



PANCRAS SQUARE | HOLBORN

# STARTERS

## **In The Pan** 조림 & 볶음

### **Mackerel Jorim** ♪

Mackerel fillet cooked in garlic, green and red chillies and soy sauce, served with rice cakes, mooli and sesame garnish

**5.90**

### **Dduk Bok Gi** ♪♪

Rice and fish cakes with vegetables simmered in a sizzling spicy sauce

**5.90**

### **Cheese Dduk Bok Gi** ♪♪

Rice and fish cakes with vegetables simmered in a sizzling spicy sauce, served with grated cheddar cheese

**6.40**

### **Bulgogi Dduk Bok Gi**

Thinly sliced beef, rice cakes and vegetables simmered in a sizzling marinated soy sauce

**6.90**

### **Tofu Kimchee** ♪

Pan-fried tofu, sizzling stir-fried pork and kimchee

**5.90**

### **Jap Chae**

Korean glass noodles served with either marinated beef & vegetables or mixed vegetables with sesame oil

#### *Marinated Beef*

**4.90**

#### *Vegetables* ♪

**4.50**

### **Scallop** 2pcs

Pan-fried scallops glazed with a sweet soy sauce

**4.90**

### **Yuk Hwae**

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

**5.90**

### **King Prawn**

Chargrilled king prawn drizzled with a sweet soy sauce

each **4.00**

**All our dishes may contain traces of nuts**



vegetarian **V** hot **🔥** extra hot **🔥🔥**

## Dumplings & Pancakes 만두 & 전

### Mandu

Pan-fried Korean dumplings served with a light soy dipping sauce

Pork

5.90

Chicken

5.90

Vegetables **V**

5.40

### Pa Jeon

Savoury pancake with mixed seafood and spring onion

6.90

### Kimchee Jeon **🔥**

Spicy kimchee and spring onion pancake

5.90

## Fried Dishes 튀김

### Yang Yeum Chicken **🔥**

Lightly battered chicken in a sweet chilli sauce, served in a rice paper basket

5.90

### Chicken Katsu Finger 6pcs

Tender strips of succulent chicken, coated in crispy panko breadcrumbs with a katsu sauce

5.70

### Tuigim

A choice of lightly battered calamari, tofu or vegetables

### Spicy Calamari **🔥**

6.90

Tofu **V**

5.20

Assorted Vegetables **V**

5.20

King Prawn (5pcs, coated in panko breadcrumbs)

6.90

### King Prawn Chilli **🔥**

King prawns coated in panko breadcrumbs, served in a fiery sweet and spicy sauce

6.90

### Kanpoongi **🔥**

Chicken in a fiery garlic and chilli sauce

5.90

### Tang Su Yuk

Lightly battered pork strips with a fragrant sweet and sour sauce

5.90



# MAIN DISHES

## Rice 밥

### Dolsot Bibimbap

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

Raw Beef / Beef	10.90
Chicken	10.40
Tofu V	10.20
Eel (no egg)	13.90
Seafood (no egg)	11.80

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

### Seafood Japtang Bap 11.60

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

### Kimchee Bokkum Bap\* 9.60

Kimchee fried rice with bacon, egg and chorizo

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

## 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

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

9.70

### Jjam Bbong 9.70

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

10.70

## 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

9.60

### Bibim Naengmyeon 9.60

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

9.60

## Pot Dishes 찌개 & 탕

### Dwen Jang Jjigae

Beef or spinach served with tofu and vegetables in a traditional soybean and kelp broth

Beef **🔥**

Spinach & Tofu **V 🔥**

10.40

9.30

### Kimchee Jjigae **🔥🔥**

A selection of beef or pork in a rich hot pot of spicy fried kimchee, mushrooms and tofu

Beef / Pork

10.40

### Budae Jjigae **🔥🔥**

Spicy hot pot of kimchee, tofu, ramen noodles and beef with sausage, baked beans and mushroom

10.40

### Seafood and Soft Tofu Jjigae **🔥🔥**

Mixed seafood and soft tofu in a chilli broth with an egg yolk placed on top that cooks slowly at the table

10.00

## Soups 수프

### Ugeoji Galbitang **🔥**

A flavoured soup made from cabbage leaves and short beef ribs slowly simmered in a beef rib stock and seasoned with soy bean topped with chilli and spring onion

10.50

### Galbitang

A delicate soup made from short beef ribs with radish, carrot, egg and glass noodles

10.50

### Yukgaejang **🔥🔥**

Bold and hot - beef brisket, egg, mushrooms and sliced radish with glass noodles in a spiced red chilli broth

10.50

### Hot Pot Bulgogi

Thin slices of marinated beef, Korean dates, rice cakes, mushroom and spinach with glass noodles in a slow cooked soy, ginger and garlic broth

11.20



**All our dishes may contain traces of nuts**

Kimchee Bar is available for private hire. Please ask a member of staff if you would like to know more.

# CHARCOAL GRILL

vegetarian **V** hot **🔥** extra hot **🔥🔥**

## **Chargrilled Meat** 고기

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 <b>🔥🔥</b>	10.90
Chicken (Mild / Spicy <b>🔥🔥</b> )	10.90

### **Galbi**

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

11.80

### **Pork Belly**

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

10.40

### **Beef Tongue** **🔥**

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

10.50

### **Beef Rib Eye** 200g

Grilled to your preference, served with a wasabi and mustard dip

13.00



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# SIDE DISHES

## Accompaniments 반찬

**Kimchee**  **3.00**

*A traditional favourite in Korea - layers of fermented Chinese cabbage with a garlic and chilli kick*

**Modum Namul**  **4.90**

*Beansprouts, spinach, radish and cucumber lightly seasoned with sesame oil*

**Kim**  **2.50**

*Thin layers of seasoned crispy seaweed*

**Bap**  **2.70**

*Sticky rice*

## Vegetables 야채

**Asparagus Skewer**  **3.00**

*Asparagus skewer served with a yuzu dressing and topped with sesame seeds*

*per skewer*

**Chargrilled Broccoli**  **3.00**

*Broccoli served with a soybean and miso mayo dressing*

**Portobello Mushroom**  **2.90**

*Mushroom served with a yuzu dressing*

*each*

## Salads 샐러드

**Avocado Salad**   **3.70**

*With lettuce, edamame and chilli vinegar dressing*

**Dubu Salad**  **3.70**

*Tomatoes and cold tofu with sesame dressing*

**Miyeok Salad**  **3.70**

*Three kinds of seaweed with vinegar and chilli dressing*





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**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](http://kimchee.uk.com)**