



# MENU

restaurant





There is nothing called "Starters" in a traditional Korean meal. Koreans usually enjoy all dishes in same time. They love to have many different tastes during a meal, and normally they do enjoy small dishes with the main dish in order to vary the taste.

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## SMALL DISHES AND SNACKS

Following dishes are to enjoy separately, simply as a snack, if you are not very hungry, or to be served at same time with your main dish!

	LTL	EUR
1. <b>빈대떡 BINDAETTEOK</b> Traditional Korean pancake made of Mung beans, kimchi and pork meat.	23.00	6.66
2. <b>전, 버섯 &amp; 호박 BEOSUT &amp; HOBAK JEON</b> Mushroom & squash slices mixed with flour batter and coated with egg batter then pan-fried in oil. There are many types of "Jeon". Jeon is known as a royal dish from the ancient time of Korea. Jeon is also well known as a beer snack.	15.00	4.34
3. <b>전, 새우 &amp; 생선 SAEWOO &amp; SAENG SUN JEON</b> Shrimp and fish slices mixed with flour batter and coated with egg batter then pan-fried in oil.	23.00	6.66
4. <b>삼색전 SAMSAEK JOEN</b> Vegetable, meat and shrimp mixed with flour batter and coated with egg batter then pan-fried in oil.	18.00	5.21
5. <b>두부구이 DOBUGUI</b> Fried Korean bean curd.	12.00	3.48
6. <b>만두 MANDU</b> Steamed real Korean dumpling.	23.00	6.66

All above mentioned small dishes will be served with a dip of soya sauce and sesame. They can be enjoyed as a starter or as beer snacks. They can be also additional banchan which you can order next to your main course.

7. <b>만두국 MANDUGUK</b> Real Korean dumpling soup. Recommended during cold dark winter days. The tasty soup will warm up your soul and body.	28.00	8.11
8. <b>잡채 JAPCHAE</b> This dish you will find during all kinds of Korean celebrations or on festivals. Fried sweet potato noodles with vegetables, mushrooms and meat.	23.00	6.66
9. <b>오뎅국 ODENGGUK</b> Korean fishcake soup, also well known as a popular snack and Korean fast food with "TTEOKBOKKI".	18.00	5.21
10. <b>떡볶이 TTEOKBOKKEE</b> Korean rice cakes in chili sauce, very spicy but still the most popular snack in Korea.	18.00	5.21



The Korean passion for enjoying different tastes during a meal is really experienced through many banchan dishes. Banchan are side dishes that are served together with the main dish. There will be served 5 banchan dishes to all main dishes. Some mild, some spicy, some sour and etc. Banchan and rice are included in all the main dishes.

Enjoy your meal!

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## MAIN DISHES

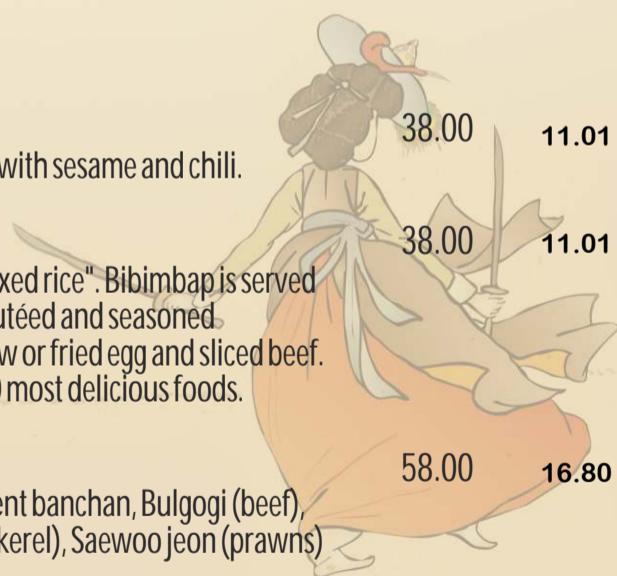
### SOUPS

Koreans are enjoying soups next to all meals. We can almost say that without soup it is not a Korean meal. Soup is not a starter but an indispensable and important dish. Soups give extra taste and make it easier to digest rice!

