

Our philosophy honors the tradition of the Korean table, where all dishes are served simultaneously. We have moved away from the classic division between appetizers and main courses to encourage shared moments and communal flavors. Our signature banchans, prepared from scratch, and fresh leaves are served as unlimited accompaniments – please feel free to ask your server for a refill. Most of our dishes are finished with spring onions and sesame seeds; if you prefer them without, simply let our team know.

Please note that items featuring gochujang, gochugaru, and kimchi are spicy by default.

KOREAN FRIED CHICKEN 치킨 with rice and banchans

YANGNYEOM KFC (<i>spicy</i>) fried chicken, gochujang glaze, peanuts	670g	49.00
GANJANG CHICKEN (<i>mild</i>) fried chicken, sweet soy-garlic glaze, sesame seeds	600g	49.00
HOT & SOUR (<i>vinegary</i>) fried chicken, rice vinegar and gochugaru oil glaze, onions	565g	49.00
KFC BANBAN (<i>half & half</i>) a combination of any two KFC flavors	700g	53.50

+chicken 150g (17.50) +oyster mayonnaise (5.00) -without banchans (-3.00) -without rice (-4.00)

BIBIMBAP 비빔밥 hot rice bowl for mixing with toppings

(served with spicy gochujang paste or salty-sweet-bitter fermented doenjang paste)

VEGETABLE carrots, zucchini, cucumber, mung bean sprouts, soybean sprouts, shiitake mushrooms, pickled radish, spinach, roasted seaweed, fried egg, spring onions, sesame / +tofu (10.00)	700g	53.00
+ BRAISED PORK	870g	59.50
+ GROUND BEEF	870g	69.50

CLASSICS 대표 한식 with rice and banchans

BOSSAM slow-cooked pork belly, ssamjang paste, saeujeot salted shrimp, leaves	520g	69.50
BULGOGI grilled beef sirloin, bulgogi sauce essence, grilled spring onions, leaves	580g	93.00
MAEUN-SOBULGOGI spicy version of our beef sirloin bulgogi	620g	95.00
TOFU JORIM fried tofu, gochugaru glaze, cilantro (v)	520g	48.50
OYSTER MUSHROOMS K-BBQ house marinade gochujang, onions, cilantro, leaves (v)	590g	53.00
MAPADUBU silky tofu, ground beef, roasted gochugaru	650g	57.00

TTEOKBOKKI rice cakes, gochujang and gochugaru reduction, medium-boiled egg	450g	46.50
+mozzarella cheese (10.00) / +4 pcs vegetable fried dumplings (6.50)		

JAPCHAE sweet potato glass noodles, oyster mushrooms, spinach, vegetables (v) (GF)	450g	49.50
BEEF JAPCHAE sweet potato glass noodles, oyster mushrooms, spinach, vegetables, beef sirloin	460g	69.50

SOUPS 국물 요리 with rice and banchans

KIMCHI JJIGAE aged kimchi, pork neck, natural tofu	1050g	48.00
MIYEOK GUK mild seaweed soup, onions (v)	750g	29.50
MANDU GUK beef broth, pork mandu dumplings, egg, seaweed, fish cake	720g	59.50

MANDU DUMPLINGS **만두** (served with a choice of sauce: oyster mayo or peanut sauce (v))

MANDU vegetable steamed dumplings, tofu-kimchi filling (10 / 6 pcs) (v) 560g 54.50
330g 39.50

MANDU meat steamed dumplings, pork-kimchi filling (10 / 6 pcs) 360g 54.50
235g 39.50

KIMCHI BOKKEUM BAP 김치볶음밥 hot rice bowl with kimchi and a fried egg

STANDARD BOKKEUMBAP 520g 48.50

+ TOFU 620g 53.00

+ BRAISED PORK 520g 53.00

+ TUNA and cheese 820g 58.50

+mozzarella cheese (6.50)

SMALLER PLATES 작은 요리

BANCHAN SET various variations of kimchi, pickles, marinated vegetables and eomuk 240g 29.50

CRISPY MANDU chicken, zucchini, cheese, kimchi aioli, oyster mayo (3 pcs) 140g 25.00

ENOKI MUSHROOMS gochujang paste, onion and cucumber pickles, rice (v) 220g 29.50

EDAMAME butter, sesame, cilantro, lemon 220g 25.00

SPICY EDAMAME butter, sesame, gochugaru, dill, cilantro, lime 220g 27.00

CORN DOG chicken sausage, mozzarella, panko 230g 29.50

DESSERT 후식

TAPIOCA coconut milk, seasonal fruit mousse, pistachios (v) (GF) 110g 29.50

CHEESECAKE vanilla, seasonal jam, ginger cracker 110g 29.50

EXTRAS 추가

fortune cookie 4.00 / fried or boiled egg 5.00 / portion of rice 9.50 / your favorite banchan 9.50

oyster mayo / vegan kimchi aioli (v) / mustard dip (v) / peanut sauce (v) 5.00



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to explore our visual menu and full descriptions

UNDER SEOUL is our tribute to the authentic flavors of the Korean Peninsula. We consciously reject modern, oversweetened trends, returning to the bold cuisine of the 90s - full of deep umami and uncompromising character. We bring inspirations for our menu from our travels from Seoul to Busan. We create in the rhythm of nature, cooking with original products imported from Korea. If you prefer spicier dishes - let us know, however, out of respect for our culinary DNA, we never reduce the base spiciness of our dishes. We respect food, so if you haven't finished everything, feel free to ask for a takeaway container (2.50). To ensure quality of service, we do not split bills at one table, and a 10% service charge is added to groups of 8 or more. Place delivery orders directly through www.underseoul.pl. A list of allergens and ingredients is available from our staff.

MENU 메뉴

KIMBAP 김밥 classic Korean seaweed rice rolls, served cold
(available every Wednesday or on special order)

OYSTER MUSHROOM & CHEDDAR oyster mushrooms, cheddar cheese, mayonnaise, danmuji pickled radish, cucumber, carrot, spring onions, sesame seeds 310g **45.50**

OYSTER MUSHROOM & SPINACH oyster mushrooms, spinach, vegan mayonnaise, danmuji pickled radish, cucumber, carrot, scallions, sesame seeds (v) 370g **45.50**

GANJANG CHICKEN & EOMUK mild fried chicken, Korean fish cake (eomuk), kimchi, danmuji pickled radish, scallions, sesame seeds, oyster mayonnaise 400g **46.50**

YANGNYEOM KFC spicy fried chicken, gochujang glaze, peanuts, kimchi, danmuji pickled radish, cucumber, scallions, sesame seeds, oyster mayonnaise 400g **45.50**

PULLED PORK & CHEDDAR pulled pork, cheddar cheese, mayonnaise, danmuji pickled radish, cucumber, carrot, scallions, sesame seeds 390g **48.50**

BULGOGI beef sirloin, bulgogi sauce, mayonnaise, danmuji pickled radish, cucumber, carrot, scallions, sesame seeds 390g **67.50**

each kimbap is cut into 10 pieces, served with soy sauce and a choice of one dip:

oyster mayonnaise / mustard dip (v) / vegan kimchi aioli (v) / additional sauce - **5.00**