

KOREAN BITES

- A1. KOREAN MANDU**

Beef bulgogi fried dumplings (5 pieces)

8
- A2. JAPCHAE BEEF**

Korean stir-fried glass noddles mixed with vegetables, fried egg and marinated beef. Garnished with sesame seeds and green onions

14
- A3 KIMCHI JEONI PANCAKE**

Traditional crispy pancake with fermented kimchi

12
- A4. HAEMUL PAJEON PANCAKE**

Traditional crispy pancake with a mix of seafood

14



MEAT & SEAFOOD

- W1. PORK BULGOGI**

Sliced pork marinated with a flavorful taste of spicyness and sweetness. Grilled with with vegetables and topped of with green onions

22
- W2. SEAFOOD BULGOGI**

Stir-fried calamari and baby octopus and a mix of seafood with a flavorful taste of spicyness and sweetness. Grilled with with vegetables and topped of with green onions

25

STEW & SOUPS

- F1. KIMCHI JJIGAE**

Stew with kimchi and a flavorful pork belly, chili pepper and green onion

14
- F2. YUKGAEJANG**

Spicy beef bone stew with thinly shredded beef short ribs, wild fern, vegetables, eggs and glass noodles

15
- F3. MANDU GUK DUMPLING**

Beef bone stew with Korean dumplings, green onions, beef short ribs, rice cake and seaweed

16
- F4. GALBITANG**

Beef bone stew with pieces of meat, rice cakes and green onion

19
- F5. SUNDUBU JJIGAE**

Stew with tofu and a mix of seafood, vegetables and egg

15
- F6. JJAMPPONG**

Stew with tofu and a mix of seafood, vegetables, egg and noodles

17



SIDES

- X1. KIMCHI**

Homemade fermented kimchi

2
- X2. OI MUCHIM**

Homemade fermented radish

2
- X3. TTEOK**

Korean rice cakes

3
- X4. RAMEN SARI**

Korean dried ramen noodle

3
- X5. BAP**

White rice

2

DESSERT

- Z1. PAT BINGSU**

Shaved ice with korean grain powder and red beans

10
- Z2. STRAWBERRY BINGSU**

Shaved ice with fresh strawberry, jelly and ice cream

11
- Z3. CHOCOLATE BINGSU**

Shaved ice with oreo and ice cream

11
- Z4. MANGO BINGSU**

Shaved ice with fresh mango, jelly and mango sorbet

12
- Z5. MATCHA GREENTEA BINGSU**

Shaved ice with matcha powder, red beans, almond and ice cream

12
- Z6. GREEN MELON BINGSU**

Shaved ice with sweet melon and ice cream

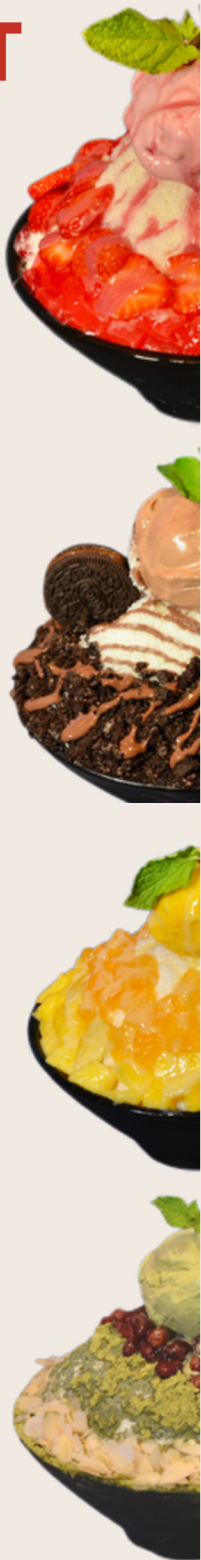
12
- Z7. MAN NAM SUPREME**

Shaved ice with mix of 2 toppings

12
- Z8. ICE CREAM**

Strawberry
Chocolate
Mango
Matcha
Vanilla
Black sesame

3



MAN } NAM
만남 KOREAN RESTAURANT

Enjoy your meal and savor the Korean experience!
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MENU

RICE DISHES

E1. BIBIMBAP 16

Traditional Korean rice bowl with marinated beef ribeye. Topped with vegetables and fried egg. Served with homemade gochujang sauce



E2. KIMCHI BOKKEUMBAP 12

Traditional Korean stir-fried rice with kimchi and cheese. Topped with fried egg and Korean seaweed



E3. GYERAN BOKKEUMBAP 12

Traditional Korean stir-fried rice with egg and vegetables. Topped with Korean seaweed



