

STARTERS

In The Pan 조림 & 볶음		Buns 꽃빵
Mackerel Jorim ⁵ Mackerel fillet cooked in garlic, green and red chillies and soy sauce, served with rice cakes,	5.90	Two fluffy steamed Chargrilled Be
pickled radish and sesame garnish		Chargrilled Po
Dduk Bok Gi Rice and fish cakes with vegetables simmered in a sizzling spicy sauce	5.90	Chargrilled Ch Fried Soft-shel
Cheese Dduk Bok Gi 🎋 Rice and fish cakes with vegetables simmered in a sizzling spicy sauce, served with grated cheddar cheese	6.40	Yuk Hwae A classic Korean di Thinly sliced raw b and egg yolk. For ti chilli sesame sauce
Bulgogi Dduk Bok Gi Thinly sliced beef, rice cakes and vegetables simmered in a sizzling marinated soy sauce	6.90	King Prawn Chargrilled king pr a sweet soy sauce
Tofu Kimchee ⁵ Pan-fried tofu, sizzling stir-fried pork and kimchee	5.90	a sweet soy sauce
Jap Chae Korean glass noodles served with either marinated beef & vegetables or mixed vegetables with sesame oil		
Marinated Beef Vegetables V	4.90 4.50	
Scallop 2pcs	4.90	

Pan-fried scallops glazed with a sweet soy sauce

Two fluffy steamed buns served cold with your choice of filling

Chargrilled Beef	5.50
Chargrilled Pork 🔨	<i>5.20</i>
Chargrilled Chicken /	5.20
Fried Soft-shell Crab 🔨	6.40
Yuk Hwae	5.90

A classic Korean dish similar to beef tartare. Thinly sliced raw beef, sliced Asian pear, cucumber and egg yolk. For those who like a kick, order with chilli sesame sauce

King Prawn each **4.00** Chargrilled king prawn drizzled with



	 	 	
Fried Dishes 튀김 Yang Yeum Chicken Lightly battered chicken in a sweet chilli sauce, served in a rice paper basket	5.90	Chimaek 치맥 NEW Chimaek is a popular Korean starter of fried chicken (chikin) and beer (maekju). It's a perfect way to start your Korean experience at Kimchee. It's double fried chicken wings and strips, with your choice of garlic & soy sauce, hot & spicy sauce গ or plain, all served with pickled radish.	
Chicken Katsu Finger 6pcs Tender strips of succulent chicken, coated in crispy panko breadcrumbs with a katsu sauce	5.70	Jag-eun (for 1) 4 wings and 2 strips with your choice of 1 sauce	6.90
Tuigim A choice of lightly battered calamari,		Jung-gan (for 2) 8 wings and 4 strips with your choice of up to 2 sauces	11.90
tofu or vegetables Spicy Calamari	6.90	Keun (for 3) 12 wings and 6 strips with your choice of up to 3 sauces	16.90
Tofu V Assorted Vegetables V	5.20 5.20	Why not enjoy your chikin with a cold beer?	
King Prawn (5pcs, coated in panko breadcrumbs)	6.90	Dumplings & Pancakes 만두 & 전	
King Prawn Chilli Sting prawns coated in panko breadcrumbs, served in a fiery sweet and spicy sauce	6.90	Mandu Pan-fried Korean dumplings served with a light soy dipping sauce	
Kanpoongi ^f Chicken in a fiery garlic and chilli sauce	5.90	Pork Chicken Vegetables V	5.90 5.90 5.40
Tang Su Yuk Lightly battered pork strips with a fragrant sweet and sour sauce	5.90	Pa Jeon Savoury pancake with mixed seafood and spring onion	6.90
		Kimchee Jeon 5 Spicy kimchee and spring onion pancake	5.90

MAIN DISHES

Rice 발

Dolsot Bibimbap

A hearty mixture of sticky rice, vegetables, egg, red chilli paste and sesame oil served sizzling hot in a stone pot

10.90
10.40
10.20
13.90
11.80

A mouth-watering selection of mixed seafood, stir-fried and then cooked in a stone pot

Seafood Japtang Bap

Stir-fried mixed seafood, sesame oil and Asian vegetables served with sticky rice

Kimchee Bokkum Bap* 5 9.60

Kimchee fried rice with bacon, egg and chorizo

Seafood 해산물

Gui

A traditional grilled Korean dish served with barbecue sauce, lemon, wilted spinach and broccoli. Finished on the pan

Salmon	10.90
Mackerel	9.90

Noodles 면

Udon

Thick stir-fried noodles and vegetables, served in a rich sweet soy sauce and sesame oil

