

# MENU

## قائمة طعام



KOREAN RESTAURANT

Casavill



# KOREAN

## Traditional Food

Casaville, a prominent Korean restaurant in Abu Dhabi, is renowned for its diverse tastes and flavors. Depending on the ingredients and cooking methods used, one can experience various flavors in Korean cuisine.

Traditionally, Korean food is known for harmoniously combining five basic tastes sweet, salty, sour, bitter, and spicy.

This blend of flavors stimulates the palate and offers a deep, rich taste.

Each region in Korea has its own unique dishes, and seasonal ingredients are used to create healthy and delicious meals. Korean cuisine, with its variety of flavors, not only enhances the dining experience but also provides a delightful harmony of tastes.



# A sea food & rice combo

The seafood & rice combo menu includes rice and side dishes.



## 1.SOY SAUCE MARINATED SHRIMP

This is raw shrimp that is marinated in boiled and chilled soy sauce for two to three days. To prepare the shrimp, their antennae and tails are removed.

**AED 76**



## 2.STIR-FRIED SEAFOOD AND BEAN SPROUTS

This dish is made by stir-frying seafood and bean sprouts and then seasoned with salt, pepper, and oyster sauce.

**AED 76**



## 3. TUNA AND KIMCHI STEW

**AED 76**

Over-fermented kimchi and garlic pan-fried in an oiled pot and boiled in broth. When the kimchi becomes soft, canned tuna, bean curd, chopped green onion, red chili powder, and green pepper are added. To give the stew a cleaner taste, be sure to drain the oil from the canned tuna.



## 4. GRILLED FISH

**AED 76**

A variety of fish, including mackerel, saury, and cutlassfish, are grilled and seasoned with salt.

You can choose one from grilled hairtail, grilled mackerel, or grilled flatfish.

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## 5. BRAISED CUTLASSFISH

**AED 76**

fish cut into pieces and braised in a spicy soy sauce mixture with white radish and green chili peppers. The sauce is spooned over the ingredients while cooking to allow the flavors to seep in. Potato can be used instead of radish. You can choose one from grilled hairtail, grilled mackerel, or grilled flatfish.



## 6. STIR-FRIED SQUID

**AED 76**

Squid stir-fried with onions, carrots, and cabbage in a spicy mixture of gochujang and red chili powder.



## 7. SPICY BLUE CRAB STEW

**AED 76**

This dish is a soup made with blue crab meat boiled with radish, young pumpkin, onion, and red chili powder. The fresh taste of the soup and sweet crab meat is simply irresistible.



## 8. SPICY FISH ROE SOUP

**AED 76**

Fish roe is rich in essential amino acids, such as glutamic acid and lysine, and vitamin A, and helps maintain healthy eyes and skin.

# A sea food & rice combo

The seafood & rice combo menu includes rice and side dishes.



## 9. POLLACK SOUP

**AED 76**

This is a spicy soup made by boiling frozen pollack with bean curd, radish, crown daisy, and other vegetables and seasoning with red chili powder. Its spiciness makes it an ideal food for winter. However, a non-spicy version can be made by omitting the red chili powder, depending on one's preference.



## 10. SPICY SEAFOOD STEW

A spicy stew made of fish, blue crab, baby octopus, shrimp, and other seafood. It is seasoned with red chili powder sauce, giving it a hot, zesty flavor.

**AED 76**



## 11. SEAFOOD AND SOFT BEAN CURD STEW

This stew is prepared by boiling squid, clam, shrimp, and other seafood with soft bean curd and vegetables. Egg or a spicy sauce may be added to suit one's taste.

**AED 76**



## 12. DRIED POLLACK HANGOVER SOUP

The pollack used in this dish has had its innards and salt removed and been dried for three to four months through the winter in a cold alpine region. To prepare, tear the dried pollack into pieces and boil with clams, mushroom, bean sprouts, bean curd, and radish in broth.

**AED 76**

# A beef & rice combo

The beef & rice combo menu includes rice and side dishes.



## 13. BULGOGI

**AED 76**

Bulgogi is prepared with beef that has been marinated in soy sauce, honey, minced green onion, garlic, sesame seeds, and pepper, and then grilled. The excess liquid can be mixed with rice, which tastes as good as the bulgogi itself.



## 14. HOT POT BULGOGI

Soy-marinated bulgogi cooked with broth in an earthenware pot. Glass noodles may be added.

**AED 76**



## 15. SHORT RIB SOUP

Beef ribs, soaked in cold water to remove the blood, and white radish chunks simmered together until tender. The clear stock is rich and savory, and the tender meat falls off the bone.

(Glass noodles may be added.)

**AED 76**



## 16. OX BONE SOUP

A savory soup made of ox bones and innards. Hours, and sometimes days, of slow simmering produces the milky white broth and concentrated flavor

**AED 76**

# A beef & rice combo

The beef & rice combo menu includes rice and side dishes.



