



Ristorante Coreano

"Un'onda di gusto coreano."

Starters



물만두

MUI MANDU

9.

STEAMED DUMPLINGS FILLED WITH
TOFU AND VEGETABLES

구만두

GUN MANDU

9.

CRISPY, GOLDEN-FRIED DUMPLINGS
FILLED WITH TOFU AND GREEN SPRING ONION.
(A HARMONIOUS CONTRAST
BETWEEN CRISPNESS AND SOFTNESS)

바베큐 만두

BARBEQUE MANDU

11.

FRIED DUMPLINGS FILLED WITH BEEF
AND GARNISHED WITH BBQ SAUCE



떡볶이

TTEOKBOKKI

11.

RICE CAKES COOKED WITH "GOCHUJANG" SAUCE
AND SERVED WITH CABBAGE, ONIONS, FISH CAKE,
AND HARD-BOILED EGG.
A TYPICAL KOREAN STREET FOOD DISH.

GOCHUJANG?

FERMENTED PASTE MADE FROM
KOREAN RED CHILI PEPPER, RICE, AND SOY.
A MASHING OF SWEETNESS, SPICINESS, AND TRADITION.

궁중 떡볶이

**GUNGJUNG
TTEOKBOKKI**

13.

RICE CAKES COOKED WITH HOT SAUCE AND
SERVED WITH MARINATED BEEF,
FISH CAKE, CUCUMBER, ONIONS, AND CARROTS



김밥

KIMBAP

10.

RICE ROLL WRAPPED IN NORI SEAWEED FILLED
WITH CARROTS, CUCUMBERS, KOREAN RADISH,
SHREDDED EGG, FISH CAKE, AND SALMON.
A SIMPLE, BUT AUTHENTIC BALANCE OF
FLAVORS AND TEXTURES.

참치 김밥

CHAM CHI KIMBAP

12.

A VARIATION OF CLASSIC KIMBAP WITH
TUNA AND LIGHT MAYONNAISE.
FRESH, CREAMY, AND DELICATE.

불고기 김밥

BULGOGI KIMBAP

12.

KIMBAP WITH KOREAN-STYLE MARINATED BEEF.
SWEET, SAVORY, AND RICH IN UMAMI.

UMAMI REFERS TO THAT DEEP, SAVORY TASTE
THAT MAKES A DISH TRULY DELICIOUS.
IT CAN BE FOUND IN FOODS SUCH AS BROTH,
GRILLED MEAT, FERMENTED SOYBEAN, OR SOY SAUCE.

치즈 김밥

CHEESE KIMBAP

12.

KIMBAP WITH CHEESE.
A TYPICAL KOREAN COMFORT FOOD.

루콜라 김밥

RUCCOLA KIMBAP

10.

KIMBAP WITH FRESH ARUGULA THAT ADDS
A FRESH AND AROMATIC FLAVOR.
A LIGHTER AND MODERN VERSION OF OUR KIMBAP.

"Bada Express" | 16c

THREE ICONS OF KOREAN STREET FOOD:

- KIMBAP (CHAMCHI, BULGOGI, OR CHEESE + €2)
- HALF PORTION OF SPICY TTEOKBOKKI (GUNJUNG + €2)
- HALF PORTION OF MANDU (BBQ + €2)

AN AUTHENTIC SELECTION DESIGNED TO BE SHARED.



김치전 KIMCHI JEON | 11c

SAVORY PANCAKE WITH KOREAN KIMCHI.
AN AUTHENTIC, UNMISTAKABLE TASTE.

IN KOREA, JEON ARE OFTEN
EATEN ON RAINY DAYS,
BECAUSE THE SOUND OF FRYING RESEMBLES
THE SOUND OF FALLING RAIN.

THEY ARE A FOOD THAT BRINGS
WARMTH AND COMFORT.
PERFECT TO ENJOY WHILE STAYING INDOORS.
TRADITIONALLY, THEY ARE PAIRED WITH
A GLASS OF MAJGOLLI,
A LIGHTLY SPARKLING RICE WINE,
CREATING A SIMPLE BUT DEEPLY LOVED MOMENT
IN KOREAN CULTURE.

