



# Bi Bim Bap

SoHo

## DRINKS

### Korean Beer (330ml)

Hite	3.60
OB	3.60

### Soft Drink

coca cola	1.60
diet coca cola	1.60
lemonade 7up	1.60

orange juice	2.50
apple juice	2.50

still / sparkling water	330ml	1.80
	750ml	3.50

### Teas

korean root tea	1.00
korean green tea	1.00
oulong tea	1.00
ginseng tea	2.50

lemon ice tea	2.50
root ice tea	1.60
green ice tea	1.60

### Speciality Spirits (served chilled)

	glass	bottle
	50ml	350ml
jinro 'soju'	3.45	12.00
plum wine 'seul jung mae'	3.45	12.50
ginseng wine 'baek sae ju'	3.45	12.50
rice wine 'sake'	200ml	9.45
	350ml	14.95

### Wines

cabernet merlot (chile)	175ml	3.95
	750ml	14.95
chardonnay sauvignon (chile)	175ml	3.95
	750ml	14.95

### opening hours

monday to saturday  
lunch 12.00pm - 3.00pm  
dinner 6.00pm - 11.00pm

11 greek street london w1d 4dj  
www.bibimbapsoho.com

a 10% service charge will be added to the final bill

## hot stone (dol sot) bibimbap

B-1 <b>dol sot</b>	6.45
juliened cucumber, daikon, bean sprouts, spinach, carrots, mooli and fried egg. most traditional dish and our logo too.	
B-2 <b>kimchi</b>	6.45
traditional korean pickled cabbage	
B-3 <b>tofu</b>	6.45
soya tofu with mixed vegetables	
B-4 <b>mixed mushroom</b>	7.95
shitake, white, oyster, black & vegetables	
B-5 <b>nutritious</b>	8.45
ginseng, ginkgo, dates, chestnut with vegetables served on a bed of brown rice	
B-6 <b>chilli chicken</b>	6.95
marinated in chilli, garlic and soy sauce with juliened vegetables	
B-7 <b>beef bool-go-gi</b>	6.95
specially marinated beef strips	
B-8 <b>spicy pork</b>	6.95
pork strips marinated with spices and soy	
B-9 <b>mixed seafood</b>	8.95
marinated seafood with soy and vegetables	
B-10 <b>fillet beef</b>	9.45
strips of raw seasoned beef fillet that cooks once mixed in the stone bowl	

## salad bibimbap

fresh and light mixed salad, rice with a choice of toppings

A-1 <b>salmon salad bibimbap</b>	7.95
A-2 <b>beef salad bibimbap</b>	6.95
A-3 <b>chicken salad bibimbap</b>	6.95
A-4 <b>prawn salad bibimbap</b>	6.95

## rice dish

filling and ideal for meat lovers, served in hot stone bowl (dol-sot) with choice of marinated meats from below.

D-1 <b>beef bool-go-gi rice</b>	6.95
D-2 <b>chicken bool-go-gi rice</b>	6.95
D-3 <b>chilli chicken rice</b>	6.95
D-4 <b>spicy pork rice</b>	6.95

## side dishes

S-1 <b>chives mandoo</b>	4.45
fried chives and vegetable dumplings. served with a ginger soy dipping sauce	
S-2 <b>pork &amp; vegetable mandoo</b>	4.45
fried pork and vegetable dumplings. served with a chilli, garlic, sesame soy sauce	
S-3 <b>prawn katsu</b>	5.45
deep-fried prawns in breadcrumbs, served with a spicy chilli and garlic sauce	
S-4 <b>kimchi pancake</b>	4.45
pan-fried kimchi (pickled cabbage) pancake served with garlic & sesame soy sauce	
S-5 <b>chilli squid</b>	5.45
deep-fried squid seasoned with sea salt and chilli, served with a garlic & chilli dipping sauce	
S-6 <b>jap chae</b>	4.45
glass noodles (dangmyeon) pan fried with vegetables seasoned sesame and soy sauce	
S-7 <b>steamed tofu</b>	4.45
fresh tofu steamed with garlic, chilli soy dressing with seasoned gim (seaweed)	
S-8 <b>spicy rice cake</b>	4.45
with a rich spicy chilli sauce, stir-fried long rice cakes and vegetables	
S-9 <b>seafood pancake</b>	5.45
pan-fried mixed seafood pancake served with garlic & sesame soy sauce	
S-10 <b>miso soup</b>	1.95
S-11 <b>korean pickles</b>	1.45
kimchi - traditional spicy pickled cabbage	

## noodle

N-1 <b>vegetable noodle</b>	5.95
fried noodle with mixed vegetables	
N-2 <b>chicken noodle</b>	6.45
marinated chicken with noodle and vegetables	
N-3 <b>seafood noodle</b>	6.45
mixed seafood with vegetables with noodle	
N-4 <b>chicken ramen</b>	6.45
chicken in a spicy soup with noodle	
N-5 <b>seafood ramen</b>	6.45
mixed seafood with spicy soup noodle	

all our dishes are served on a bed of white sticky rice. for an additional 70p a more nutty, chewier and nutritious brown rice can be used. please ask your server.

[bibimbapsoho.com](http://bibimbapsoho.com)