## 17. HOT STONE POT BIBIMBAP

**AED 76**

Bibimbap served in a sizzling hot stone pot. The crispy rice at the bottom, mixed with various toppings and gochujang, remains piping hot until the end of the meal.



## 18. SPICY BEEF SOUP

**AED 76**

A spicy beef soup featuring shredded beef boiled with radish, taro shoot, and green onion, this dish used to be consumed mainly during the hottest days of summer, but it is no longer associated with a specific season.



## 19. KOREAN CABBAGE AND SHORT RIB SOUP

Korean cabbage leaves slowly simmered in a beef rib stock and seasoned with doenjang (soybean paste). Ugeoji refers to the green outer layer of Korean cabbage or other leafy vegetables.

**AED 76**



## 20. BEEF BRISKET SOYBEAN PASTE STEW

This is a stew made with doenjang and brisket, an off-white fatty cut of meat from the breast or lower chest of the cow. The dish is characterized by the chewiness of the brisket and deep flavor of the doenjang.

**AED 76**

# A beef & rice combo

The beef & rice combo menu includes rice and side dishes.



## 21. BEEF TRIPE HOT POT

**AED 76**

Beef or pork innards cooked in a spicy broth with sliced carrots, onion, crown daisy, and other fragrant vegetables.



## 22. BEEF SEAWEED SOUP

**AED 76**

Beef seaweed soup is prepared by slicing beef into suitable sizes and marinating it with sesame oil, salt, pepper, and other seasonings before adding it to boiling broth to cook. The seaweed is soaked in cold water to swell, then squeezed to remove excess moisture before being added to the boiling broth to cook together.



## 23. BEEF CHOP STEAK

**AED 76**

Chop steak is made by slicing beef into square shapes and then pan-frying it with vegetables such as onions and bell peppers, seasoned to taste. It offers a rich beef flavor similar to cuts like ribeye or sirloin.



## 24. STIR-FRIED BEEF BRISKET AND BEAN SPROUTS

**AED 76**

This dish is made by stir-frying beef Brisket and bean sprouts and then seasoned with salt, pepper, and oyster sauce.



# A pork & rice combo

A pork & rice combo menu includes rice and side dishes.



## 25. GRILLED PORK BELLY

**AED 76**

Fat-streaked pork belly is grilled and dipped in salt or ssamjang (a red soybean paste dip). It is best enjoyed with lettuce or other wrapping vegetables. At Casaville, you can experience a deeper flavor by dipping the pork belly in soybean powder and wrapping it in seaweed and pickled radish. Additionally, eating grilled pork belly with kimchi is a very common pairing among Koreans. The rich taste of the pork complements the tangy flavor of kimchi, creating a delicious harmony. Enjoying it with kimchi stew or soybean paste stew further enriches this traditional Korean meal.



## 26. STIR-FRIED PORK

**AED 76**

Thinly sliced pork is marinated in a spicy ginger-gochujang sauce and stir-fried with onions, carrots, perilla leaves, or cabbage. Enjoy it Korean-style by wrapping it in fresh vegetable leaves with traditional Korean bean sauce, chili peppers, and garlic.



## 27. SPICY PORK AND KIMCHI STEW

Over-fermented kimchi boiled with pork, bean curd, and green onion. Often considered Korean “soul food,” this spicy kimchi stew strikes a perfect balance with the greasy pork.

**AED 76**



## 28. BLOOD SAUSAGE AND RICE SOUP

**AED 76**

This dish consists of sundae, which is steamed pig intestines stuffed with seasoned, minced vegetables, and rice with soup. Perilla seeds, ginger, and a variety of medicinal herbs are boiled with the sundae to remove any unpleasant meat smell.

# A pork & rice combo

A pork & rice combo menu includes rice and side dishes.



## 29. BLOOD SAUSAGE AND RICE SOUP *AED 76*

This dish consists of sundae, which is steamed pig intestines stuffed with seasoned, minced vegetables, and rice with soup. Perilla seeds, ginger, and a variety of medicinal herbs are boiled with the sundae to remove any unpleasant meat smell.



## 30. SPICY SAUSAGE STEW *AED 76*

A fusion dish made with ham, sausage, kimchi, pork, and bean curd. Everything is combined and cooked in a spicy broth. Ramen noodles are often added to the simmering stew.



## 31. SQUID AND PORK BELLY BULGOGI *AED 76*

This dish consists of squid and pork belly stir-fried with various vegetables and a spicy sauce made from gochujang (red chili paste), chili powder, sugar, minced garlic, soy sauce, and sesame oil. The chewy texture of the squid and the pork belly, combined with the spicy gochujang sauce, makes it a great side dish for rice or a perfect accompaniment to drinks.



## 32. STIR-FRIED BLOOD SAUSAGE *AED 76*

This dish is made by stir-frying sundae (Korean blood sausage) with vegetables such as perilla leaves, cabbage, onions, and green onions, and spicy seasonings. Ground perilla seeds are added at the end. The pig blood used in sundae is beneficial for anemia and dizziness.

# A pork & rice combo

A pork & rice combo menu includes rice and side dishes.



