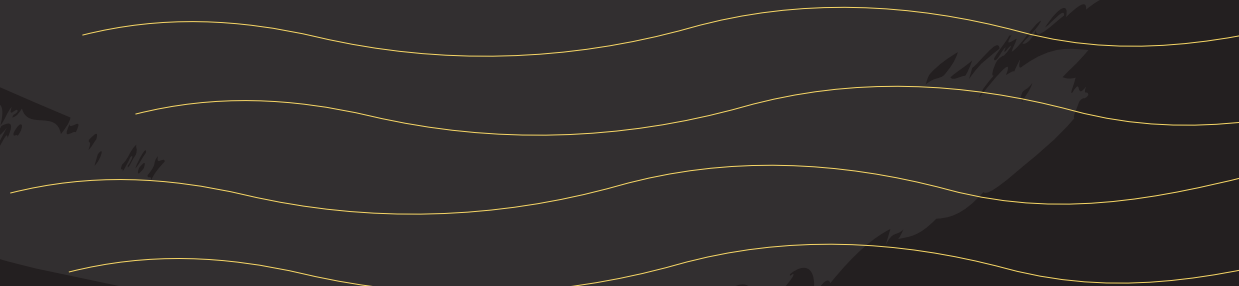




Halal Korean Street Food

MENU



Starter



**Spicy Korean
Popcorn Chicken**

AED 45



"Dakgangjeong" are popular crispy double fried chicken pieces coated in a sesame sweet and spicy sauce.



**Dynamite Shrimp with
Gochujang Sauce**

AED 55



A popular favorite dish in Dubai that features crispy, deep-fried shrimp tossed in a spicy creamy sauce with a Korean touch.

Handmade Mandu Dumplings



**Handmade Kimchi
& Tofu Dumplings**

AED 45

8 pieces



Handmade vegan dumplings filled with the bold flavors of tangy kimchi and creamy tofu. A delightful fusion of textures in every bite. Perfect for vegans.



**Handmade Chicken &
Zucchini Dumplings**

AED 45

8 pieces



Savor a taste of a special Korean city with our handmade dumplings. Premium chicken and local zucchini create a unique, authentic flavor. Experience the essence of a super-local dish, capturing the true spirit of genuine Korean cuisine.

Mains



Tofu and Asian Mushroom Bulgogi Flavor

AED 60



Mushrooms marinated in a sweet and savory sauce, sautéed till slightly caramelized. Served with fluffy rice.

ADD ON:

Lettuce & cucumber

AED 10



Spicy Chicken

AED 70



"Dakgalbi" Spicy stir-fried boneless chicken thigh with cabbage, potato, carrots, and rice cakes. Cooked in a sweet, spicy, and savory gochujang sauce. Served with fluffy rice.

ADD ON:

Mozzarella cheese

AED 10



Traditional Beef Bulgogi

AED 70



Thinly sliced rib-eye beef marinated in a sweet and savory sauce. When cooked the meat is slightly caramelized tantalizing the taste buds with an umami richness. Served with fluffy rice.

ADD ON:

Lettuce & cucumber

AED 10



Braised Short Ribs

AED 90



"Galbi-jjim" Succulent ribs cooked for hours in a sweet and savory sauce with radishes and carrots. The result is a dish with fall-off-the-bone tender short ribs, complemented by the sweetness of radish and the savory depth of the braising liquid. Served with rice.

Rice Dishes



Bibimbap

AED 60



A vibrant bowl of steamed rice topped with colorful vegetables, protein, a sunny side up egg, and gochujang sauce, which you mix before eating.

OPTIONAL: No egg



ADD ON:

Extra egg

AED 5

Spicy chicken

AED 15



Beef bulgogi

AED 15



Tuna

AED 10

Tofu

AED 10



Kimchi Fried Rice

AED 50



"Kimchi Bokkeumbap" combines bold, fermented, and spicy flavors of kimchi with the comforting texture of fried rice topped with a sunny side up egg.

OPTIONAL:

No egg

ADD ON:

Extra egg

AED 5

Spicy chicken

AED 15



Tuna

AED 10

Tofu

AED 10



**Vegetarian
Kimchi Fried Rice**

AED 50



This vegetarian version captures the essence of the traditional dish while using a plant-based kimchi. Topped with an egg sunny side up.

OPTIONAL: No egg



ADD ON:

Extra egg

AED 5

Tofu

AED 10



**Chicken Katsu
with Curry Rice**

AED 50



Breaded and deep-fried chicken cutlet served with a rich, savory, and velvety curry sauce and fluffy rice.

Tteokbokki Rice Cake

This is one of the most popular street foods of Seoul, always seen in K-drama. It features chewy rice cakes cooked in a gochujang base sauce. The dish is a harmonious blend of sweet, spicy, savory and chewy elements, making it a distinctive and beloved dish.



