

도시락

DOSIRAK

175 kr

Choose from three flavorful dishes – all served with rice and three banchan: kimchi, pickled cucumber, and crisp lettuce with sesame dressing.

BULGOGI BEEF

Thinly sliced chuck flap, marinated in a sweet soy base with garlic and sesame. A Korean favorite that combines tender meat with a deep umami flavor.

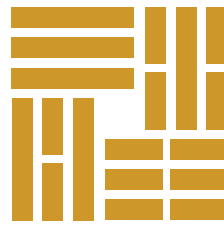
GOCHUJANG-MARINATED CHICKEN

Swedish chicken thigh fillet marinated in a spicy-sweet chili sauce with gochujang, garlic, and sesame oil. Juicy, flavorful, and with a delightful heat.

KIMCHI-JJIGAE

(vegan) Traditional Korean stew with kimchi, tofu, and vegetables. Spicy, tangy, and full of character.

Kindly inform us of any allergies



CHINGU

점심 메뉴

LUNCH MENU

weekdays 11-14:30

New BIBIMBAP 175:-

Choose protein: **Beef or chicken**

A classic Korean rice bowl topped with vegetables, kimchi and protein a fried egg, and our house-made gochujang sauce. Mix it all together for the perfect balance of flavors.

추가

EXTRA

Korean Fried Chicken (2pcs) 49kr

Crispy double-fried chicken coated in our signature gochujang sauce.

Mayak Egg 29kr

Addictive creamy soft-boiled eggs in a flavorful soy marinade with garlic, chili, and sesame.

RICE 35kr

BANCHAN 35kr

Choose from: kimchi, cucumber, radish, or bean sprouts.

DRINKS

생맥주 Draught beer

30cl 76:- / 40cl 98:- Asahi Superdry

30cl 105:- / 40cl 134:- Gästöl

맥주 Beer

98:- Cass (korean lager)

98:- Terra (korean lager)

115:- Raiden Japan IPA

110:- Estrella inedit ESP

무알콜 맥주 Non-alcoholic beer

65:- Asahi Superdry 0.0%

소프트 드링크 Softdrinks

45:- Milkis korean milksoda

65:- San Pellegrino sparkling water 50cl

45:- Coca Cola/Coke Zero/Fanta/Sprite

55:- Gingerbeer

65:- Yuzu lemonade

60:- Orange juice

와인 Wine

150:- Chateau l'Ermite d'Auzan blanc (FR)

145:- Chavin Cabernet Sauvignon (FR)

커피 Coffee

40:- Drip coffee