## 33. STIR-FRIED PORK BULGOGI

**AED 76**

Pork is prepared for bulgogi. The pork and marinade are mixed thoroughly in a bowl and left to marinate for about half an hour. Diagonally slice the green onions and peppers, and julienne the onions and carrots. Once the pan is hot, add the pork, onions, and carrots and stir-fry.

Later, add the green onions and peppers and mix everything well. Pork bulgogi can be eaten as a side dish with rice or wrapped in lettuce and other vegetables.



## 34. GRILLED PORK NECK

**AED 76**

Grilled pork neck seasoned with salt and pepper. The dish tastes great with a doenjang (soybean paste) dipping sauce and vegetables.



## 35. STIR-FRIED PORK BELLY AND MUNG BEANSPROUTS.

Pork belly and mung bean sprouts stir-fry is one of the popular dishes in Korea, using pork belly (a fatty part of pork) and mung bean sprouts as the main ingredients.

The pork belly is thinly sliced and stir-fried with simple seasonings, and then the crisp mung bean sprouts are added at the end and quickly stir-fried to preserve their freshness and crunchiness.

**AED 76**



## 36. PORK CHOP STEAK

**AED 76**

Pork chop steak, unlike Western-style steaks, is often cooked in a Korean style using traditional seasonings such as soy sauce and cooking wine to add an Asian flavor. Typically, cuts like pork loin or tenderloin are used, and the seasoning can include ingredients like soy sauce, salt, pepper, garlic, and onions. This preparation method gives the dish a distinctive Eastern twist.

# TAPAS



## 37. STIR-FRIED GLASS NOODLES AND VEGETABLES

Glass noodles stir-fried with beef and assorted mushrooms and vegetables. A colorful classic dish that is always served at large gatherings or on special occasions.

**AED 85**



## 38. KIMCHI PANCAKE

Slices of well-fermented kimchi mixed into a flour batter and pan-fried. **AED 42**



## POTATO PANCAKE

Grated potato mixed with seasoning and shallow-fried on a griddle. **AED 42**



## CHIVE PANCAKE

To prepare this dish, chive, julienned carrot, and green pepper are mixed with flour and pan-fried in a flat, round, pancake-like shape.



## 39. SEAFOOD AND GREEN ONION PANCAKE

Julienned, tender young green onion stems folded into a flour batter with squid, clam meat, and oysters and pan-fried. Served with a soy vinaigrette dipping sauce.

**AED 63**



## 40. STIR-FRIED RICE CAKE

thin rice cake sticks (Tteokbokkitteok) stir-fried in a spicy gochujang sauce with vegetables and fish cakes.

<ADD TOPPINGS>

- SEAFOOD TOPPINGS +20
- CHEESE TOPPINGS +20
- RAMEN TOPPINGS +10

**AED 63**

# TAPAS



## 41. VEGETABLE GIMBAP

**AED 25**

Rice seasoned with salt and sesame oil and rolled up in a sheet of roasted gim (dried laver) with spinach, carrots, and pickled white radish. The long roll is sliced and served in bite-sized pieces .



## ANCHOVY GIMBAP

**AED 30**

Gimbap with a filling of baby anchovies braised in soy sauce and starch syrup, chopped Cheongyang chili pepper, and mayonnaise. The baby anchovies can be braised in a spicy sauce made with gochujang (red chili paste), red chili powder, and starch syrup.



## SPICY GREEN CHILI PEPPER GIMBAP

This dish is made by pan-frying the ingredients of the filling, such as chopped Cheongyang chili pepper, carrot, and fishcake; spreading cooked rice on a sheet of seaweed; then rolling it with the filling. It is an addictive dish with a refreshingly spicy flavor.

**AED 30**



## KIMCHI GIMBAP

**AED 30**

Cooked short grain rice seasoned with salt and sesame oil, spread thinly over a sheet of seaweed, and rolled with a filling of various basic ingredients, such as danmuji (yellow pickled radish), parboiled and seasoned spinach, pan-fried and beaten julienned egg and carrot, and ham strips, with or without chopped kimchi. The gimbap roll is cut into bite-sized pieces before served.

# TAPAS



## 42. PAN-FRIED DUMPLING (15PS) *AED 53*

Dumpling fried in an oiled pan. This is a crispy version of basic dumplings.



## 43. CORN CHEESE DORIA *L-AED 50/S-AED 30*

Corn cheese is a popular snack and side dish in Korea. This dish primarily uses sweet corn and salty mozzarella cheese as the main ingredients. Sometimes, it is seasoned with mayonnaise, sugar, and salt, and butter is added to enhance the flavor further.



## 44. STEAMED EGG HOT POT

Eggs well beaten with salted shrimp and seasoned with salt and steamed in a hot pot. The beautiful color and soft texture of this dish are especially appealing to children and seniors.

*AED 33*



## 45.ROLLED OMELET

Eggs mixed with chopped green onions, carrots, and onions, fried and rolled up.