"WHEN IT RAINS OUTSIDE,
JEON AND MAJGOLLI INSIDE."

해물파전 HAEMUL PA JEON | 13c

SAVORY PANCAKE WITH SEAFOOD,
GREEN SPRING ONIONS, AND EGG.
LIGHT YET FULL OF FLAVOR.
A CLASSIC KOREAN COMFORT FOOD.

모듬전 MODUM JEON | 14c

AN ASSORTMENT OF TRADITIONAL JEON
(KOREAN SAVORY PANCAKES):
BEEF, PINE, CARROTS,
KOREAN RADISH, SPRING ONIONS, AND ZUCCHINI.
CRISPY ON THE OUTSIDE, SOFT ON THE INSIDE.



Bibimbap



비빔밥

BIBIM BAP 14c

WHITE RICE WITH ZUCCHINI,
CARROTS, MUSHROOMS, BEAN SPROUTS, MIXED SALAD, MARINATED BEEF AND EGG,
SERVED WITH SPICY GOCHUJANG SAUCE,
AND A SOYBEAN PASTE SOUP WITH SPINACH, ZUCCHINI, AND TOFU.

HOW TO EAT BIBIMBAP:

1. ADD THE GOCHUJANG;
START WITH HALF, THEN ADJUST TO YOUR TASTE.
2. MIX EVERYTHING—
VEGETABLES, MEAT, RICE, AND EGG — MIX WELL.
3. ENJOY THE FLAVOR!

BIBIMBAP IS BEST WHEN EVERYTHING IS WELL MIXED.



돌솥 비빔밥

DOLSOT BIBIM BAP 15c

BIBIMBAP SERVED IN A HOT STONE BOWL.

WHAT IS DOLSOT?

A TRADITIONAL KOREAN STONE BOWL THAT
RETAINS HEAT AND MAKES THE RICE CRISPY ON THE BOTTOM.

• ALSO AVAILABLE IN VEGETERIAN VERSION

Rice Bowls

치킨마요 덮밥 CHICKENMAYO - DEOPBAP

15c

WHITE RICE SERVED WITH ONIONS
IN SWEET-AND-NOSE SAUCE,
SHREDDED EGG, AND BITE-SIZED FRIED CHICKEN,
GARNISHED WITH MAYONNAISE AND TERIYAKI SAUCE.

돼지김치마요 덮밥 DOEJIKIMCHIMAYO - DEOPBAP

14c

WHITE RICE SERVED WITH PORK AND KIMCHI,
CARROTS, GARLIC, AND ONIONS,
GARNISHED WITH MAYONNAISE AND SHREDDED EGG.



장어덮밥 JANGEO - DEOPBAP

18c

WHITE RICE WITH TERIYAKI-GLAZED EEL,
AVOCADO, AND MIXED SALAD,
GARNISHED WITH SHREDDED EGG
AND SPRING ONIONS.

간장 닭갈비 덮밥 GANJANG DAKGALBI - DEOPBAP

13c

WHITE RICE WITH GRILLED CHICKEN THIGH
MARINATED IN SOY SAUCE
WITH ONIONS AND MINCED GARLIC,
SERVED WITH ZUCCHINI AND CARROTS.

떡볶이 불고기 TUKBAEGI BULGOGI

16c

KOREAN-STYLE MARINATED BEEF WITH ZUCCHINI,
SPRING ONIONS, MUSHROOMS, CARROTS,
AND GLASS NOODLES SERVED IN A HOT STONE BOWL
WITH BROTH WITH RICE ON THE SIDE.

김치 볶음밥 KIMCHI BOKKEUMBAP

14c

STIR-FRIED RICE WITH FERMENTED KIMCHI,
SPRING ONIONS, TUNA, AND CHEDDAR CHEESE.

Noodles



짜장면 JJAJANG NYEON

15c

KOREAN-STYLE NOODLES WITH BLACK BEAN SAUCE, PORK, ONIONS, MINCED GARLIC, ZUCCHINI, AND CABBAGE GARNISHED WITH CUCUMBER SLICES, HARD-BOILED EGG, AND PEANUT.

