

# SEOUL FOOD

## ON THE GO

### KOREAN STREET FOOD



## Tteokbokki ("Duck-boke-key")

Sweet and savory Korean rice cakes in gochujang (red chili pepper paste) or soy sauce based sauce.

### #1 Traditional <sup>DF</sup> <sup>V</sup>

10

Very Spicy

Regular Spicy

### #2 Rosé <sup>V</sup>

12

(Creamy Gochujang Sauce)

Regular Spicy

### #3 Crispy Pan Fried <sup>DF</sup> <sup>V</sup>

10

Spicy

Non-Spicy

### #4 Jjajang <sup>DF</sup> <sup>V</sup> <sup>G</sup>

12

(Black Bean Sauce)

Non-Spicy

### Add Ons

Egg	2
Cheese	2
Eomuk (Fishcake)	3
Beef Bulgogi Meatballs (2)	4
Spicy Pork Bulgogi Meatballs (2)	4



## #5 Bulgogi Meatballs

Korean BBQ Meatballs  
Comes with rice and lettuce.

### Beef or Spicy Pork

Regular (3)	8
Large (5)	12

## #6 Kimbap <sup>DF</sup> <sup>G</sup>

Korean seaweed rice rolls with seasoned vegetables.

Bulgogi (Beef)	10
Tuna	10
Vegetarian	9

## #7 Mandu <sup>DF</sup>

Pan Fried Korean dumplings on a bed of shredded lettuce.

Beef	10
Pork	10
Chicken	10

## Drinks

Flavored Milk	3
Banana, Strawberry, Melon	
Milkis	3
Original, Banana, Melon, Strawberry, Peach, Apple	
Barley Corn Tea (Hot or Cold)	2
Bottled Water	1.5

## Dessert

Tteok Cake <sup>V</sup> <sup>G</sup>	5
Rice flour pastry with red bean paste and cinnamon	

<sup>DF</sup> DAIRY FREE

<sup>V</sup> VEGETARIAN: CAN BE PREPARED WITH MEAT THROUGH ADD ONS

<sup>G</sup> GLUTEN FREE: OUR RICE CAKES ARE GLUTEN FREE HOWEVER, OUR GOCHUJANG SAUCE IS NOT GLUTEN FREE.