

SMALL BITES

GET THE
PARTY STARTED

ELOTE RIBS

Corn on the cob ribs, miso mayo, pecorino cheese, korean chilli flakes (v)

TUNA TOSTADA

Corn tortilla, sashimi grade tuna, guacamole, topped with oi-muchim, fried leeks

CHORIQUESO

Baked gouda & mozzarella, chorizo, miso corn with totopos.

TACOS

KOREAN-STYLE
TACOS

SPICY PORK BELLY

Corn tortilla, thinly sliced pork belly marinated for 24 hours. Topped with Korean slaw, lime crema, fried leeks and our homemade salsa verde

BULGOGI BEEF

Corn tortilla, beef marinated for 24 hours in sweet soy sauce marinade. Topped with Korean slaw, pickled red onion, coriander & a salsa roja.

SPICY TOFU

Corn tortilla, double fried golden tofu coated in a gangjeong inspired fiery red chilli sauce. Topped with Korean slaw fried leeks and our salsa verde (vg)

SALADS

SOMETHING
TO SHARE

DRUNKEN EGG SALAD

Soy sauce marinated eggs, lettuce, avocado, spring onions, toasted sesame seeds

FIVE BEAN SSAMJANG SALAD

Five beans, red onion, bell pepper, lime viaigrette, Perilla Leaf, Ssamjang Sauce

WINGS

MADE WITH FREE RANGE CHICKEN
AWARD-WINNING WINGFEST 2021, 2022, 2024

HONEY BUFFANERO

Double-fried chicken wings coated in our spicy award winning buffalo sauce. Topped with chipotle blue cheese dip, micro coriander



SOY GARLIC BUTTER

Double-fried chicken wings coated in soy garlic butter sitting on a bed of crispy chicken skins - we like to call Chick-Charonnes! Topped with candied Jalapeños and Purple Shiso



GOCHU-GANG

Double-fried chicken wings coated in our award winning Gochu-Gang sauce. Topped off with sesame seeds, spring onions and gochu-mayo



KOREAN FRIED CAULI BITES

Double-fried cauliflower coated in our signature gochu-gang sauce. Topped off with sesame seeds, spring onions and gochu-mayo (vg)

SWEET

SOMETHING
TO FINISH?

BANANA FRITTERS

Fresh bananas coated in panko breadcrumbs. Vanilla ice cream, dulce de leche, toasted almonds



Wing Fest Award
Winning Wings!

(v) vegetarian
(vg) vegan

PLEASE ASK US ABOUT ALLERGENS, MOST OF OUR DISHES CONTAIN CHILLI, SOY SAUCE AND SESAME OIL. SOME OF OUR DISHES ARE VERY SPICY, PLEASE MAKE US AWARE IF THIS IS NOT TO YOUR TASTE.

WINE <small>* All natural wines are curated by Dina, Leyton</small>		125ML	BOTTLE
SPARKLING	PROSECCO (CONTE DI CAMPIANO - VENETO, ITALY) Fresh aromatic notes. Fragrant sparkling wine with notes of apple	6.00	29.50
WHITE + ROSÉ	CIELLO BIANCO (CATARRATTO — SICILY, ITALY) Organic, hazy, unfiltered. Tropical fruits, lemon pith and southern olive oil texture		25.00
	SAUVIGNON BLANC, DOMAINE BEGUDE (SAUVIGNON BLANC — AUDE, FRANCE) Gooseberry and grassy notes; zesty lime and grapefruit on the palate	6.00	34.00
	* VÉ, MAS DE VALÉRIOLE (MERLOT, CALADOC — MEDITERRANE, FRANCE) Rosé. Fresh and crunchy, with notes of raspberry and grapefruit		27.00
RED	GRE2, CRISTO DEL HUMILLADERO (GARNACHA — MADRID, SPAIN) Cherry and redcurrant notes with hints of balsamic		30.00
	ESPRIT, DOMAINE BEGUDE (PINOT NOIR, AUDE, FRANCE) Bursting with fruity notes of cherry and raspberry	7.00	37.00

SOJU	25ML	BOTTLE
GRAPEFRUIT	3.00	15.00
STRAWBERRY	3.00	15.00
PLUM	3.00	15.00
PEACH	3.00	15.00
GRAPE	3.00	15.00