*AED 33*

# TAPAS



## 46. RICE CAKE SKEWERS

**AED 33**

Korean rice cakes are skewered and deep-fried until crispy, then served with a choice of sauces such as ketchup, chili sauce, mustard sauce, or gochujang sauce.



## 47. SEAWEED SPRING ROLL+DEEP-FRIED SQUID

**AED 73**

Seaweed Spring Roll - Boiled glass noodles pan-fried with chopped carrot and green onion, wrapped in laver cut into four pieces, and battered and fried. A Korean favorite, this snack is usually eaten with tteokbokki.



Flour-battered, deep-fried squid. Crisp outside and chewy inside, this deep-fried squid dish is made with fresh squid, but dried squid soaked in water may also be used.



## 48. BUTTER-GRILLED SQUID

Butter-grilled squid is a delicious and simple seafood dish made by grilling squid with butter. This dish is beloved for its crispy texture and the rich, buttery flavor that blends well together.

**AED 43**

# NOODLES



## 49. JAJANGMYEON

**AED 65**

Jajangmyeon is a popular noodle dish in Korea and China. The main ingredient of this dish is a sauce made from fermented black soybean paste called "jajang" in Korean. The noodles are typically thick and made from wheat flour, and the jajang sauce is prepared by stir-frying pork, onions, potatoes, and carrots. The completed dish is often served with fresh vegetables such as cucumber or pickled radish.



## 49. JJAJANGBAP

**AED 65**

Jjajangbap is a Korean dish inspired by jjajangmyeon, where rice is used instead of noodles and topped with jjajang sauce. The main ingredient is a sauce made from Chinese-style fermented black soybean paste (jjajang), which is stir-fried with pork, onions, potatoes, and carrots. Jjajangbap is typically served with fresh vegetables such as cucumber or pickled radish, and sometimes topped with a fried egg to enhance the flavor. This dish offers a convenient and popular meal option, combining the sweet and savory taste of jjajang sauce with rice.



## 50. HAEMUL JJAMPPONG

**AED 65**

Haemul Jjamppong is a spicy seafood soup with noodles, a Chinese dish that is very popular in Korea. This dish is typically made by boiling noodles in a spicy chili oil-based broth along with various seafood such as shrimp, clams, squid, and mussels. Vegetables such as cabbage, onions, carrots, and green onions are also included.



## 50. HAEMUL JJAMPPONGBAP

**AED 65**

Haemul Jjamppongbap is a popular Korean dish derived from Haemul Jjamppong, using rice instead of noodles. This dish is prepared by cooking a variety of seafood and vegetables in a spicy broth, which is then poured over rice. The main ingredients include seafood such as shrimp, clams, and squid, along with a generous amount of vegetables like cabbage, onions, carrots, and green onions.



# NOODLES



## 51. POT RAMEN

**AED 35**

Pot ramen is a popular way of preparing ramen in Korea, offering a convenient meal that can be easily made at home. This dish is typically cooked by boiling ramen in a small pot. The ramen used is produced in Korea.



## 52. NOODLE SOUP WITH SEAFOOD

**AED 65**

Kalguksu is a noodle soup made by slicing thinly rolled flour dough into thin noodles and boiling them in broth. Kalgukgu with seafood is made by boiling thin noodles with seafood, such as shrimp, octopus, and clam, in a baby clam broth.



## 53. COLD BUCKWHEAT NOODLES

Buckwheat noodles served in chilled soup made of dongchimi (radish kimchi) liquid and beef broth. This noodle dish is garnished with white radish and Asian pear slices and seasoned with mustard and vinegar.

**AED 63**



## 53. SPICY BUCKWHEAT NOODLES

Chilled buckwheat noodles are served topped with boiled eggs, radish, and cucumber. They are served with a spicy gochujang sauce to be mixed in.

**AED 63**

# NOODLES



## 54. CHADOL JJAMPPONG

**AED 65**

Chadol Jjamppong is a popular variation of jjamppong in Korea, featuring thinly sliced beef brisket as its main ingredient. Unlike traditional seafood jjamppong, this dish highlights the savory taste and tender texture of the beef brisket, served with a spicy broth.



## 54. CHADOL JJAMPPONGBAP

**AED 65**

Chadol Jjamppongbap is a Korean dish derived from Chadol Jjamppong, using rice instead of noodles. This dish consists of thinly sliced beef brisket and various vegetables cooked together in a spicy broth. Similar to Chadol Jjamppong, the broth is seasoned with chili oil, chili powder, garlic, and ginger to create a spicy and deep flavor.



## 55. BANQUET NOODLES

Noodles in hot anchovy broth with egg garnish. Typically served at weddings, birthdays, and other festive occasions.

**AED 52**



## 56. SEAFOOD UDON STIR-FRY

**AED 65**

Seafood Udon Stir-fry is a dish made by stir-frying udon noodles with various seafood. Commonly used seafood includes shrimp, clams, and squid, and vegetables such as cabbage, onions, carrots, and garlic chives are also added. This dish is prepared by quickly stir-frying the udon noodles in a hot pan with oil, cooking them together with the seafood and vegetables.