Traditional Tteokbokki

AED 40



Rice cake, fish cake, and egg.

OPTIONAL:

No egg

No fishcake

ADD ON:

Extra egg

AED 5

Mozzarella cheese

AED 10



Ramyeon noodles

AED 5



Kimchi & tofu mandu Dumplings

AED 12
2 pieces



Rosé Sauce Tteokbokki Rice Cake

AED 50



Rice cake, fish cake, egg and cream. Same as traditional tteokbokki rice cake but with added cream, which balances the spiciness.

OPTIONAL:

No egg

No fishcake

ADD ON:

Extra egg

AED 5

Mozzarella cheese

AED 10



Ramyeon noodles

AED 5



Kimchi & tofu mandu Dumplings

AED 12
2 pieces



Gimbap Rice Rolls

Discover the harmony of Korean Kimbap, a culinary masterpiece featuring seasoned rice, fresh veggies, and your choice of protein. A perfect balance of savory and sweet, it's a delightful addition for any occasion. Kimbap, a Korean twist on Japanese sushi, offers a unique fusion of flavors. Experience the joy of this delightful culinary creation.



Vegetarian Traditional Gimbap Rice Rolls

AED 60



Carrot, cucumber, egg, pickled radish, spinach, and burdock



Vegan Gimbap Rice Rolls

AED 60



Carrot, cucumber, pickled radish, spinach, and burdock



Spicy Chicken Gimbap Rice Rolls

AED 60



Carrots, cucumber, egg, pickled radish, spinach, burdock, and gochujang chicken with a spicy gochujang mayo



Bulgogi Beef Gimbap Rice Rolls

AED 60



Carrot, cucumber, egg, pickled radish, spinach, burdock, and bulgogi beef



**Tuna Mayo Gimbap
Rice Rolls**

AED 60



Carrots, cucumber, pickled radish, egg, burdock, sesame leaves, mayo and tuna



**Vegetarian Morning
Omelette Gimbap
Rice Rolls**

AED 60



Egg, carrots, red capsicum, and green onions



**Chinese Peking Duck
Gimbap Rice Rolls**

AED 60



Roasted duck, hoisin sauce, green onions, cucumber, carrots

OPTIONAL:

No egg



**Vietnamese Spring
Rolls Gimbap Rice Rolls**

AED 60



Prawn, carrot, cucumber, lettuce, green onion, mint, coriander, and sweet chili sauce mayo

Samgak Gimbap Triangle Rice Balls



"Samgak" means triangle. This Korean take on Japanese onigiri presents a triangular-shaped rice ball with a flavorful filling, wrapped in seaweed, and conveniently packaged for on-the-go consumption.



Vegan Bibimbap



Spicy Chicken



Bulgogi Beef



Tuna Mayo



OPTIONAL:

Spicy Green Chili
Green Onion

AED 20

1 piece

Noodles



Vegetarian Japchae

AED 60



"Jap" is mixed, and "chae" means vegetables. Chewy sweet potato noodles, egg ribbons mixed with stir-fried carrots, peppers, spinach, onion, and shiitake. All tossed in sauce, a blend of savory, sweet, and nutty.

OPTIONAL: No egg



Cold Noodles with Soup

AED 60



"Naengmyeon" Served chilled with a few ice cubes, this popular refreshing Korean soup includes chewy buckwheat noodles with a cold slightly sweet beef and Korean pear broth. Topped with thinly sliced cucumber, pear, pickled radish and boiled egg.

OPTIONAL: No egg

ADD ON:

Extra egg

AED 5



Vegetarian Bibim Noodles without Soup

AED 60



"Bibim Naengmyeon" is a symphony of bold and vibrant flavors. The contrast of chewy buckwheat noodles, crunchy cucumber and pear against the spicy gochujang sauce and the creaminess of the boiled egg leaves your taste bud tantalized.

OPTIONAL: No egg

ADD ON:

Extra egg

AED 5

Gluten

Soybean

Sesame

Eggs

Crustaceans

Vegan

Fish

Dairy

Pancake



"Jeon" is a savory pancake made with flour, egg or no egg and various ingredients which is then pan-fried until golden brown and crispy on the outside while remaining tender and chewy on the inside.



Kimchi Pancake

AED 60



ADD ON:
Seafood

AED 15



Vegan Kimchi Pancake

AED 60



OPTIONAL:
No egg
Green Chili



Vegetarian Green Onion Pancake "Pajeon"

AED 55



OPTIONAL:
No egg
Green Chili



Green Onion Pancake with Seafood (Prawn & Squid)

AED 70



OPTIONAL:
No egg
Green Chili



Vegan Potato Pancake

AED 50



OPTIONAL:
Green Chili

Soup



**Kimchi Tofu Soup
with Beef or Tuna** AED 65



"Kimchi Jjigae" is considered a comfort food in Korea. The star ingredient is fermented kimchi cooked in a beef broth along with tofu, shiitake, potato, and beef or tuna. Served with fluffy rice.

