KOREAN BITES

A1. KOREAN MANDU (5PCS)

a.) Beef bulgogi fried dumplingsb.) Chicken fried dumplings

A2. JAPCHAE BEEF

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

A3 KIMCHI JEON PANCAKE

Traditional crispy pancake with fermented kimchi

A4. HAEMUL PAJEON PANCAKE 14

Traditional crispy pancake with a mix of seafood



SIDES

Homemade fermented kim<u>chi</u>

X2. OI MUCHIM

Homemade fermented radish

X3. TTEOK

Korean rice cakes

X4. RAMEN SARI

Korean dried ramen noodle

2 X5. BAP

White rice

x6. FRIES

Fries

DESSERT

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

W2. SEAFOOD BULGOGI

21

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 areen onions

STEWS & SOUPS

F1. KIMCHI JJIGAE

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

F2. YUKGAEJANG

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

F3. MANDU GUK DUMPLING 1

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

F4. GALBITANG

19

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

F5. SUNDUBU JJIGAE

15

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

F6. JJAMPPONG

17

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

F7. KALGUKSU

18

Wheat noodle soup with beef. You can choose to have it spicy.



Z1. PAT BINGSU

12

14

14

14

15

14

16

3

Shaved ice with korean grain powder and red beans

Z2. STRAWBERRY BINGSU

Shaved ice with fresh strawberry, jelly and ice cream

Z3. CHOCOLATE BINGSU

Shaved ice with oreo and ice cream

Z4. MANGO BINGSU

Shaved ice with fresh mango, jelly and mango sorbet

Z5. MATCHA GREENTEA BINGSU

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

Z6. GREEN MELON BINGSU

Shaved ice with sweet melon and ice cream

Z7. MAN NAM SUPREME

Shaved ice with mix of 2 toppings

Z8. ICE CREAM

Strawberry Chocolate Mango Matcha Vanilla

Black sesame



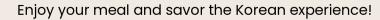
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5









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MENU

RICE DISHES

E1. BIBIMBAP

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



E2. KIMCHI BOKKEUMRAP

14

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



E3. GYERAN BOKKEUMBAP

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



MAN NAM SPECIALS

C1. BEEF BULGOGI

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



23

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

C4. BOSSAM

32

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

C5. GALBI JJIM

34

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

C6. TOFU KIMCHI

Steamed soft tofu served with stir fried kimchi and pork belly

C7. DAK GALBI

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



D3. LA GALBI

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

30

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

D5. BUDAE JIGGAE - ARMY STEW 30



8 PIECES STANDARD WITH BONE - BONELESS + 2,-

B1. YANG YEAM

B4. SNOW ONION

sliced jalapeno

B5. JALAPENO SUPREME

15

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

Traditional homemade jalapeno

sauce. Topped with parsley and

B2. SOY GALRLIC

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

Traditional homemade sweet and

spicy sauce. Topped with parsley

B3. HONEY BUTTER

Traditional homemade honey and buttery sauce. Topped with parsley

B7. ANGRY KOREAN

Traditional homemade spicy sauce. Topped with parsley and peppers

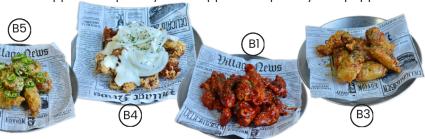


TABLE GRILL & STEW

D1. SAMGYEOPSAL GUI

33

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

D2. BEEF BULGOGI JEONGOL

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

30

D4. TTEOBOKKI

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









VEGETARIAN KOREAN FRIED CHICKEN ®

MADE WITH THE TASTIEST MEAT SUBSTITUTES (8 PIECES)

V1. YANG YEAM

Traditional homemade sweet and spicy sauce. Topped with parsley

V2. SOY GALRLIC

18

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

V3. HONEY BUTTER

Traditional homemade honey and buttery sauce. Topped with parsley

V4. SNOW ONION

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

V5. JALAPENO SUPREME

Traditional homemade jalapeno sauce. Topped with parsley and

V6. ANGRY KOREAN

sliced jalapeno

Traditional homemade spicy sauce. Topped with parsley and peppers

VEGETARIAN DISHES V

V8. JAPCHAE MANDU (5 PCS)

Japchae fried dumplings

V9. JAPCHAE

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

V10. KIMCHI PANCAKE

Traditional pancake with fermented

kimchi. Crispy on the outside and tender on the inside

V11. BIBIMBAP

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

V12. KIMCHI BOKKEUMBAP

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

V13. GYERAN BOKKEUMBAP

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