

MEXICAN-KOREAN  
AWARD-WINNING  
STREET FOOD



# MEXICAN SEOUL

멕시코  
칸  
서울

@MEXICAN.SEUL  
#SEOULSOFMISCHIEF  
MEXICANSEOUL.CO.UK

간식	<b>SMALL BITES</b> GET THE PARTY STARTED	<b>ELOTE RIBS</b> Corn on the cob ribs, miso mayo, pecorino cheese, korean chilli flakes. (v)	8.00
		<b>TUNA TOSTADA</b> Corn tortilla, sashimi grade tuna, guacamole, topped with oi-muchim, fried leeks.	12.00

타코	<b>TACOS</b> KOREAN-STYLE TACOS 2 TACOS PER PORTION	<b>SPICY PORK BELLY</b> Corn tortilla, thinly sliced pork belly marinated for 24 hours. Topped with Korean slaw, lime crema, fried leeks and our homemade salsa verde.	10.50
		<b>BULGOGI BEEF</b> Corn tortilla, beef shin braised for 7 hours in sweet soy sauce marinade. Topped with Korean slaw, pickled red onion, coriander and our bibimbap inspired sauce.	10.50
		<b>SPICY TOFU</b> 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)	9.50

날개	<b>WINGS</b> AWARD-WINNING WINGFEST 2021, 2022	<b>HONEY BUFFANERO</b>  Double-fried free range chicken wings coated in our award winning buffalo sauce. Topped with chipotle blue cheese dip, micro coriander.	9.00
		<b>GOCHU-GANG</b>  Double-fried free range chicken wings coated in our award winning Gochu-Gang sauce. Topped off with sesame seeds, spring onions and gochu-mayo.	9.00
		<b>KOREAN FRIED CAULI BITES</b> Double-fried cauliflower coated in our signature gochu-gang sauce. Topped off with sesame seeds, spring onions and gochu-mayo. (vg)	8.00



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.

와인	WINE	125ML	BOTTLE
SPARKLING	<p>* GRINTON, MOVEST (CHARDONNAY — VENETO, ITALY)</p> <p>Pink grapefruit and bitter herbs, alongside some tropical fruits</p>	7.00	39.00
WHITE	<p>CIELLO BIANCO (CATARRATTO — SICILY, ITALY)</p> <p>Organic, hazy, unfiltered. Tropical fruits, lemon pith and southern olive oil texture</p> <p>SAUVIGNON BLANC, DOMAINE BEGUDE (SAUVIGNON BLANC — AUDE, FRANCE)</p> <p>Gooseberry and grassy notes; zesty lime and grapefruit on the palate</p> <p>* GIA, CRISTIANO GUTTAROLO (TREBBIANO — PUGLIA, ITALY)</p> <p>Energetic citrus, wildflowers &amp; sea salt</p>	6.00	34.00
ORANGE / ROSÉ	<p>* VÉ, MAS DE VALÉRIOLE (MERLOT, CALADOC — MEDITERRANE, FRANCE)</p> <p>Rosé. Fresh and crunchy, with notes of raspberry and grapefruit</p> <p>* CARANTINA, MONTEFORCHE (GARGANEGA — VENETO, ITALY)</p> <p>Terroir energy, Stone fruits, smoke &amp; hint of tannin</p>	7.00	39.00
RED	<p>GRE2, CRISTO DEL HUMILLADERO (GARNACHA — MADRID, SPAIN)</p> <p>Cherry and redcurrant notes with hints of balsamic</p> <p>LE CERISIER, DOMAINE BEGUDE (PINOT NOIR, AUDE, FRANCE)</p> <p>Bursting with ripe cherries and wild strawberries abound</p>	6.00	34.00

\* All natural wines are curated by Dina, Leyton