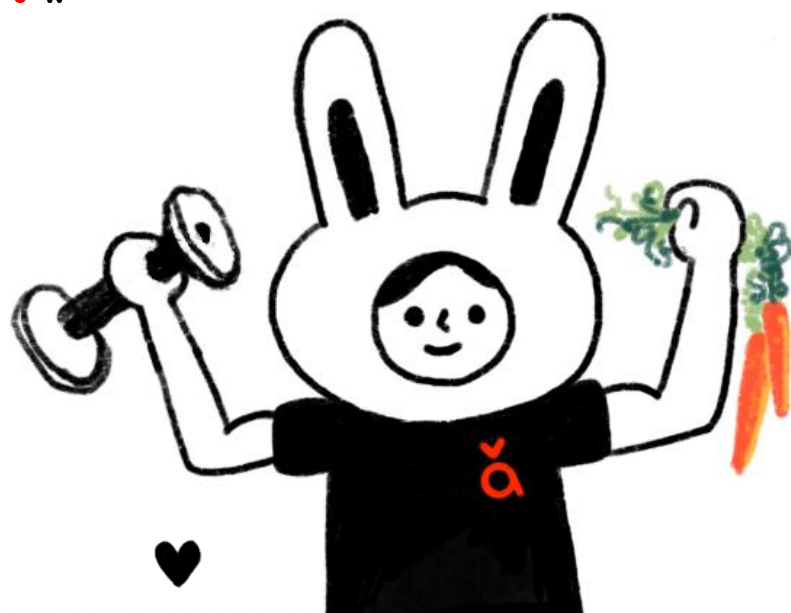


Kimchimamã

KOREAN GASTRONOMY AND CULTURE



ALLERGENS



Fish



Crustaceans



Seashells



Sesame



Egg



Spicy



Gluten Free



Vegan



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

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



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 4,8

Homemade Ginger aid Cold 6,5

Camomile Tea 2,5

Green Tea 2,5

Ginseng 3,5

Korean style coffee 2,5

HOMEMADE DESSERTS

except Icecream



Lactose



Egg



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