KOREAN FRIED CHICKEN

8 PIECES STANDARD WITH BONE - BONELESS + 2,-

B1. YANG YEAM 14

Traditional homemade sweet and spicy sauce. Topped with parsley

B2. SOY GALRLIC 14

Traditional homemade soy garlic sauce. Topped with parsley and garlic flakes

B3. HONEY BUTTER 14

Traditional homemade honey and buttery sauce. Topped with parsley

B4. SNOW ONION 14

Traditional homemade creamy yoghurt sauce. Topped with parsley and slide onions

B5. JALAPENO SUPREME 14

Traditional homemade jalapeno sauce. Topped with parsley and sliced jalapeno

B6. GARLIC SENSATION 14

Traditional homemade spicy sauce. Topped with parsley and green onions

B7. ANGRY KOREAN 14

Traditional homemade spicy sauce. Topped with parsley and peppers



TABLE GRILL & STEW

D1. SAMGYEOPSAL GUI 28

Traditional grilled slices of pork belly. Served with fresh lettuce, garlic, chili pepper and ssamjang



D2. BEEF BULGOGI JEONGOL 30

Korean hot pot with marinated beef rib eye. Served with green onion, leek, bok choy and a mix of mushrooms



D3. LA GALBI 28

Traditional marinated black angus short rib. Served with vegetables, mushrooms, garlic, chili pepper, lettuce and ssamjang

D3

D4. TTEOBOKKI 20

Korean rice cake with boiled eggs, fishcakes and vegetables. Simmered in a spicy and sweet gochujang sauce and topped of with cheese



D4

D5. BUDAE JIGGAE - ARMY STEW 20

Korean army stew with a variety of sausage, rice cake, vegetables and tofu in spicy kimchi broth. Served with ramen noodles and cheddar cheese



D5

VEGETARIAN KOREAN FRIED CHICKEN

MADE WITH THE TASTIEST MEAT SUBSTITUTES (8 PIECES)

V1. YANG YEAM 16 V5. JALAPENO SUPREME 16

Traditional homemade sweet and spicy sauce. Topped with parsley

Traditional homemade jalapeno sauce. Topped with parsley and sliced jalapeno

V2. SOY GALRLIC 16 V6. GARLIC SENSATION 16

Traditional homemade soy garlic sauce. Topped with parsley and garlic flakes

Traditional homemade spicy sauce. Topped with parsley and green onions

V3. HONEY BUTTER 16 V7. ANGRY KOREAN 16

Traditional homemade honey and buttery sauce. Topped with parsley

Traditional homemade spicy sauce. Topped with parsley and peppers

V4. SNOW ONION 16

Traditional homemade creamy yoghurt sauce. Topped with parsley and slide onions

VEGETARIAN DISHES

V8. JAPCHAE MANDU (5 PCS) 8 V12. KIMCHI BOKKEUMBAP 12

Japchae fried dumplings

Traditional Korean rice bowl with kimchi, vegetables and fried egg. Served with homemad gochujang sauce

V9. JAPCHAE 13 V13. GYERAN BOKKEUMBAP 12

Korean stir fried glass noddles mixed with vegetables and a fried egg. garnished with sesame seeds and green onions

Traditional Korean stir fried rice with egg and vegetables. Topped with Korean seaweed

V10. KIMCHI PANCAKE 12 V14. DUMPLING 8

Traditional pancake with fermented kimchi. Crispy on the outside and tender on the inside

Green fried dumplings

V11. BIBIMBAP 14

Traditional Korean rice bowl with vegetables and fried egg. Served with homemade gochujang sauce

MAN NAM SPECIALS

C1. BEEF BULGOGI 23

Beef rib eye marinated in sweet homemade sauce. Served with vegetables and glass noodles

C2. OSAM BULGOGI 25

Stir fried squid and pork belly marinated in spicy and sweet homemade saue. Served with vegetables

C3. CHICKEN BULGOGI 23

Chicken thigh marinated in sweet homemade sauce. Served with vegetables and glass noodles

C4. BOSSAM 28

Slow cooked pork belly served with spicy radish, garlic, chili pepper, lettuce and ssamjang

C5. GALBI JJIM 25

Slow braised beef short rib in homemade sauce. Served with vegetables and sweet potato noodles

C6. TOFU KIMCHI 23

Steamed soft tofu served with stir fried kimchi and pork belly

C7. DAK GALBI 25

Stir fried chicken thighs marinated in spicy sweet homemade sauce. Service with rice cake and vegetables. Topped of with cheese, chili pepper, lettuce and ssamjang sauce