Chicken	10.40
Seafood	10.90
Tofu V	10.20

Jajang Myeon 9.70

10.70

9.60

9.60

Pork cooked in a black bean and sesame sauce, served in a bed of noodles

Jjam Bbong 🎋

11.60

Spicy mixed seafood noodle soup with vegetables, cooked in a blast fired wok with sesame oil

Cold Noodles 냉면

Mul Naengmyeon

Buckwheat noodles in a chilled beef broth with sliced beef brisket, pickled radish, cucumber, Asian pear and hard boiled egg

Bibim Naengmyeon 5

Chilled buckwheat noodles in an authentic fruity, chilli sauce with marinated beef, pickled radish, cucumber, Asian pear and hard boiled egg

^{*}Mr Kim's favourite (He has eaten this dish every Saturday for more than 10 years!)

Pot Dishes 찌개 & 탕

Dwen Jang Jjigae Ugeoji Galbitang 🗲 10.50 Beef or spinach served with tofu and vegetables A flavourful soup made from cabbage leaves and in a traditional soybean and kelp broth short beef ribs slowly simmered in a beef rib stock and seasoned with soy bean topped with chilli and Beef 7 10.40 spring onion Spinach & Tofu V 7 9.30 Galbitang 10.50 Kimchee Jiigae 55 A delicate soup made from short beef ribs with A selection of beef or pork in a rich hot pot radish, carrot, egg and glass noodles of spicy fried kimchee, mushrooms and tofu Yukgaejang 55 10.40 10.50 Beef / Pork Bold and hot - beef brisket, egg, mushrooms and Budae Jjigae 🎋 10.40 sliced radish with glass noodles in a spiced red chilli broth Spicy hot pot of kimchee, tofu, ramen noodles and beef with sausage, baked beans and mushroom **Hot Pot Bulgogi** 11.20 Seafood and Soft Tofu Jjigae 🎋 10.00 Thin slices of marinated beef, Korean dates, rice Mixed seafood and soft tofu in a chilli broth with cakes, mushroom and spinach with glass noodles in a slow cooked soy, ginger and garlic broth an egg yolk placed on top that cooks slowly at the table

Soups 수프



CHARCOAL GRILL

Chargrilled Meat ¬¬

All our BBQ meat dishes are served with lettuce wraps and ssamjang chilli sauce

Bulgogi

Thinly sliced beef, spicy pork, spicy chicken or mild chicken marinated in a blend of ginger, Korean dark soy and garlic

Beef	11.50
Pork 🔨	10.90
Chicken (Mild / Spicy 🎁)	10.90

Galbi 11.80

Short beef ribs marinated in a blend of ginger and Korean soy sauce

Pork Belly 10.40

A famous Korean dish of chargrilled sliced pork belly served with a wasabi and mustard dip

Beef Tongue 5 10.50

Rich grilled beef tongue marinated in cumin, sesame oil and red chilli powder

Beef Rib Eye 200g	13.00
Grilled to your preference, served	
with a wasabi and mustard dip	

Chargrilled BBQ Chicken

Whole	18.90
Half	10.50



SIDE DISHES

Accompaniments 반찬	
Kimchee f A traditional favourite in Korea - layers of fermented Chinese cabbage with a garlic and chilli kick	3.00
Modum Namul V Beansprouts, spinach, radish and cucumber lightly seasoned with sesame oil	4.90
Kim∨ Thin layers of seasoned crispy seaweed	2.50
Bap ∨ Sticky rice	2.70
Young Yang Bap Korean mixed grain rice served hot in a stone pot	4.90

Mushroom served with a yuzu dressing	
Salads 샐러드	
Avocado Salad v 5 With lettuce, edamame and chilli vinegar dressing	3.70
Dubu Salad V Tomatoes and cold tofu with sesame dressing	3.70
Miyeok Salad V Three kinds of seaweed with vinegar and chilli dressing	3.70

each **2.90**

Portobello Mushroom v

Vegetables 약채

Asparagus Skewer V
Asparagus skewer served with a yuzu dressing and topped with sesame seeds

Chargrilled Broccoli V
Broccoli served with a soybean and miso mayo dressing





All our dishes may contain traces of nuts

vegetarian V hot 5 extra hot 55

GROUPS & PRIVATE HIRE We accept reservations for groups of 10 and above. Please ask a member of staff if you would like to know more.

FOOD ALLERGIES & INTOLERANCE Before ordering your food and drinks, please speak to our staff about your requirements. Please inform our staff of any dietary requirements you may have. All dishes will be served to your table as soon as they are ready. All prices are inclusive of VAT. Suggested gratuity of 12.5% will be added to the total bill.

kimchee.uk.com