짜뽕 JJAMPONG

16c

KOREAN-STYLE NOODLES IN SPICY BROTH WITH SEAFOOD, CABBAGE, CARROTS, ONIONS, MINCED GARLIC, AND GREEN SPRING ONIONS.

잡채 JAPCHAE

15c

STIR-FRIED GLASS NOODLES WITH ZUCCHINI, ONIONS, MINCED GARLIC, MUSHROOMS, AND CARROTS GARNISHED WITH GREEN SPRING ONIONS AND SHREDDED EGG.

해물라면 HAEMUL RAMYEON

16c

KOREAN-STYLE RAMEN IN SPICY BROTH WITH SHRIMP, MUSHROOMS, PEANUT SLICES, EGG, AND GREEN SPRING ONIONS.

Zuppe

된장찌개 DOENJANG JIGAE

16c

SLIGHTLY SPICY SOUP WITH FERMENTED SOYBEAN PASTE, ZUCCHINI, ONIONS, MINCED GARLIC, POTATOES, CLAMS, AND TOFU IN A DELICATE BROTH. SERVED WITH A BOWL OF RICE ON THE SIDE.

김치찌개 KIMCHI JIGAE

16c

HEALTHY SPICY SOUP WITH FERMENTED KIMCHI, PORK BELLY, ONIONS, MINCED GARLIC, AND TOFU. "SPICY, DEEPLY KOREAN."

미역국 MIYEOK GUK

16c

SOUP MADE WITH SOFT SEARED AND A FLAVORFUL BEEF BROTH. IN KOREA, MIYEOKGUK IS EATEN ON BIRTHDAYS TO CELEBRATE BIRTH AND WISH FOR GOOD HEALTH. A SIMPLE DISH, YET FULL OF MEANING.

부대찌개 BUDAE JIGAE

35c

(RECOMMENDED FOR TWO PEOPLE)

LARGE SPICY SOUP WITH SPANINAGEL, SLICED BEEF, TOFU, RICE CASSER, DUMPLINGS, ONIONS, MINCED GARLIC, ELMCH, AND NOODLES, GARNISHED WITH CHEDDAR CHEESE AND ENJOI MUSHROOMS. (TWO PORTIONS OF WHITE RICE INCLUDED.)



THIS SOUP ORIGINATED IN SOUTH KOREA RIGHT AFTER THE KOREAN WAR (1950). AT THAT TIME, FOOD WAS LIMITED, AND NEAR THE AMERICAN MILITARY BASES, KOREANS BEGAN USING INGREDIENTS SUCH AS JAPANESE, CANNED SALMAGI, AND BEANS, MIXING THEM WITH SPICY KOREAN BROTH (KIMCHI AND GOCHUJANG).

해물 누룽지탕 HAEMUL NOORONGJI TANG

35c

(RECOMMENDED FOR TWO PEOPLE)

LARGE SOUP WITH SHRIMP, SQUID, AND CLAMS, COOKED IN A SEAFOOD BROTH SERVED WITH CRISPY RICE.

Savory Dishes



삼겹살

SAMGYEOP SAL

22c

GRILLED PORK BELLY, SAUSAGES,
AND ONIONS SERVED WITH LETTUCE
AND KOREAN FERMENTED SOYBEAN SAUCE.

오삼 불고기 ▲

OSAM BULGOGI

16c

STEER-FRIED SCALD AND SLICED PORK
WITH CARROTS, MINCED GARLIC AND ONIONS.
SEASONED WITH SPICY SAUCE AND
GARNISHED WITH GREEN ONIONS.



보쌈

BOSSAM

16c

STEAMED PORK BELLY SERVED WITH SIDES
INCLUDING FRESH KIMCHI
AND SPICY KOREAN FERMENTED SOYBEAN SAUCE.

제육볶음 ▲

JEYUK BOKKEUM

15c

STEER-FRIED SLICED PORK WITH CARROTS,
MINCED GARLIC AND ONIONS SEASONED WITH
SPICY SAUCE AND GARNISHED WITH GREEN ONIONS.

