

Welcome to Korean High Cuisine!

The good meal is medicine.

*Nothing is more precious than health.
The healthy dishes of Lee's Nagrin carefully prepared
will think about your health.
NO chemical additives!*

여러분의 건강을 생각하며 정성으로 준비한
리스 나그린의 참살이 요리
화학조미료 및 첨가제를 사용하지 않습니다.

Nagrin

Nagrin is a poetic expression and contracted by two words, “na”=me and “gribda”=to miss. This beautiful word was coined for the first time by the owner and chef Elena Lee’s father-in-law, who dedicated this word to his wife, Elena Lee’s mother-in-law, who opened her boutique in 1970.

If we translate it into English, it would simply mean “that I miss it, that I adore”.

But the meaning is something more living, poetic and relative. In the circumstance in which we find ourselves, everyone can give his interpretation to this expression that can evoke a person or a place, whose memories are vaguely tenuous, but emerge gradually on the horizon of homesickness that incites the desire to return.

We choose this word just to give our customers the same emotion that would encourage them to come back to us to savor the real Korean flavor of Lee’s Nagrin.

“나그린”이란 “나 그리운 “이라는 말을 보다 간결하게 시적으로 표현한 단어입니다.

거의 40여년 전 본 한식당의 주인이자 요리사인 이호경 사장의 시어머니께서 양품점을 개업할 때 시아버지께서 작명해 주신 상호명이었습니다.

“나그린”은 언젠가 만난 적이 있어 가슴에 추억과 기억을 남기고 있는 사람, 혹은 언젠가 가 본 적이 있어 향수를 일으키는 장소, 그래서 다시 보고 싶고 다시 가고 싶은 장소에 대한 그리움을 함축하고 있습니다.

Lee’s 한식당이 제공하는 모든 요리와 환경이 찾아온 모든 고객들에게 그리운 마음을 깊이 남기고 싶기에 상호명을 “나그린”으로 하였습니다.

언제 어디서든 고객들이 그리움에 다시 찾게 되는 친절한 서비스와 기쁨의 맛을 담은 요리를 제공하고자 Lee’s Nagrin은 늘 최선을 다 할 것입니다.

Lee's Nagrin concept

The concept of courses doesn't exist in Korean culinary culture.

All different types of food are brought to the table at the same time without distinction between appetizer, first and second. The guests do normally share the dishes between them with the exception of rice and soup which are served in individual portions.

However, Lee's has made its strong point to shape its service around Italian table etiquette, as of the best suit a varied range of customers.

A wide choice of dishes is therefore available in courses and to be eaten without sharing, starting with light appetizers and following with rice, noodles, meat and fish. Our honour is the harmony between traditionalism (taste and cooking methods) and modernity (refined variations and serving style).

Reminder at the table

1. The oldest guest should start eating first.
2. The spoon or the chopsticks should be hold with the right hand.
3. For the whole duration of the meal, the chopsticks should never be left in the rice or soup bowl.
4. The bowl shouldn't be hold while eating rice or soup out of it.
5. You shouldn't stretch over the table while trying to reach for food.
6. Neither food nor seasonings should be put in the rice bowl.
7. A bitten piece of food shouldn't be left in a shared plate. It would be best to cut every food into smaller pieces with the chopsticks before considering biting into it.
8. The food shouldn't be cut using fingers.
9. While eating, both the left hand or either of the arms shouldn't rest on the table.
10. You shouldn't leave the table until the last person has finished his meal.

extract from the book : "LA COREA – VITA E TESORI" (Korea-life and treasures)

written by Prof. Min Sang CHO

**IN OUR PRODUCTS BE ABLE TO PRESENT
IN TRACE THE FOLLOWING ALLERGENS
(Dir.2003/89/CE-Regolamento UE 1169/2011):**

- CEREALS CONTAINING GLUTEN: wheat, rye, barley, oats, spelt, kamut or their hybridized strains and its derived products
- EGGS and its derived products
- SOY and its derived products
- SESAME SEEDS and its derived products
- MILK and its derived products (including lactose)
- NUTS, that means: almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia nuts or Queensland nuts and its derived product
- PEANUTS and its derived product
- LUPINS and its derived product
- SULPHUR DIOXIDE AND SULPHITES
- SHELLFISH and its derived product
- FISH and its derived product
- MOLLUSC and its derived product
- MUSTARD and its derived product
- CELERY and its derived product

***Customers with food allergies should contact our staff
to ask more information about the possible presence of allergens
in our proposed preparations.***

Kimchi (김치)

: marinated, spicy and fermented vegetables.