# NOODLES



## 57. NOODLE SOUP TTEOKBOKKI *AED 65*

Noodle tteokbokki is a dish where rice cakes, fish cakes, and vegetables are cooked in a broth, allowing the rice cakes to be scooped up with the soup. Fried dumplings are also sometimes added to the broth.



## 58. NOODLE SOUP *AED 52*

Fresh knife-cut noodles, made by rolling flour dough and slicing into thin noodles, cooked in anchovy sauce. Zucchini, potatoes, and seafood may be added.



## 59. SPICY KIMCHI NOODLE SOUP

This is a hearty soup dish made by boiling kimchi and vegetables in an anchovy broth, seasoned with gochujang (red chili paste) and chili powder, followed by adding hand-cut noodles to the spicy broth.

*AED 65*



## 60. SPICY BEAN SPROUT HANGOVER RAMEN

Spicy Bean Sprout Hangover Ramen is a Korean hangover soup-style ramen made with a generous amount of bean sprouts in a spicy and refreshing broth. "Hangover" refers to foods that are good for relieving hangovers, and this ramen is particularly popular in the morning after drinking.

*AED 65*

# Delicious side dishes



## 61. ROASTED GINKGO NUTS

**AED 53**

Roasted ginkgo nuts are a popular snack in Korea during the winter season. Ginkgo nuts are known for their crispy and nutty flavor, which is enhanced when roasted. To prepare roasted ginkgo nuts, the nuts are shelled, lightly salted, and then evenly cooked in a pan or oven. This snack is cherished for its distinct taste and aroma, especially when enjoyed warm in the cold weather.



## 62. BONELESS FRIED CHICKEN

**AED 40**

Boneless fried chicken is a dish made using chicken meat that has had the bones removed. It typically uses parts like chicken breast or thigh, which are boneless, making them easier to eat and providing a tender texture. The chicken is coated with flour or starch and various seasonings, then deep-fried until crispy and flavorful.



## BONELESS FRIED CHICKEN TOSSED

**IN A SEASONED SWEET SAUCE. AED 40**

Seasoned Sweet & Boneless fried chicken is characterized by its crispy fried chicken and a sweet and spicy sauce, making it a popular snack and side dish in Korea. The sauce is carefully balanced to be just the right mix of sweet and spicy, providing a flavor combination that many people enjoy. The crunchiness of the fried chicken combined with the depth of the sauce creates a dish with outstanding flavor.



## 63. STIR-FRIED CHICKEN GIZZARD

Chicken gizzards stir-fried with onion, garlic, green pepper, and other vegetables. It is a popular snack with alcoholic beverages.

**AED 75**

# Delicious side dishes



## 64. CRISPY FRIED CHICKEN GIZZARDS *AED 65*

Crispy fried chicken gizzards are a popular Korean bar snack. Made from the chicken's gizzard (geowi), this dish is known for its unique texture and savory taste.



## 65. SPICY SEA SNAIL SALAD WITH NOODLES

Sea snails and vegetables mixed with a sweet and sour gochujang (red chili paste) sauce and served with noodles. The noodles are mixed with the other ingredients at the table and the dish is a popular accompaniment to alcoholic beverages.

*AED 52*



## 66. BONE-IN FRIED CHICKEN *AED 65*

Bone-in fried chicken is a popular dish in Korea and around the world. The chicken is fried with the bone in, resulting in a crispy exterior and juicy interior. This traditional method of preparation is beloved by many.



## SEASONED FRIED CHICKEN

This dish is seasoned chicken cut into pieces, deep-fried, and mixed with soy sauce, gochujang, or other sauces. It has a mild yet spicy taste that makes it ideal for a snack, with or without alcoholic beverages.

*AED 65*

# Delicious side dishes



## 67. MUSSEL SOUP

*L - AED 160 / S - AED 80*

Boil a pot of water with radish and red and green pepper and then add mussels. Bring all ingredients to a boil together for a while. This hearty soup is prepared with mussels in the shell.



## 68. SWEET AND SOUR SQUID SALAD

*AED 75*

Parboiled squid cut into bite-sized pieces and mixed with sliced cucumber and a vinegar-based gochujang (red chili paste) sauce.



## 69. CHARCOAL-GRILLED CHICKEN FEET

Charcoal-grilled chicken feet is a popular Korean bar snack, known for its spicy flavor and unique smoky aroma from being grilled over charcoal.

*AED 120*



## 70. SPICY STIR-FRIED CHICKEN'S FEET

Chicken feet boiled with garlic, green onion, ginger, and bay leaves and stir-fried with a mixture of gochujang (red chili paste), red chili powder, chopped garlic, syrup, and rice wine. Chicken feet is favored especially by women as it has a high content of collagen, a type of protein known to be good for skin health.

*AED 150*

# Delicious side dishes



## 71. BEAN SPROUT SOUP WITH CHICKEN FEET

Bean sprout soup with chicken feet is a unique Korean dish that combines spicy chicken feet with refreshing bean sprout broth. This dish is especially popular among those who enjoy spicy food.