	LTL	EUR
1. 김치찌개 KIMCHIJJIGAE "Kimchi" is the most popular and indispensable banchan of all dishes. You will always find "Kimchi" on a Korean dinner table. This soup is made of "Kimchi", and has a spicy and sour taste.	45.00	13.03
2. 된장찌개 DOENJANGJJIGAE Soup of Korean soybean paste and vegetables, meat and dobu.	38.00	11.01
3. 해물탕 HAEMULTANG (2 pers.) Korean seafood soup. This soup is only for seafood lovers. The Koreans love seafood and for this dish you will need time to enjoy all seafood you will be served.	178.00	51.11
4. 매운탕 MAEWOONTANG The most popular fish soup in Korea. Soup is spiced with Korean chili. This soup is often enjoyed on the day after long night of consuming alcohol, when you have a hangover.	45.00	13.03
5. 육개장 YUKGAEJANG Korean spicy soup made from shredded beef with scallions and other ingredients, which are simmered together for a long time. It is believed to be healthy and popular due to its hot and spicy nature.	48.00	13.90
6. 곰탕 GOMTANG Very popular soup in Korea made from broth of ox bones, which tends to have a milky color with a rich and hearty taste.	35.00	10.14
7. 떡국 TTEOKGUK Korean rice cake soup. It is a tradition to eat tteokguk on the New Year's Day because it is believed to grant the consumer luck for the forthcoming year and gain an additional year of life.	38.00	11.01

### OTHER DISHES

8. 고등어구이 GODEUNGEOGUI Crispy fried mackerel served with soya sauce mixed with sesame and chili.	38.00	11.01
9. 비빔밥 BIBIMBAP This is a signature Korean dish. The word means "mixed rice". Bibimbap is served as a bowl of warm white rice topped with namul (sautéed and seasoned vegetables) and gochujang (chili pepper paste), a raw or fried egg and sliced beef. In 2011, it was listed at number 40 on the World's 50 most delicious foods.	38.00	11.01
10. 도시락 DOSHIRAK Korean lunch box with rice, soup of the day, 5 different banchan, Bulgogi (beef), Jaeyoukbogkeum (pork meat), Godeungeogui (mackerel), Saewoo jeon (prawns) and Beosut & Hobak jeon (mushrooms & squash).	58.00	16.80





## KOREAN BARBEQUE

All dishes in Korean barbeque will be prepared on a table grill in a traditional Korean way! Dishes will be served with fresh salads, chili paste, fresh garlic and chili.

Soup of the day will be served in addition to 5 banchan and rice. Soup is essential in a Korean dinner!

We do recommend to drink small amount of Vodka or wine with all barbeque dishes!