OPTIONAL: Green Chili



**Vegan Kimchi
Tofu Soup** AED 55



Similar to Kimchi Jjigae but tailored to vegan preferences. Served with fluffy rice.

OPTIONAL: Green Chili



**Vegan Bean
Paste Soup** AED 60



"Deonjang Jjigae" is a hearty Korean soup utilizing fermented bean paste, the Korean version of miso soup. Cooked with onion, zucchini, potato, shiitake, and tofu. Served with fluffy rice.



**Birthday
Seaweed Soup** AED 50



"Miyeok Guk" holds a cultural significance in Korea. It is often associated with birthdays. Simply seaweed cooked in a rich beef broth with slices of beef brisket. Served with fluffy rice.

Banchan



**Kimchi Nomnom
Signature Busan
Kimchi**

AED 25
AED 70/kg



Busan style kimchi has a spicy and crunchy texture with a light savory and salty fishy undertone and a pungent depth of flavor from garlic and ginger.



**Kimchi Nomnom
Signature Radish
Kimchi**

AED 25
AED 70/kg



Spicy fermented radish (kkakdugi) is a flavorful side dish balancing the heat of gochugaru with the savory, umami-rich notes from fish sauce and the fermentation process.



**Kimchi Nomnom
Special Vegan Kimchi**

AED 25
AED 70/kg



This kimchi showcases creativity in adapting a traditional recipe to meet plant-based dietary preferences while preserving the bold and complex flavors that are characteristic of Korean kimchi. Spicy, crunchy, and tangy.



**Kimchi Nomnom
Special Bracken**

AED 35



"Gosari muchim" with the earthiness of the fern shoots complemented by the savory, nutty, and slightly sweet elements of the seasoning, this banchan side dish is a favorite for many.



Bean sprout

AED 25



"Kongnamul muchim" A delightful combination of freshness, crunchiness, mildness, and aromatic and nutty savory notes from the use of garlic, soy sauce, and toasted sesame oil.



Cucumber

AED 25



"Oi Muchim" A delicious combination of coolness, mild sweetness, savory notes from garlic and gochugaru, with a nutty essence from the sesame seeds.

Banchan



Eggplant

AED 25



"Gaji muchim" Marinated in soy sauce and garlic, contributing to a savory and umami-rich profile that enhances the natural taste of the eggplant.



Onion Pickle

AED 25



"Yangpa Jangajji" is a delightful side dish featuring onions marinated in a flavorful mixture of soy sauce, vinegar, and sugar. It has the perfect balance of sweet, savory, and tangy notes, along with a crunchy texture.



Zucchini

AED 25



"Hobak Muchim" is a delicate combination of freshness with a nutty note highlighting zucchini as the main ingredient.



Spinach

AED 25



"Sigeumchi Muchim" features seasoned blanched spinach. Its simplicity offers a delightful combination of the earthiness of spinach blended with the umami of soy sauce and nuttiness of sesame oil.



Tofu Spinach

AED 25



"Dubu Sigeumchi muchim" The combination of creamy tofu, blanched spinach, and sesame oil makes it not just satisfying banchan but also a delightful and nutritious side dish.

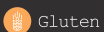


Garlic Stem

AED 25



"Maneuljong muchim" is made with young tender shoots of garlic. The combination of mild sweet garlic flavor, savory soy sauce, nutty sesame oil, and gochujang creates a well-balanced side dish.



Gluten



Soybean



Sesame



Eggs



Crustaceans



Vegan



Fish



Dairy



Nuts

Drinks



Kimchi Nomnom Signature Drink Soojunggwa with Dates **AED 25**

Unique fusion of local UAE dates in our signature Korean Soojunggwa for a refreshing experience. "Sujeonggwa", it's a traditional Korean beverage made with dried persimmons, cinnamon, ginger, and peppercorn, often enjoyed cold during winter or festive occasions.



Beau-tea (Barley & Burdock) **AED 25**

Wellness indulgence with our harmonious Beautea, crafted with barley and burdock blend.



Mixed Korean Maxim Coffee **AED 25**

Bold and rich flavor of our Mixed Korean Maxim Coffee.



Hazelnut Coffee **AED 25**

Comforting and nutty notes in our Hazelnut Coffee for warmth and sweetness.



Sweet Potato Latte **AED 25**

Velvety Sweet Potato Latte, a blend of smooth sweetness and earthy undertones.



Black Sesame Latte **AED 25**

A unique and indulgent beverage with rich and toasty flavors.

Water **AED 5**

Coca-Cola **AED 8**

Sprite **AED 8**

Desserts



Matcha Mochi



AED 20



Black Sesame Mochi



AED 20