**AED 170**



## 72. RICEBALLS

**AED 30**

This is made by shaping a handful of cooked rice, seasoned with various ingredients, into a ball.

# SPECIAL MENU



## 73. SPICY BRAISED CHICKEN

*AED 160*

This dish is a stew of chicken, potato, and onion with seasoning. At the end of the meal, any leftover broth is combined with rice and fried.



## ANDONG BRAISED CHICKEN

*AED 160*

To make this dish, chicken is cut into pieces and braised with carrot, potato, and other vegetables, along with a soy sauce-based seasoning. Glass noodles can be added according to one's taste. This dish originated in Andong, North Gyeongsang Province, thus the name "Andong Jjimdak."



## 74. WHOLE CHICKEN SOUP

Whole chicken boiled with garlic and served with sea salt. Sweet rice is boiled in the leftover stock to make a thick rice congee. Ginseng and jujubes may be added for flavor.

*AED 160*



## 75. WHOLE DUCK SOUP WITH MEDICINAL HERBS

This is a high-energy food made by boiling a whole duck with medicinal herbs, such as milk vetch root, ginseng, and garlic. High in unsaturated fatty acids, it is an ideal dish for weight loss.

You can enjoy boiled duck slices along with duck soup .

*AED 300*



# SPECIAL MENU



## 76. SPICY STIR-FRIED DUCK

**AED 300**

This is a dish of grilled duck that has been cut into bite-sized pieces and seasoned with gochujang. The word jumulleok implies that the duck meat has been rubbed with sauce by hand.



## 77. BRAISED BEEF SHORT RIBS

**AED 168**

This is beef short ribs boiled until tender and braised with radish, shiitake mushroom, carrot, and chestnuts in soy sauce. It is a main dish for special occasions, such as Chuseok (Korean Thanksgiving), New Year's Day, and parties.



## SPICY BRAISED BEEF SHORT RIBS

This dish of boiled beef short ribs braised with gochujang (red chili paste) sauce, potato, carrot, and other vegetables is highly addictive.

**AED 168**



## 78. BRAISED PIGS' FEET

Jokbal is a popular traditional Korean dish made from seasoned and braised pig's trotters. It is characterized by its savory and tender meat along with chewy skin, offering a rich and flavorful taste. They are often enjoyed wrapped in lettuce or perilla leaves with garlic, chili peppers, and ssamjang (spicy dipping sauce) or saeujeot (fermented shrimp sauce) for added flavor.

**L-AED 300/S-AED 180**

# SPECIAL MENU



## 79. KIMCHI WRAPS WITH PORK

Bossam is a traditional Korean dish that consists of boiled pork slices served with various vegetables and condiments, wrapped together to create a delicious bite. The tender texture of the pork, combined with accompaniments like salted shrimp sauce and kimchi, offers a rich and flavorful experience.

*L - AED 300 / S - AED 180*



## 80. BRAISED PORK RIBS

Braised Pork Ribs (Dwaeji Dungalbi Jjim) is a traditional Korean dish where pork ribs are marinated in a sweet and savory sauce and then braised until tender. This dish is known for its rich flavor and tender meat.

*L - AED 300 / S - AED 160*



## SPICY GRILLED PORK RIBS

Spicy Grilled Pork Ribs is a popular Korean dish where pork ribs are marinated in a spicy sauce and then grilled to perfection. This dish combines spicy and sweet flavors, making it a favorite as a main dish or bar snack.

*L - AED 300 / S - AED 160*



## 81. BRAISED PORK RIBS WITH KIMCHI

Braised Pork Ribs with Kimchi is a traditional Korean dish where pork ribs are braised with kimchi, resulting in a spicy and rich flavor. This dish combines the savory taste of pork ribs with the refreshing and spicy flavors of kimchi, creating an appetizing meal.

*L - AED 300 / S - AED 160*

# SPECIAL MENU



## 82. CHILLED PIG'S FEET SALAD

**AED 200**

Pig's feet boiled until tender then sliced and served with vegetables, such as cucumber, onion, and cabbage, on a platter. A mustard-based sauce is poured over the dish for a spicy, sweet, and sour taste.



## 83. GRILLED LAMB CHOPS

Grilled Lamb Chops is a dish where lamb is marinated and then grilled or roasted, known for its tender and rich flavor. It's often enjoyed on special occasions or at parties, enhanced with various herbs and spices.

**1KG /AED200**



## 84. SPICY MARINATED FERMENTED SKATE

Spicy Marinated Fermented Skate is a traditional Korean dish where fermented skate is mixed with various vegetables and spicy seasonings. This dish harmonizes the strong flavor and aroma of skate with a sweet and spicy marinade, making it popular as a side dish or bar snack.

