

# B-Bim-Baab Restaurant & Lounge

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🌐 www.bbimbaab.com

Cuisine Type : Korean

Subject to change without notice



RESTAURANT

# b-bim-baab

mussels

## 비빔밥

Great Korean Cuisine



Dolsot B-Bim-Baab



Mandu



Bul Go Kee



Gam Ja Tang

### SOUP 국

Dukk Mandu Kook 떡만두국 6 pieces of wontons with sliced rice cake in beef broth Soup Tossed with chopped green onions, egg, and dry seaweed

Yuk Gye Jang 육개장 This simple and popular clear soup made from meat stock has red pepper powder sauteed in fat added to give it a fiery taste. This can be one of Korea's hottest dishes

### B-BIM-BAAB 비빔밥

B-Bim-Baab 비빔밥 A simple but popular dish, B-BIM-BAAB is a bowl of hot rice served in a bowl topped with a variety of vegetables (cooked and raw) arranged on top. Vegetables can be seasonal, with toraji, bell flower roots, gosari, bracken, bean sprouts, and spinach. An egg goes on the top

Dolsot B-Bim-Baab 돌솥 비빔밥 Similar to B-Bim-Baab. Served in a hot crock.  
Beef Dolsot B-Bim-Baab 소고기 돌솥 비빔밥 Try Dolsot B-Bim-Baab with marinated beef on top

### VEGETARIAN 야채 요리

Yachae Mandu 야채 만두 Crispy outside 8 pieces of vegetable wonton  
Yachae Twikeem 야채 튀김 Crispy outside 8 pieces of vegetable tempura

### KOREAN DELIGHTS 특미

Seafood Pa Jeon 해물 파전 Korean style Green Onion pancake filled with red pepper, squid, and mussels, egg on top

Dak Gal Bee 닭갈비 Barbecued boneless Chicken in home-made spicy sauce

Bul Gal Bee 불갈비 Marinated & barbecued Beef short ribs

Gal Bee 갈비찜 The ribs are cooked for an hour with pyogo mushrooms, carrots, ginkgo nuts, and jujubes in a sauce that contains soy sauce, green onions, garlic, sugar, pepper, sesame seeds, sesame oil, pear juice, ginger juke, and water. The mixture is served with vegetable.

Tang Su Yuk 탕수육 Crispy chicken or pork at your choice with Sweet & Sour sauce, tossed with slices of green pepper red pepper, onion, and pine apples

Sam kye Tang 삼계탕 (Ginseng Chicken Hot Pot Soup) The body cavity of a small chicken is stuffed with glutinous rice, young ginseng shoots, and jujubes. The chicken is then boiled in a clear stock and served in an individual earthenware pot. It is highly recommended for those new to Korean food. This dish is famous as summer dish. Koreans try to survive the summer heat with hot stamina food

### ALL TIME FAVOURITES 인기 요리

Teriyaki Chicken 치킨 테리야끼 Korean style teriyaki sauced boneless Chicken

Bul Go Kee 불고기 Marinated Beef strips, stir fried with mushrooms, onion, green onion, carrot, bean sprout, and cabbage. Served with steamed rice, kimchee, and bean sprout salad

Charm Bbong 짬뽕 Spicy thick noodle soup with seafood and vegetables.

### CHEF'S SPECIAL CORNER 추천합찬 요리

Haemul Yachae Bokum 해물 야채 볶음 Spicy or not Stir-fried mussels, squid, and shrimps with vegetables

Mackerel Combo 고등어 구이 정식 Grilled Mackerel with home-made Korean soybean soup (Deonjang Jikae)

Dak Dori Tang 닭도리탕 Spicy. Stir-fried chicken with potatoes, potato string with vegetables.

Gam Ja Tang 감자탕 With the broth from pork neck bone or backbone, add potato and meat and season with spicy hot red pepper. Cooked on your table.

KimChee Jikae 김치 찌개 Pork and kimchee casserole in hot stone pot. Spicy

Haemul Sun Tofu Jikae 해물 순두부 찌개 Soft Tofu, shrimps, squid, and mussels with vegetables in hot Stone Pot. Spicy