Korean people tried to preserve for a long time, especially for the harshest seasons, the main food of the time, vegetables. The kimchi was born from this necessity.

It 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.

In the past mainly white turnip was used, but nowadays kimchi is commonly made with Chinese cabbage.

In addition to being universally recognized as the most healthy dish, kimchi is indispensable for the Korean people.



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. It is still difficult to find a Korean dish that is not prepared based on these jangs.



Sides

반찬류

veg. 1- Baeciu-kimchi 배추김치 € 3,00
cel. = chinese cabbage marinated and fermented with spicy spices



veg. 2- Baek-kimchi 백김치 € 3,00
cel. = chinese cabbage marinated and fermented without spicy spices



veg. 3- Kakdughi-kimchi 깍두기김치 € 3,00
cel. = white turnip marinated and fermented with spicy spices



veg. 4- Mu-sengchae 무생채 € 2,50
cel. = white turnip pickled and fermented with chilli



veg. 5- Mucio-jeolim 무초절임 € 2,50
cel. = white turnip pickled and fermented without chilli



veg. 6- Miyok-ciomucim 오이미역초무침 € 2,50
cel. = seaweed seasoned in sweet-and-sour with cucumbers



veg. 7- Dolkim 양념돌김 € 2,00
cel. = dried seaweeds seasoned with salt and sesame oil



veg. 8- Namul 나물 € 3,00
cel. = parboiled vegetables and seasoned with salt and sesame oil



cel. 9- Gyeran-jangzorim 계란장조림 € 3,00
= boiled eggs and browned in Lee's soy sauce



veg. 10- Yeongeun-zorim 땅콩연근조림 € 3,00
cel. = lotus root and peanuts browned in Lee's soy sauce



veg. 11- Yachae-mucim 야채무침 € 3,00
cel. = cabbage salade with Lee's special sauce



veg. 12- Yachae-bokkum 야채볶음 € 5,00
cel. = sautéed vegetables in Lee's sauce



NO chemical additives!

테이블서비스료 € 3,00

*frozen

service € 3,00

Appetizers

전채요리

- veg. cel. 13- Ttok-koci 떡꼬치 € 3,00
= skewer of grilled rice dumplings with Lee's soy glaze
- veg. cel. 14.- Dubu-kimchi 두부김치 € 6,00
= steamed tofu with browned kimchi
- cel. 15- Sogoghi-mari 소고기말이 € 7,00
= Lee's rolls of marinated beef and green beans with Lee's soy glaze
- cel. 16- Honghap-ggim 초록입홍합찜 € 7,00
= New Zeland green mussels* steamed in Lee's special sauce
- cel. 17- Yeondubu-naengchae 연어연두부냉채 € 8,00
= seasoned soft tofu, elaborated raw salmon* and cabbage with Lee's ginger soy sauce
- veg. cel. 18- Gamja-jeon 감자전 € 6,00
= potatoes pancake (no flour)
- veg. 19- Kimchi-jeon 김치전 € 6,00
= kimchi pancake
- veg. cel. 20- Yachae-memil-jeon 야채메밀전 € 6,00
= vegetables buckwheat pancake
- 21- Haemulpa-jeon 해물파전 € 8,00
= seafood* pancake with spring onions
- 22- Modum-jeon 모듬전(감자전, 김치전, 야채메밀전, 해물파전) € 13,00
= assorted pancakes (from n°18 to n°21)
- cel. 23- Gul-hue 굴회 € 12,00
= raw oysters with Lee's spicy sauce and dried seaweed



NO chemical additives!