Preparation Steps

**AED 200**



## 85.SPICY STEAMED SEAFOOD

Haemuljjim (Spicy Steamed Seafood) is a traditional Korean dish made by steaming various seafood and vegetables mixed with a spicy seasoning. This dish combines the fresh taste of seafood with a spicy marinade, resulting in a rich flavor and chewy texture.

Packed with a variety of seafood and vegetables, this dish is highly nutritious.

**L -AED 250/S -AED 150**

# SPECIAL MENU



## SPICY SEAFOOD STEW *L-AED 250/S-AED 150*

Haemultang is a traditional Korean spicy seafood stew made by simmering various seafood and vegetables in a spicy broth. The rich flavors of fresh seafood combined with the spicy broth create a harmonious blend of the chewy texture of seafood and the crisp texture of vegetables.



## 86. GANGNEUNG SANDEOMI BULGOGI

Gangneung Sandeomi Bulgogi is a popular dish from the Gangneung region in Korea, characterized by a mountain-like stack of marinated meat and vegetables stir-fried in a spicy and sweet sauce. This dish boasts a rich flavor profile and is typically enjoyed as a hearty meal.

*AED 189*



## 87. GRILLED LA-STYLE SHORT RIBS

LA Galbi is a Korean barbecue dish featuring thinly sliced beef short ribs marinated in a sweet and savory soy-based sauce, then grilled or pan-fried. The sweet and savory marinade deeply penetrates the beef short ribs, providing a rich and flavorful taste. The thinly sliced ribs have a tender texture and are full of juicy goodness.

*AED 168*



## 88. KIMCHI JJIGAE WITH PORK

Kimchi Jjigae with Pork is a classic Korean stew known for its rich and spicy flavor, combining the savory taste of pork with well-fermented kimchi. The tender texture of the pork and the crunchy texture of the kimchi create a harmonious balance.

With pork, kimchi, and tofu, this dish is highly nutritious. It is especially delicious when enjoyed with rice.

*L-AED 300/S-AED 160*

# SPECIAL MENU



## 89. BEAN SPROUT PORK BELLY STIR-FRY

Bean Sprout Pork Belly Stir-fry is a popular Korean dish where pork belly and bean sprouts are stir-fried on a hot plate. The savory taste of pork belly combined with the crunchy texture of bean sprouts makes for a simple yet flavorful dish.

*L -AED 300/ S-AED 160*



## 90. SPICY HANGOVER SOUP

Spicy Hangover Soup (Eolkeun Sulguk) is a traditional Korean hangover dish made with pork, pork offal, and various vegetables simmered in a spicy broth. The rich, spicy broth helps soothe the stomach, while the tender meat and crunchy vegetables create a delightful harmony.

*L -AED 300/ S-AED 160*



## 91. DEEP-FRIED BEEF WITH SWEET AND SOUR SAUCE

Tangsuyuk is a popular dish in Korea and China, featuring deep-fried beef served with a sweet and sour sauce. The combination of crispy on the outside and tender on the inside beef, along with the tangy, sweet sauce, is delightful. It can be enjoyed as a main dish and is often served with a variety of vegetables for added nutrition.

*AED 105*



## 92. DEEP-FRIED PORK WITH SWEET AND SOUR SAUCE

Tangsuyuk is a popular dish in Korea and China, featuring deep-fried pork served with a sweet and sour sauce. The combination of crispy on the outside and tender on the inside pork, along with the tangy, sweet sauce, is delightful. It can be enjoyed as a main dish and is often served with a variety of vegetables for added nutrition.

*AED 126*

# SPECIAL MENU



## 93. KOREAN BLOOD SAUSAGE STEAK *AED 128*

Sundae steak is a Korean dish where sundae (Korean blood sausage) is grilled like a steak. It offers a new way to enjoy the traditional taste of sundae, featuring a crispy exterior and a tender interior, providing a variety of textures. It is often enjoyed as a bar snack or a special side dish.



## 94. GRILLED MACKEREL RIBS *AED 128*

Godeungeo Galbi is a Korean dish where mackerel is prepared in a galbi (grilled rib) style, highlighting the tender flesh and rich flavor of the fish. The mackerel is marinated in a flavorful sauce and then grilled or baked. The marinade deeply penetrates the mackerel, combining its rich taste with sweet and savory flavors. The dish features a crispy exterior and a tender interior, making it delightful in texture. Mackerel is rich in protein and omega-3 fatty acids, making it highly nutritious.



## 95. STEAMED KOREAN BLOOD SAUSAGE

Steamed Sundae is a traditional Korean dish made by steaming a sausage filled with glutinous rice, glass noodles, vegetables, and pig's blood. This dish is known for its rich flavor and chewy texture, and it is often enjoyed as a snack or bar snack.

*AED 85*



## 96. STIR-FRYING BLOOD SAUSAGE

Spicy Stir-fried Sundae is a popular Korean dish made by stir-frying blood sausage (sundae) with various vegetables in a spicy sauce. The chewy texture of the sundae and the crunchiness of the vegetables combine to create a dish full of rich and spicy flavors. It is often enjoyed as a bar snack or side dish.

