

# KOREAN BITES

<b>A1. KOREAN MANDU (5PCS)</b>	<b>8</b>	<b>A4. HAEMUL PAJEON PANCAKE</b>	<b>14</b>
a.) Beef bulgogi fried dumplings b.) Chicken fried dumplings		Traditional crispy pancake with a mix of seafood	
<b>A2. JAPCHAE BEEF</b>	<b>14</b>		
Korean stir-fried glass noodles mixed with vegetables, fried egg and marinated beef. Garnished with sesame seeds and green onions			
<b>A3 KIMCHI JEON PANCAKE</b>	<b>12</b>		
Traditional crispy pancake with fermented kimchi			



# MEAT & SEAFOOD

<b>W1. PORK BULGOGI</b>	<b>23</b>	<b>W2. SEAFOOD BULGOGI</b>	<b>25</b>
Sliced pork marinated with a flavorful taste of spicyness and sweetness. Grilled with with vegetables and topped of with green onions		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	

# STEWES & SOUPS

<b>F1. KIMCHI JJIGAE</b>	<b>14</b>	<b>F4. GALBITANG</b>	<b>19</b>
Stew with kimchi and a flavorful pork belly, tofu, chili pepper and green onion		Beef bone stew with pieces of meat, rice cakes and green onion	
<b>F2. YUKGAEJANG</b>	<b>15</b>	<b>F5. SUNDUBU JJIGAE</b>	<b>15</b>
Spicy beef bone stew with thinly shredded beef short ribs, wild fern, vegetables, eggs and glass noodles		Stew with tofu and a mix of seafood, vegetables and egg	
<b>F3. MANDU GUK DUMPLING</b>	<b>16</b>	<b>F6. JJAMPPONG</b>	<b>17</b>
Beef bone stew with Korean dumplings, green onions, beef short ribs, rice cake and seaweed		Stew with tofu and a mix of seafood, vegetables, egg and noodles	
		<b>F7. KALGUKSU</b>	<b>18</b>
		Wheat noodle soup with beef. You can choose to have it spicy.	



# SIDES

<b>X1. KIMCHI</b>	<b>3</b>	<b>X4. RAMEN SARI</b>	<b>3</b>
Homemade fermented kimchi		Korean dried ramen noodle	
<b>X2. OI MUCHIM</b>	<b>2</b>	<b>X5. BAP</b>	<b>4</b>
Homemade fermented radish		White rice	
<b>X3. TTEOK</b>	<b>3</b>	<b>X6. FRIES</b>	<b>5</b>
Korean rice cakes		Fries	

# DESSERT

<b>Z1. PAT BINGSU</b>	<b>12</b>
Shaved ice with korean grain powder and red beans	
<b>Z2. STRAWBERRY BINGSU</b>	<b>14</b>
Shaved ice with fresh strawberry, jelly and ice cream	
<b>Z3. CHOCOLATE BINGSU</b>	<b>14</b>
Shaved ice with oreo and ice cream	
<b>Z4. MANGO BINGSU</b>	<b>14</b>
Shaved ice with fresh mango, jelly and mango sorbet	
<b>Z5. MATCHA GREENTEA BINGSU</b>	<b>15</b>
Shaved ice with matcha powder, red beans, almond and ice cream	
<b>Z6. GREEN MELON BINGSU</b>	<b>14</b>
Shaved ice with sweet melon and ice cream	
<b>Z7. MAN NAM SUPREME</b>	<b>16</b>
Shaved ice with mix of 2 toppings	
<b>Z8. ICE CREAM</b>	<b>3</b>
Strawberry Chocolate Mango	Matcha Vanilla Black sesame



MAN } NAM  
만남 KOREAN RESTAURANT

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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 and soup



## E2. KIMCHI BOKKEUMBAP 14

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



## E3. GYERAN BOKKEUMBAP 14

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 15 B4. SNOW ONION 15

Traditional homemade sweet and spicy sauce. Topped with parsley

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

## B2. SOY GALRLIC 15 B5. JALAPENO SUPREME 15

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

Traditional homemade jalapeno sauce. Topped with parsley and sliced jalapeno

## B3. HONEY BUTTER 15 B7. ANGRY KOREAN 15

Traditional homemade honey and buttery sauce. Topped with parsley

Traditional homemade spicy sauce. Topped with parsley and peppers



# TABLE GRILL & STEW

## D1. SAMGYEOPSAL GUI 30

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



## D2. BEEF BULGOGI JEONGOL 33

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



## D3. LA GALBI 30

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



## D4. TTEOBOKKI 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

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

# VEGETARIAN KOREAN FRIED CHICKEN

MADE WITH THE TASTIEST MEAT SUBSTITUTES (8 PIECES)

## V1. YANG YEAM 18 V5. JALAPENO SUPREME 18

Traditional homemade sweet and spicy sauce. Topped with parsley

Traditional homemade jalapeno sauce. Topped with parsley and sliced jalapeno

## V2. SOY GALRLIC 18 V6. ANGRY KOREAN 18

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

Traditional homemade spicy sauce. Topped with parsley and peppers

## V3. HONEY BUTTER 18

Traditional homemade honey and buttery sauce. Topped with parsley

## V4. SNOW ONION 18

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

# VEGETARIAN DISHES

## V8. JAPCHAE MANDU (5 PCS) 8 V11. BIBIMBAP 14

Japchae fried dumplings

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

## V9. JAPCHAE 14

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

## V12. KIMCHI BOKKEUMBAP 14

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

## V10. KIMCHI PANCAKE 12

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

## V13. GYERAN BOKKEUMBAP 14

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

# MAN NAM SPECIALS

## C1. BEEF BULGOGI 24

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

C5

## C3. CHICKEN BULGOGI 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

C6

## C5. GALBI JJIM 34

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

## C7. DAK GALBI 32

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