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*frozen

service € 3,00

Rice and noodles

밥, 떡, 면류

- veg. 24- Huin-bap 흰밥 € 2,00
cel. = steamed white rice



- veg. 25- Youngyang-bap 영양밥 €7,00
= 7 Cereals steamed rice (thin rice ribe, whole grain rice, venus rice, barley, oats, quinoa, millet) with chestnuts, jujube, beans, sunflower seeds, pumpkin seeds



- veg. 26- Gungjung-tteok-bokkeum 궁중떡볶음 € 9,00
cel. = browned rice dumplings with vegetables and beef in Lee's soy sauce (veg. without beef)



- veg. 27- Japchae 잡채 € 9,00
cel. = sweet potato starch noodles with sautéed vegetables, beef and omelette in Lee's soy sauce (veg. without beef and omelette)



- veg. 28- Oe-naengmyeon 외냉면 € 11,00
cel. = buckwheat noodles in a cold not spicy kimchi soup (veg. without omelette)

KIMBAP: rolls of dried seaweed with seasoned steamed rice (thin ribe, venus) and different cooked ingredients.

- veg. 29- Lee's kimbap 리스김밥 € 12,00/12 pz.
cel. (sweet-and-sour turnip, spinach, carrots, cucumbers, burdock, omelette) (단무지, 시금치, 당근, 오이, 우엉, 지단) (veg. without omelette)



- veg. 30- Kimchi kimbap 김치김밥 € 12,00/12 pz.
cel. (browned kimchi, sweet-and-sour turnip, spinach, carrots, cucumbers, omelette) (볶은김치, 단무지, 시금치, 당근, 오이, 지단) (veg. without omelette)

- cel. 31- Bulgoghi kimbap 소불고기김밥 € 13,00/12 pz.
(marinated and grilled beef, sweet-and-sour turnip, spinach, carrots, cucumbers, lettuce) (소불고기, 단무지, 시금치, 당근, 오이, 상치)

NO chemical additives!

Rice and noodles

밥, 떡, 면류

BIBIMBAP: steamed white rice with different cooked ingredients and stirred with Lee's spicy sauce (GOCIU-JANG) or Lee's soy sauce (GANG-JANG) or Lee's fermented soybean paste (DOEN-JANG)

veg. 32- Yachae dolsot-bibimbap 야채돌솥비빔밥 € 12,00
cel.

(spinach, turnip, yellow soybean sprouts, carrots, courgettes, mushrooms, red cabbages, lettuce, pine nuts, walnuts)
(시금치, 무나물, 콩나물, 당근, 호박, 버섯, 적양배추, 상치, 잣, 호두)



cel. 33-Lee's dolsot-bibimbap 리스돌솥비빔밥 € 13,00

(spinach, turnip, yellow soybean sprouts, carrots, courgettes, mushrooms, beef, omelette, pine nuts, walnuts, yolk)
(시금치, 무나물, 콩나물, 당근, 호박, 버섯, 소고기, 지단, 잣, 호두, 달걀노른자)



cel. 34- Bulgoghi dolsot-bibimbap 소불고기돌솥비빔밥 € 15,00

(beef marinated in soy sauce and grilled, sautéed vegetables, yellow soybean sprouts, dried seaweeds) (소불고기, 볶은야채, 콩나물, 구운김)
°if necessary, advised soy sauce



cel.35- Geyuk dolsot-bibimbap 제육돌솥비빔밥 € 15,00

(sautéed fresh pork bacon in Lee's spicy sauce, sautéed vegetables, yellow soybean sprouts, dried seaweeds) (제육볶음, 볶은야채, 콩나물, 구운김)
°if necessary, advised soy sauce or spicy sauce



cel. 36- Nalcial dolsot-bibimbap 날치알돌솥비빔밥 € 15,00

(flying fish eggs*, browned kimchi, cucumbers, carrots, red cabbages, lettuce, celery, dried seaweeds, sweet -and-sour turnip)
(날치알, 볶은김치, 오이, 당근, 적채, 상치, 셀러리, 구운김, 무초절임)



cel. 37- Yeono-bibimbap 연어비빔밥 € 15,00

(elaborated raw salmon*, arugula, cucumbers, carrots, red cabbages, lettuce, celery, sweet -and-sour turnip)
(연어, 루꼴라, 오이, 당근, 적채, 상치, 셀러리, 무초절임)
°advised Lee's sweet-and-sour spicy sauce



NO chemical additives!