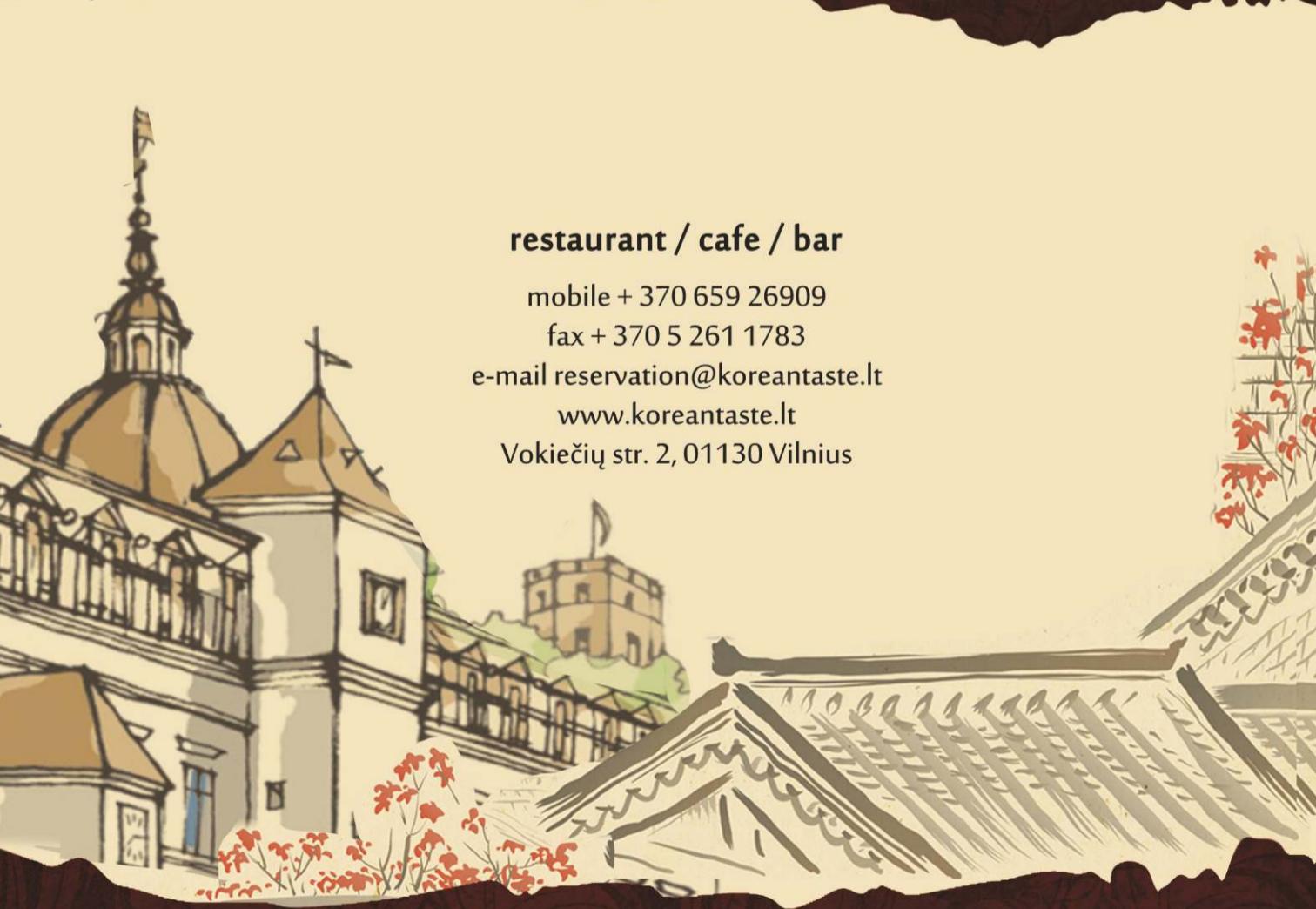
	LTL	EUR
11. 제육볶음 JAEYOUKBOGKEUM Pork meat marinated in Korean chili.	48.00	13.90
12. 불고기 BULGOGI The most popular Korean barbeque of beef marinated in sweet soya sauce and garlic.	58.00	16.80
13. 닭 불고기 DAK BULGOGI Marinated slices of chicken in sweet soya sauce.	48.00	13.90
14. 갈비구이 GALBEEGUI Beef ribs the Korean way.	52.00	15.06
15. 새우불고기 SAEWOOBULGOGI Seafood barbeque with king prawns marinated in sweet soya sauce.	68.00	19.69
16. 주물럭 JUMOOLLEOK Short steaks marinated with sesame oil.	63.00	18.25
17. 삼겹살 SAMGYEOPSAL The most popular barbeque dish in Korea of thick slices of unsalted bacon. The Koreans love to drink "Soju", the Korean "Vodka", with this dish.	48.00	13.90
18. 등심구이 DEUNGSIMGUI Short steak of sirloin.	68.00	19.69

## KOREAN DESSERT

Most popular dessert in Korea are fruits. The Koreans eat fruit after a good meal saying that they are cleaning their mouth.

1. 수정과 SUJEONGGWA Korean traditional punch. Dark reddish brown in color made from dried persimmons, cinnamon and ginger.	9.00	2.61
2. 식혜 SIKHYE This is a traditional sweet Korean rice beverage.	9.00	2.61
3. 과일접시 KWAILJEOPSHI Most popular dessert in Korea! Fruit plate of season's fruit. The Koreans eat fruit after a good meal saying that they are cleaning their mouth.	18.00	5.21
4. 아이스크림 ICE CREAM Assorted ice cream.	14.00	4.05





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