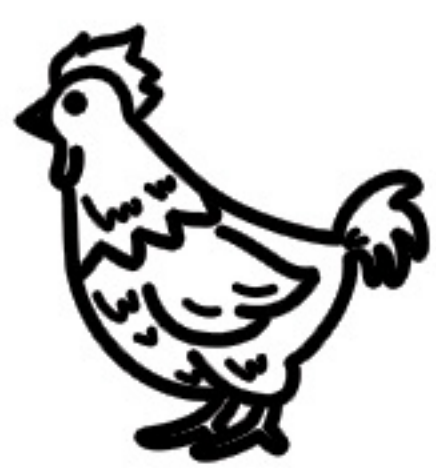
8 pieces € 12
14 pieces € 17



BAN BAN 반반

You can also order
Half & Half

BanBan 8 pieces € 13
BanBan 14 pieces € 18



Chicken

+



Maekju
(beer)

CHIMAEK SPECIAL

치맥 스페셜

24



Did you know...

Chicken and beer is a classic food combo in Korea and one of the most popular dish pairings Koreans choose when eating out!

Now you can try some with our Chimaek Special!

Yang Nyum

sweet and spicy



Mayo Onion

yogurt mayo onion



EXTRA SAUCE

소스 추가

€ 2

PANCAKES



새우파전
SAEU PAJEON 🌶️

Shrimp and scallion pancake
€ 12



김치전
KIMCHI JEON 🌿🌶️

Kimchi pancake
€ 12



야채전
YACHAE JEON 🌿

Veggie pancake
€ 9

STEAMED DUMPLINGS



MEAT MANDU € 6

KIMCHI MANDU 🌿🌶️ € 6

VEGGIE MANDU 🌿 € 6

SOUPS



된장찌개
DOENJANG JJIGAE 🌶️

Soybean paste stew
with tofu and veggies
€ 14



순두부찌개
SUNDUBU JJIGAE 🌶️🌶️

Spicy stew with soft
tofu, clams, egg yolk
€ 16



차돌된장찌개
CHADOL
DOENJANG JJIGAE 🌶️

Soybean paste stew
with beef brisket, tofu
and veggies
€ 15



김치찌개
KIMCHI JJIGAE 🌶️🌶️

Kimchi stew with
tofu and pork belly
€ 15



갈비탕
GALBITANG

Beef short ribs soup
with radish
€ 17

*All stews are served with
a side of steamed rice

*찌개에는 밥이 포함 되어있습니다




Bibimbap is an extensively customizable food with a variety of ingredients that can be used in its creation. It has been a part of Korean food for centuries. It came from early rural Koreans taking leftover vegetables, sometimes meat, rice and mixing them in a bowl.



비빔밥
BIBIMBAP 

Korean rice dish topped with seasoned vegetables and ground beef, served with traditional sauce to mix everything together

€ 13


 **돌솥 비빔밥**
DOLSOT BIBIMBAP

Bibimbap served in hot stone pot

€ 15



**CHOOSE THE SAUCE
TO MIX WITH THE BIBIMBAP**

 **Gochujang**
(spicy sauce)



GanJang
(Korean soy sauce)

HOW TO EAT BIBIMBAP



**Pour the sauce
into the bowl**





**Mix everything well
with a spoon**



Enjoy!

RICE & NOODLES





떡볶이
TTOKBOKKI  

Korean rice cake in spicy
sauce with fish cake

€ 14



치즈 떡볶이
CHEESE TTOKBOKKI  

Rice cake in spicy sauce with
fish cake and cheese

€ 15



간장 떡볶이
GANJANG TTOKBOKKI 

Korean rice cake
in soy sauce with beef

€ 15



짜장밥
JJAJANG BAP

Rice with blackbean sauce,
pork, onion and fried egg

€ 14



김치볶음밥
KIMCHI BOKKUMBAP  

Kimchi fried rice

€ 12



공기밥
STEAMED RICE

€ 1



잡채
JAPCHAE 

Stir fried glass
noodles with beef
and vegetables

€ 13



짜장면
JJAJANGMYUN

Noodles with black
bean sauce, diced
pork and onion

€ 14



짬뽕
JJAMPPONG  


Korean noodles in
spicy broth with
seafood

€ 16

SUMMER DISHES

Cold noodles topped with beef slices, cucumber and pickled radish



비빔 냉면
BIBIM NAENG MYUN  

With spicy sauce

€ 15



냉면
NAENG MYUN

In icy broth

€ 15

MEAT



불고기
BULGOGI

Beef slices marinated in homemade soysauce with vegetables

€ 16



제육볶음
JAERYUK BOKKUM 🌶️🌶️

Stir fried pork with spicy sauce and vegetables (pork belly)

€ 15



치즈불닭
CHEESE BULDAK 🌶️🌶️🌶️

Chicken stir fried with spicy sauce and covered with cheese

€ 16



간장에 빠진 돼지
GPD

Pork belly marinated in soy sauce served with spicy vegetables

€ 17



목살구이
MOKSAL

Grilled pork marinated in homemade soy sauce

€ 16



오징어볶음
OJINGEO BOKKUM 🌶️🌶️

Spicy calamari stir fried with vegetables

€ 15



L.A 갈비
L.A GALBI

Korean beef short ribs marinated in soy sauce

***AVAILABLE ONLY ON SATURDAY**

€ 18



불막창
MAKCHANG 🌶️🌶️

Pork intestine stir fried with spicy sauce

€ 17

Complete your order with a side of steamed rice!

In Korea it is very common to eat meat with a bowl of rice



KOREAN BARBECUE

*We will bring a table grill for you to cook the meat

*A minimum order of 2 portions is required for SAMGYUPSAL, CHADOL and ANCHANGSAL
They will be served with lettuce, vegetables and sauces



삼겹살
SAMGYUPSAL

Pork belly
€ 13 per portion
150g



차돌박이
CHADOL

Beef brisket
€ 13 per portion
150g



안창살
ANCHANG SAL

Beef skirt
€ 16 per portion
150g



불판불고기
BULPAN BULGOGHI

Raw beef slices in a soy sauce
marinade served on the grill
(portion for 2 people)

€ 29

HOW TO MAKE SSAM

Ssam, meaning “wrapped”, refers to a dish in which leafy vegetables are used to wrap a piece of meat and other fillings like rice, garlic and chili

SSAMJANG
Made with chili paste
and soybean paste

GIREUM JANG
Salt and pepper
with sesame oil



1 GRAB A PIECE OF
LETTUCE AND ADD
SOME MEAT



2 ADD SOME
SSAMJANG



3 ADD SOME
CHILI AND GARLIC



4 FOLD THE SIDES
AND WRAP IT
ALL TOGETHER



SET MENU

The set menu represents a typical Korean table that includes a bowl of rice, a soup and a meat dish

PORTION FOR 1 PERSON
세트는 1인분 기준입니다



불고기 세트 BULGOGI SET

Beef slices marinated in soy sauce
+
Kimchi stew with pork belly and tofu 🌶️🌶️
+
Steamed rice

€ 19



제육 세트 JAEYUK SET

Spicy pork belly 🌶️🌶️
+
Soybean paste stew 🌶️
+
Steamed rice

€ 19



목살 세트 MOKSAL SET

Grilled pork marinated in soy sauce
+
Kimchi stew with pork belly and tofu 🌶️🌶️
+
Steamed rice

€ 19



불닭 세트 BULDAK SET

Spicy chicken with cheese 🌶️🌶️🌶️
+
Soybean paste stew 🌶️
+
Steamed rice

€ 19