

# Kimchimamã

KOREAN GASTRONOMY AND CULTURE



## ALLERGENS

Fish Crustaceans Seashells Sesame Egg

Spicy Gluten Free (V) Vegan

## TASTING MENU

### Starter

Chungon x 2  
Mandu x 2  
Yangyom Chicken x 2  
Tofu Kimchi x 2

### Main

Japche  
*Choose:* Bulgogi or Jaeyuk or Dakgalbi + Ssam  
Dolsot bibimbap  
A side of Kimchi

Ask us! **Dessert**  
One to share

**35€/ Per Person**

MINIMUM FOR 2  
VEGAN OPTION AVAILABLE

## STARTERS

- Mandu** 4P/ +1 \_\_\_\_\_ **6.5/+1.7**  
Grilled vegetable and chicken dumplings
- Chungon (V)** 6P/ +1 \_\_\_\_\_ **6.5/+1.0**  
Fried vegetable spring rolls
- Yangyom Chicken** 4P/ +1 \_\_\_\_\_ **7.0/+1.8**  
Fried chicken wings in sweet and spicy sauce
- Kimchi Bravas (V)** \_\_\_\_\_ **6.5**  
Catalan style potato wedges with *Kimchi* mama sauce
- Tofu Kimchi (V)** \_\_\_\_\_ **8.0**  
Tofu with sauteed kimchi

## RICE TO BE MIXED

- Dolsot Bibimbap** \_\_\_\_\_ **15.0**  
Rice to be mixed with various cooked vegetables and fried egg served in hot stone pot **Option: Vegan**  
+ Meat: Beef/ Pork *Spicy* / Chicken *Spicy* **4.0**
- Huedupbap** \_\_\_\_\_ **16.0**  
Rice mixed with raw salmon and various fresh vegetables
- Kimchi Bokkumbap** \_\_\_\_\_ **16.0**  
*Options: Original/ Vegetarian*  
Sautéed kimchi with rice, bacon, fried egg and cheese
- + Jang Guk** \_\_\_\_\_ **4.0**  
Mini hot soup to accompany rice



## STEW

- Kimchi** \_\_\_\_\_ **13.5**  
Kimchi stew with tofu  
*Options: Pork / Tuna / Vegetarian*
- Sundubu** \_\_\_\_\_ **13.5**  
Soft tofu stew with seafood and mincedpork
- Dakgomtang** \_\_\_\_\_ **15.5**  
Spicy chicken soup with various vegetables
- Yukguejang** \_\_\_\_\_ **15.5**  
Spicy seasoned brisket of beef stew with various vegetables
- + Arroz** \_\_\_\_\_ **2.5**  
To accompany with soup

## DRINKS

- Water 0.5L** \_\_\_\_\_ **2.5**
- Sparkling water** \_\_\_\_\_ **2.7**
- Soft Drinks** Coca-Cola/ Fanta/ Nestea \_\_\_\_\_ **2.8**
- Orange Juice** \_\_\_\_\_ **2.8**
- Bong Bong** Korean grape ball juice \_\_\_\_\_ **3.5**
- Shikhe** Korean rice drink \_\_\_\_\_ **3.5**

## BEER

- Estrella Galicia** \_\_\_\_\_ **2.8**
- Volldam** \_\_\_\_\_ **3.0**
- Clara** \_\_\_\_\_ **2.7**
- Alcohol Free** \_\_\_\_\_ **2.7**
- Cass** Korean beer \_\_\_\_\_ **4.0**

## WINE

- Clot d'encís Red** High Land (DO) \_\_\_\_\_ **18.0**
- Roc White** High Land (DO) \_\_\_\_\_ **20.0**
- Monteabellón Red** Rivera del duero \_\_\_\_\_ **25.0**
- Brau Negre Red** Cup / Bottle \_\_\_\_\_ **4.0/15.0**
- Brau Blanc White** Cup / Bottle \_\_\_\_\_ **4.0/15.0**

## LIQUOR

- Soju** Shot/ Bottle \_\_\_\_\_ **3.0 /15.0**
- Somek for 2P** \_\_\_\_\_ **9.0**
- Makgoli** \_\_\_\_\_ **15.0**

## Soju combination 10.5



original, citron, peach, grape

## DUPBAP COVERED RICE

- Jaeyuk** \_\_\_\_\_ **14.0**  
Sautéed pork with various vegetables in spicy sauce  
(Spicy level: low/medium/high)
- Bulgogi** \_\_\_\_\_ **15.0**  
Sautéed beef with various vegetables in sweet soy sauce
- Dakgalbi** \_\_\_\_\_ **14.0**  
Sautéed chicken with various vegetables in spicy sauce  
(Spicy level: low/medium/high)
- Ojingo** \_\_\_\_\_ **15.0**  
Sautéed calamari with various vegetables in spicy sauce  
(Spicy level: low/medium/high)
- Tofu (V)** \_\_\_\_\_ **15.0**  
Fried tofu with various vegetables and mushrooms in soy sauce
- + Ssam** \_\_\_\_\_ **3.0**  
Lettuce with ssamjang sauce to eat with Dupbap

## OTHER CLASSICS

- Japche (V)** \_\_\_\_\_ **13.0**  
Sweet potato noodle with various vegetables and mushrooms in sweet soy sauce
- Kimchi Jeon** \_\_\_\_\_ **14.0**  
Thin Korean pancake with kimchi and vegetables
- Tteokbokki** \_\_\_\_\_ **13.0**  
Rice cake with fried fishcake and vegetables with spicy sauce (or soy sauce)
- Rappokki** \_\_\_\_\_ **15.0**  
Tteokbokki with noodles and boiled egg

## AND OF COURSE

- KIMCHI (V)** Side/ Jar 350g \_\_\_\_\_ **3.0/8,5**  
Fermented cabbage with spicy sauce

## TEA, COFFEE

- Homemade Ginger tea** Hot \_\_\_\_\_ **4,0**
- Homemade Ginger aid** Cold \_\_\_\_\_ **5,0**
- Camomile Tea** \_\_\_\_\_ **2,5**
- Green Tea** \_\_\_\_\_ **2,5**
- Ginseng** \_\_\_\_\_ **3,5**
- Korean style coffee** \_\_\_\_\_ **2,5**

## HOMEMADE DESSERTS

except icecream

Lactose Egg (V) Vegan

- Mascarpone Mochi** \_\_\_\_\_ **5.0**  
Rice cake with mascarpone filling topped with cacao powder
- Hotteok** \_\_\_\_\_ **7.0**  
Korean style pancake with vanilla icecream
- Vanilla icecream with Danpat** \_\_\_\_\_ **5.5**  
Vanilla icecream with red bean paste and various toppings
- Green tea Icecream** \_\_\_\_\_ **4.5**
- Green tea Tiramisú** \_\_\_\_\_ **5.8**
- Green tea Brownie** \_\_\_\_\_ **5.5**