

LUNCH €15



KOREAN BBQ BOWL

AUBERGINE JAJANG (V) 가지짜장 Aubergine, black bean, chickpea & bell pepper 1,5,9

PORK JEYUK 제육볶음 Free range Irish pork marinated in gochujang & apple sauce GF,5,9 🍴

CHICKEN DAKGALBI 닭갈비 Free range Irish chicken with soy, ginger & mirim sauce GF,5,9

BEEF BULGOGI 불고기 Irish black angus beef marinated in soy, apple & garlic sauce 1,5,9

served with **KIMCHI RICE** (GF,5,7) 🍴 or **PURPLE RICE** (GF) + seasonal banchans (2,9)

+ **HOMEMADE SAUCE** Korean chilli (GF,5,9) 🍴 / Korean BBQ (1,5) / Sweet chilli (GF) 🍴

Sriracha mayo (2,8,GF) 🍴 / Wasabi mayo (2, 8,GF) / Dead HOT (GF,5,9) 🍴

Irish black angus beef, free range pork from Higgins family butcher & Free range chicken from Rings farm
No MSG or artificials in our kitchen, all foods are made in house with fresh ingredients.

KOREAN FRIED CHICKEN

CLASSIC BURGER + CHIPS 1,2,5,6,8,9

Free range chicken breast on toasted brioche buns, with fresh rocket, tomato, cheddar, pickled daikon, sriracha mayo, soy apple glaze + Chips/sriracha mayo

SEOUL BURGER + CHIPS 1,2,4,5,6,9

Free range chicken breast on toasted brioche buns, with smoked romesco sauce, Ballymaloe relish, aioli, cheddar, soy pickled jalapeno + Chips/sriracha mayo

DUBU BURGER + CHIPS (V) 1,4,5

Panko organic tofu with yangnyum sauce, pickled daikon, cashew, roasted kimchi
Vegan cheese & brioche + Chips/Vegan mayo

SIDE/BANCHAN

EXTRA RICE	€3.00
EXTRA MEAT (BBQ)	€4.50
EXTRA MEAT (BURGER)	€6.00
EXTRA SAUCE	€1.00
KIMCHI 🍴	€4.00
LOTUS ROOTS	€4.50
DAIKON PICKLE	€3.50
SOY GREEN CHILLI 🍴	€3.50
SEAWEED GIM	€3.00

DRINKS

ESPRESSO / AMERICANO	€3.50
LATTE / CAPPUCCINO	€3.90
GREEN TEA / BREAKFAST TEA	€3.50
MATCHA LATTE	€4.20
COKE / 7UP / ORANGE	€2.95
KOMBUCHA / KEFIR (330ml)	€4.90
ALOE VERA (500ml)	€3.80
STILL / SPARKLING (500ml)	€3.25
STILL / SPARKLING (750ml)	€4.50

Although we try our best to remove bones on the chicken, Dishes may still contain small pieces bones
A service charge of 12% will be applied for parties of six or more. All service charges/tips are distributed to our staff

Please let us know if you have any allergies or special dietary needs

*Allergens: 1) Gluten 2) Egg 3) Fish 4) Cashew 5) Soy 6) Milk 7) Celery 8) Mustard 9) Sesame seeds 10) Molluscs