테이블서비스료 € 3,00

*frozen

service € 3,00

Soups

찌개, 탕

veg. 38- Doenjang-kuk 된장국 € 3,00
cel. = broth of fermented soybeans with tofu



veg. 39- Doenjang-ggighe 된장찌개 € 9,00
cel. = soup of fermented soybeans with tofu and vegetables



cel. 40- Gociujang-ggighe 고추장찌개 € 9,00
= soup of fermented chilli pepper paste with tofu, vegetables and dried shrimps



veg. 41- Kimchi-ggighe 두부김치찌개 € 10,00
cel. = spicy soup of kimchi and tofu



cel. 42- Sundubu-ggighe 조개순두부찌개 € 10,00
= spicy soup of soft tofu and clams*



cel. 43- Gul-tang 굴탕 € 12,00
= soup of oysters and vegetables



cel. 44- Nagrin Sinseollo 신선로 2 porz. € 30,00
= Royal soup of seafood*, beef, vegetables 4 porz. € 50,00



NO chemical additives!

테이블서비스료 € 3,00

*frozen

service € 3,00

Fish

생선, 해물

cel. 45- Yangnyeom-ghejang 양념게장
= raw crab* marinated in Lee's spicy sauce

€ 9,00



cel. 46- Haemul-bokkum 해물볶음
= sautéed seafood* with vegetables in Lee's chilli sauce

€ 15,00



cel. 47- Tongojingo-gui 통오징어구이
= whole squid grilled in Lee's spicy sauce

€ 15,00



cel. 48- Nalcial-saeu-gui 날치알새우구이
= big prawns grilled with flying fish egg sauce

€ 15,00



cel. 49- Ojingo-ciomucim + Ciungmu-kimbap 오징어초무침+총무김밥
= parboiled and cooled squids*, seasoned with fresh vegetables in Lee's sweet-and-sour spicy sauce
+ rolls of dried seaweed with seasoned rice

€ 16,00



cel. 50- Jango-gui 장어구이
= eel* marinated in sweet soy sauce and grilled

€ 18,00



cel. 51- Domi-gui 도미구이찜
= sea bream grilled in Lee's soy sauce with spring onions

€ 19,00



NO chemical additives!

Meat

고기

cel. 52- Doeji-bossam 돼지보쌈 + 무채속김치 + 상치 € 13,00
= boiled fresh pork bacons with spices
+ turnip kimchi
+ lettuce



cel. 53- Geyuk-bokkum 제육볶음(삼겹살) € 13,00
= sautéed fresh bacons in Lee's spicy sauce
with vegetables (onions, carrot, spring onions, chilli)



cel. 54- Doeji-galbi-gui 돼지갈비구이 € 14,00
= pork ribs marinated in Lee's bulgoghi sauce and grilled



cel. 55- Dak-bulgoghi-gui 닭불고기(허벅지) 구이 € 14,00
= chicken thigh marinated in Lee's bulgoghi sauce
or Lee's spicy bulgoghi sauce and grilled



cel. 56- Neobiani-gui (bulgoghi reale) 너비아니(등심) 구이 € 17,00
= beef entrecote marinated in Lee's bulgoghi sauce and grilled



cel. 57- Yuk-hue 육회 € 17,00
= Korean beef tartare with yolk



cel. 58- Ansim-gui 안심양념구이 € 24,00
= beef fillet marinated in Lee's bulgoghi sauce and grilled



NO chemical additives!

테이블서비스료 € 3,00

*frozen

service € 3,00