육회

YUKHOE

15c

BEEF TARTARE SERVED WITH PEAR,
RAW EGG YOLK, AND DRIED SEAWEED

불판 불고기

BULPAN BULGOGI

27c

(RECOMMENDED FOR TWO PEOPLE)

THIN SLICES OF BEEF MARINATED
IN SWEET SOY SAUCE
GRILLED WITH ONIONS, ZUCCHINI, CARROTS,
AND GREEN ONIONS.

양념갈비

YANGNYEOM GALBI

21c

KOREAN-STYLE SHORT BEEF RIBS
MARINATED IN SOY SAUCE,
GRILLED WITH SLICED ONIONS AND
GARNISHED WITH GREEN ONIONS.



장어구이

JANGEO

25c

GRILLED EEL GLAZED WITH
SWEET AND SOUR TERIYAKI SAUCE,
SHREDDED EGGS AND GREEN ONIONS,
ACCOMPANIED BY AVOCADO,
NOBI SEAWEED, GINGER,
AND SOY SAUCE.

K-Fried
Chicken

치킨

Korean Chicken



THE ART OF KOREAN FRIED CHICKEN AND SOMAEK

WHEN CRISPNESS MEETS GOLDEN FORM

KOREAN FRIED CHICKEN AND "SOMAEK" (SOJU + BEER)

CAPTURE THE SOUL OF A NATION: A BALANCE OF SWEETNESS AND FRESHNESS.

(IF YOU DON'T KNOW HOW TO MAKE IT, OUR SOMAEK SOMMELIER WILL PREPARE ONE AT YOUR TABLE.)

후라이드 치킨...2k

FRIED CHICKEN

DOUBLE-FRIED CHICKEN, GOLDEN AND CRISP,
SERVED WITH FRENCH FRIES, MAYONNAISE, KETCHUP, AND PICKLED RADISH.



1. Original Chicken

CRISP AND COOKED

THE PURE TASTE OF KOREAN FRIED CHICKEN.

2. Yangnyeom Chicken

SWEET AND SPICY KOREAN SAUCE

A CLASSIC FAVORITE.

3. Galbi Chicken

BARBECUED IN SOU SAUCE AND CAROL

AN ELEGANT VERSION OF THE ORIGINAL FRIED CHICKEN.

4. Meta & Meta

LOW FAT BAKED FRY WITH

TWO SPECIAL TOPPINGS OF YOUR CHOICE.

소맥 SOMAEK

DO YOU WANT TO TRY A TYPICAL DRINK?

SOMAEK IS MADE JUST FOR YOU

IT IS ONE OF KOREANS' FAVORITE DRINKS

A SIMPLE YET IRRESISTIBLE MIX OF SOJU AND BEER.

REFRESHING AND EASY TO DRINK.

SOMAEK IS THE PERFECT COMPANION FOR SHARABLE DRINKS LIKE KOREAN FRIED CHICKEN.

Bibite

Non-Alcoholic

물	STILL WATER 0.65L	___3C
탄산수	SPARKLING WATER 0.65L	___3C
물로수	SOFT DRINKS (COCA-COLA, COKE ZERO, SPRITE, FANTA)	___3C
아이스티	FUZE TEA (LEMON & PEACH) 330 ML	___4C
따뜻한 차	HOT TEA	___4C

Alcoholic

페로니 병맥주	PERONI BEER 640 ML BOTTLE	___5C
이크누사 병맥주	ICHINUSA UNFILTERED BEER 500 ML BOTTLE	___3C
한국 맥주	KOREAN BLONDE BEER 330 ML BOTTLE	___5C
한국 맥주	KOREAN BLONDE BEER 500 ML BOTTLE	___4C
막걸리	MARGOLLI (SWEET FERMENTED RICE WINE) 750 ML	___10C
복분자주	RASPBERRY WINE 375 ML	___10C
소주	SOJU (KOREAN DISTILLATE) 350 ML (VARIOUS FLAVORS)	___15C

