

# VEGETARIAN & VEGAN

# BIBIMBAP

## small dishes 분식

<b>Yachae Mandu</b> {5 pieces}	7.5
Vegetable dumpling	
<b>Tteok-Bokki</b> )))	8
Stir fried rice cake with a sweet & spicy sauce	
<b>Ya Chae Salad</b>	7.5
Mixed lettuce, avocado, cucumber, cherry tomato, balsamic dressing (vegan) option, Korean dressing (vegetarian)	
<b>Kimchi-Jeon</b>	9.5
Kimchi pancake	
<b>Gamja-Jeon</b>	8.9
Potato & green onion pancake	
<b>Seaweed Roll</b> {5 pieces}	7
Seaweed, glass noodles, mixed veg	

## bap 밥 {Rice}

<b>BiBimBap</b>	14
Mixed vegetables topped with a fried egg. Vegetarian option with Tofu, vegan option no egg.	
<b>Kimchi Bokk-eumbab</b>	14.5
Homemade kimchi fried rice topped with a fried egg & seaweed Vegetarian option with Tofu, vegan option no egg.	

## gim-bap 김밥

<b>Vegetable Gimbab</b>	10.2
Carrot, cucumber, spinach, radish, green onion & sweet tofu	

## noodle 면

<b>Japchae</b>	14.5
Stir fried sweet potato starched noodles with mixed vegetables - add Tofu 1	
<b>Veg Udon</b> )	14.5
Wok fried mixed vegetables with udon noodles (vegan option available)	

## deobap 덮밥 {With Rice}

<b>Yachae</b>	13
Broccoli, onion, mushroom, beansprout & pak choi	

## soup 찌개

Add rice 2.5

<b>Kimchi-Jjigae</b> )	15
Spicy stew made from kimchi, simmered with tofu	
<b>Sundubu-Jjigae</b> )))	15.5
Soft tofu stew with vegetables & egg. Vegan option no egg	

## sides

<b>Kimchi</b>	4.5
<b>Fried rice (can be vegan)</b>	4.5
<b>Rice</b>	3.9
<b>Toasted seaweed</b>	3
<b>Radish kimchi</b>	5
<b>Cucumber kimchi</b>	5

Please be aware that a 10% service charge is included  
on tables of two or more

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