*AED 90*

# SPECIAL MENU



## 97. GRILLED PORK RIBS *L -AED 300/ S-AED 180*

Grilled Pork Ribs is a popular Korean dish where pork ribs are marinated in a sweet and savory sauce and then grilled or pan-fried. The tender meat combined with the flavorful marinade makes this dish a favorite for family gatherings and special occasions.



## 98. SKEWERED FISH CAKE SOUP

Skewered Fish Cake Soup (Kkochi Eomuk Tang) is a traditional Korean street food dish where skewered fish cakes are simmered in a flavorful broth. This dish is especially popular during cold weather due to its warm and savory broth combined with chewy fish cakes.

*L -AED 200/ S -AED 120*



## 99. BEAN CURD WITH STIR-FRIED KIMCHI

Tofu Kimchi is a traditional Korean side dish that combines well-fermented kimchi with tofu. The soft and savory taste of tofu complements the spicy and tangy flavor of the kimchi, making it a beloved dish for many. This dish is highly nutritious, offering protein from the tofu and vitamins and minerals from the kimchi.

*AED 150*



## 100. KKONDCHI KIMCHI HOT POT

Kkondchi Kimchi Hot Pot is a traditional Korean stew dish that uses saury (similar to mackerel) and kimchi as its main ingredients to create a spicy and rich-flavored hot pot. This dish combines the spicy taste of kimchi with the umami flavor of saury to produce a deep and satisfying taste.

*L -AED 300/ S -AED 160*

# SPECIAL MENU



## 101. STEAMED FISH ROE WITH GREEN ONIONS AND BEAN SPROUTS

Algoni Green Onion Bean Sprout Steamed Dish is a traditional Korean steamed dish that uses algoni (the innards of young pollock), green onions, and bean sprouts as the main ingredients. This dish is characterized by its light yet savory flavor, with the fresh taste of seafood blending harmoniously with the crisp texture of green onions and bean sprouts, creating a unique and delicious flavor.

*L -AED 300/ S -AED 180*



## 102. TEAMED MONKFISH & FISH ROE WITH GREEN ONIONS AND BEAN SPROUTS

Agwi Algoni Bean Sprout Boiled Dish is a unique Korean seafood dish made with anglerfish, algoni (innards of young pollock), and bean sprouts as the main ingredients. This dish is known for its light yet savory flavor, with the chewy texture of anglerfish and algoni blending harmoniously with the crisp texture of bean sprouts, making it highly popular.

*L -AED 300/ S -AED 180*



## 103. SPICY KIMCHI NOODLE SOUP

Spicy Algoni Bean Sprout Steamed Dish is a traditional Korean steamed dish made with algoni (innards of young pollock) and bean sprouts as the main ingredients. This dish is known for its light yet spicy flavor, with the chewy texture of algoni and the crunchy texture of bean sprouts blending harmoniously, making it very popular.

*L -AED 300/ S -AED 180*



# BEVERAGES MENU

قائمة المشروبات

## CAN BEER يمكن البيرة



101. PAULANER WEISSBIER

AED 35



102. HEINEKEN

AED 30



104. BECK'S

AED 30



105. BUDWEISER

AED 30



106. Heineken 0.0 Non alcoholic beer

AED 25

## WATER



115. Sanpellegrino Sparkling Water

AED 42



116. Perrier Sparkling Water

AED 20

117. AL AIN WATER / L

AED 15

118. AL AIN WATER / s

AED 7

## KOREAN SPIRITS الأرواح الكورية

### Fruit Soju

AED 59



(GRAPEFRUIT / GREEN GRAPE / PLUM)



### Soju

AED 59



JINRO IS BACK



CHAM ISUL FRESH



CHUM CHURUM



114. KOREAN RICE WINE WAL MAE MAKGEOLLI

AED 69

## SOFT DRINKS

AED 15



107.



108.



109.



110.

# 눈꽃빙수 SNOW FLAKE SHAVED ICE



Bibimbab Bingsu  
AED 75



Strawberry Cheesecake Bingsu  
AED 65



Jjajangmyeon Bingsu  
AED 70



Mango Binsu  
AED 60



Korean Traditional Bingsu  
AED 60



Melon Bingsu  
AED 60



Green tea Bingsu  
AED 60

## COFFEE



ICE OR HOT----- AED 20

123. MILK TEA

124. KOREAN STYLE COFFEE

125. SWEET POTATO LATTE  
(ICE/HOT)----- AED 25

## SMOOTHIE

126. MANGO----- AED 20

127. PASSION FRUIT--- AED 20

128. BLUE BERRY-----AED 20

135. SIKHYE  
(SWEET RICE PUNCH)  
----- AED 15



## HOT TEA



129. SSANGHWACHA- AED 20

130. HONEY GINGER-- AED 20

## ADE

131. LEMON ----- AED 20

132. BLUE BERRY----- AED 20

133. PASSION FRUIT--- AED 20

ICE CREAM-- AED 20



134. VANILLA  
MANGO SORBET  
MATCHA