KOREAN APÉRITIFS

막테일	MAKTAIL (RICE WINE BASED)	___5C
복테일	BOKTAIL (RASPBERRY WINE BASED)	___1C
하이볼 & 유자하이볼	HIGHBALL & YUZU HIGHBALL	___3C

Caffè

에스프레소	CAFFÈ ESPRESSO	___3C
마키아도	CAFFÈ MACCHIATO	___3C
아메리카노	CAFFÈ AMERICANO	___3C
아이스 아메리카노	CAFFÈ AMERICANO COLD	___3C
믹스커피	CAFFÈ COREANO	___3C
아이스 믹스커피	CAFFÈ COREANO COLD	___3C
말차라떼	MATCHA LATTE	___4C
아이스 말차라떼	MATCHA LATTE COLD	___5C

Vini



BEPIN DE ETO (BRUT & EXTRA DRY)

PRODUCED WITH FINE BUBBLES AND BRIGHT FRESHNESS.
RECOMMENDED WITH: CHICKEN MAYO, JIANGPONG

4

25



BRAMITO DELLA SALA CHARDONAY

FRESH AND REFINED CHARDONAY WITH MINERAL NOTES AND LIVELY ELEGANCE.
RECOMMENDED WITH: TTEOKBOKGI, JEYUK BOKKUM

6

35

'IL BRUCIATO' BOLGHERI DOC

SOFT AND REFINED BOLGHERI, WITH INTENSE AROMAS AND A HARMONIOUS FINISH.
RECOMMENDED WITH: BULGOGGI, JEON

8

40

ROSSO DI MONTALCINO 'PIAN DELLE VIGNE' 2022

YOUNG AND FRAGRANT SANGIOVINE, JUICY AND SURPRISINGLY BALANCED.
RECOMMENDED WITH: HAEML BANYEON, ONAH BULGOGGI

8

40

BRUNELLO 'PIAN DELLE VIGNE' 2020

INTENSE AND VELVETY BRUNELLO, WITH WARM AROMAS AND BEAUTIFUL COMPLEXITY.
RECOMMENDED WITH: BOKNAM

90

PINOT NERO DELLA SALA 2022

ELEGANT AND BRIGHT PINOT NOIR
WITH CLEAN FRESHNESS AND DELICATE RED FRUIT NOTES.
RECOMMENDED WITH: BUDAEJIGAE, YANGNYEON GAE

95

desserts



호떡 HOTTEOK 7c

SWEET PANCAKE FILLED WITH BROWN SUGAR,
ASSORTED SEEDS, AND CHOPPED NUTS.
TOPPED WITH CARAMEL SYRUP AND WHIPPED CREAM.
SERVED WITH A SCOOP OF ICE CREAM.

떡 & 약과 TTEOK E YAKGWA 6c

RICE CAKE FILLED WITH SWEET RED BEAN PASTE
AND A KOREAN HONEY-SESAME COOKIE.
SERVED WITH A SCOOP OF ICE CREAM.

크로플 CROFFLE 7c

CRESSANT DOUGH COOKED LIKE A WAFFLE,
TOPPED WITH DARK CHOCOLATE SYRUP AND WHIPPED CREAM,
SERVED WITH A SCOOP OF ICE CREAM
(ORIGINAL / OREO / LOTUS)



단팥빵 DANPAT PPANG 6c

DONUT FILLED WITH SWEET RED BEAN PASTE
TOPPED WITH DARK CHOCOLATE SYRUP.
SERVED WITH A SCOOP OF ICE CREAM.

TRADITIONAL KOREAN DRINKS

식혜 SIK-HYE 3c

TRADITIONAL KOREAN RICE PUNCH.

수정과 SUJEONG-GWA 3c

TRADITIONAL KOREAN CINNAMON PUNCH.

그레이프 펄스 GRAPE PEARLS 3c

SWEET DRINK WITH GRAPE PEARLS.



@ristorante _coreano _bada

Allergeni



SCARICARE IL QR CODE
PER VISUALIZZARE
IN CASO DI DIFFICOLTÀ
QUESTO AL NOSTRO SITE
LA VERSIONE CARTA ALTA