

Menu Simple (mon. ~ fri.)

점심간단정식 (월 ~ 금)

***Menu simple includes** (*봉사료, 물 500ml, 된장국, 샐러드 포함)

- service charge and water (500 ml)
- broth of fermented soybeans
- Lee's salade

***Extra** (반찬 3가지 €1,50 및 포도주 1잔 €2,00 커피 €1,50 별도)

- three sides of the day €1.50(inform allergens)
- calice di vino €2.00 (only for lunch menu)
- illy capsule coffee €1.50 (only for lunch menu)

1. Menu RICE (밥 정식)



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| cel. 1A) Bokkumbap (볶음밥) | €8,50 |
| : sautéed rice with vegetables and chicken | |
| veg.cel. 1B) Dubu dotbap (두부덮밥) | €8,50 |
| : rice with chilli sauce with tofu and vegetables | |
| 1C) Hirice dotbap (하이라이스덮밥) | €8,50 |
| : rice with stewed meat and vegetable sauce | |
| veg. 1D) Curry dotbap (카레덮밥) | €8,50 |
| : rice with Korean curry sauce and vegetables | |
| 1E) Zajang dotbap (짜장덮밥) | €8,50 |
| : rice with fermented black soybean sauce, meat and vegetables | |



2. Menu NOODLES (국수 정식)



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| veg. 2A) Bibimmyeon (비빔면) | €9,00 |
| : noodles flavored by spicy and bitter-sweet sauce with vegetables | |
| veg. 2B) Currymyeon (카레면) | €9,00 |
| : noodles with Korean curry sauce and vegetables | |
| 2C) Zajangmyeon (짜장면) | €9,50 |
| : noodles with fermented black soybean sauce, meat and vegetables | |
| cel. 2D) Japchae (잡채) | €10,00 |
| : noodles of sweet potato starch flavored with meat and vegetables | |



3. Menu DUMPLINGS (만두 정식)



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| 3A) Goghi mandu (돼지고기만두) | €8,50 |
| : steamed dumplings with pork | |
| veg. 3B) Kimchi mandu (김치만두) | €8,50 |
| : steamed dumplings with kimchi | |
| 3C) Modum mandu (모듬만두) | €8,50 |
| : mixed steamed dumplings | |



Lunch Menu (mon. ~ fri.)

점심정식 (월 ~ 금)

The good meal is medicine.

Menu n.4 ~ n.8

*Lunch menu includes (*봉사료, 물 500ml, 밥, 된장국, 반찬 3가지, 샐러드 포함)

- service charge and water (500 ml)
- steamed rice
- broth of fermented soybeans (except n.4 and n.5)
- three sides of the day (inform allergens)
- Lee's salade

Extra (포도주 1잔 €2,00 / 커피 €1,50 별도)

- calice di vino €2.00 (only for lunch menu)
- illy capsule coffee €1.50 (only for lunch menu)



4. Menu RAMYEON (라면 정식)

4A) Gyeran ramyeon (계란라면)

€11,00

: flour noodles in spicy soup with egg

veg. 4B) Kimchi ramyeon (김치라면)

€11,00

: flour noodles in spicy soup with kimchi

4C) Haemul ramyeon (해물라면)

€14,00

: flour noodles in spicy soup with seafood



5. Menu SOUP (찌개 정식)

veg.cel. 5A) Deonjang ggighe (된장찌개)

€10,00

: soup of fermented soybean with vegetables

cel. 5B) Sundubu ggighe (순두부찌개)

€12,00

: spicy soup with soft tofu and clams*

veg.cel. 5C) Kimchi ggighe (두부김치찌개)

€13,00

: spicy soup with kimchi and tofu



6. Menu FISH (해산물 정식)

cel. 6A) Ojing-o bokkum (오징어볶음)

€15,00

: squid* sautéed in spicy sauce with vegetables

cel. 6B) Jang-o gui (장어구이)

€19,00

: eel* marinated in sweet soy sauce and grilled



*frozen

NO chemical additives!

7. Menu DOLSOT BIBIMBAP (돌솥비빔밥 정식)

: heated stone bowl with rice and various ingredients inside, combined by one of the our sauces

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| veg. | 7A) Yachae D.B. (야채돌솥비빔밥) | €14,00 |
| cel. | : spinach, turnip, yellow soybean, carrots, zucchini, mushrooms, red cabbage, lettuce, pinenuts, walnuts | |
| cel. | 7B) Lee's D.B. (리스돌솥비빔밥) | €15,00 |
| cel. | : spinach, turnip, yellow soybean, carrots, zucchini, mushrooms, beef, omelette, pinenuts, walnuts, yolk | |
| cel. | 7C) Bulgoghi D.B. (불고기돌솥비빔밥) | €16,00 |
| cel. | : beef marinated in soy sauce and grilled, sautéed vegetables, yellow soybean, dried seaweeds | |
| cel. | 7D) Geyuk D.B. (제육돌솥비빔밥) | €16,00 |
| cel. | : sautéed fresh pork bacon in Lee's spicy sauce, sautéed vegetables, yellow soybean, dried seaweeds | |
| cel. | 7E) Nalcial D.B. (날치알돌솥비빔밥) | €16,00 |
| cel. | : flying fish eggs*, browned kimchi, cucumbers, carrots, red cabbages, lettuce, celery, dried seaweeds, sweet-sour turnip | |

8. Menu MEAT (고기 정식)

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| cel. | 8A) Geyuk bokkum (제육볶음:삼겹살) | €15,00 |
| | : sautéed fresh bacon in Lee's spicy sauce with vegetables | |
| cel. | 8B) Doeji bulgoghi (돼지불고기:돼지목살) | €15,00 |
| | : pork capocollo marinated in Lee's bulgoghi sauce and grilled | |
| cel. | 8C) Dak bulgoghi (닭불고기:닭허벅지) | €15,00 |
| | : chicken thigh marinated in Lee's bulgoghi sauce and grilled | |
| cel. | 8D) Bulgoghi (소불고기:설깃살) | €16,00 |
| | : beef (bottom sirloin) marinated in Lee's bulgoghi sauce and sautéed with vegetables | |



KIMCHI (김치)

Kimchi is a conservation technique in which the vegetables are marinated in brine for hours and then is drained and mixed with different spices and then let it ferment in earthenware jars.

Nowadays kimchi is commonly made with Chinese cabbage. Thus it is called "baeciu-kimchi", which has been recognized universally one of the healthiest dishes.

Kimchi is indispensable for the table of Korean people.



Why do not you discover the Korean culinary culture?

Nagrin's healthy and delicious dishes will take you to a new world of flavor.

*Many varieties also for **vegetarians** and **celiacs**.*

The good meal is medicine.

Nagrin thinks about your health

Owner Chef Elena LEE



JANG (장): fermented korean sauce.

The important components that decide the Korean traditional taste are just the various “jang”. Among these are famous Ganjang (soy sauce), Gochujang (chili paste) and Doenjang(soy paste).

As revealed by the translation, the “jang” are soy-based and to make them, they are fermented and stored in earthenware jars and they require great patience and long devotion to the point that it was considered a family ritual.

*All dishes are prepared with a little oil and lots of vegetables.
Therefore, Lee's Nagrin's menus are light to the stomach
and they will not weigh down your work after lunch.*