

Olle Korean Barbecue Menu

Address:

88 Shaftesbury Ave, London W1D 6NH, United Kingdom

Phone: +44 20 7287 1979

Opening times:

12:00 PM - 10:30 PM

Starters

Japchae	£14.50
Topokki	£13.50
Seafood Pajeon	£14.90
Kimchi Jeon	£13.90

Salad

Olle House Salad	£12.50
Tofu Salad	£14.50

Side Dishes

Olle Special Kimchi	£8.90
Kimchi Selection	£8.90
Namool Selection	£8.90

Chef's Special

Tang Soo Yook	£13.90
Kan Pung	£13.90
Dak Galbi	£14.90
Kan Pung Prawn	£14.90
Spicy Squid Bokkeum	£14.90

Rice And Noodles

Grilled Eel Deopbab	£18.50
Stir-Fried Seafood Udon	£12.90
Naeng Myeon	£12.90
Beef Dolsot Bibimbap	£13.90
Beef Tartare Dolsot Bibimbap	£16.50

Beef

Ox Tongue	£13.90
Ribeye	£28.50
Chadol Bagi	£18.50
Galbi	£22.50
Salchi Sal	£24.50

Pork

Pork Belly	
Marinated Pork Belly	

Stews

Yook Gae Jang	
Seafood Dwen Jang Jjigae	£13.80
Chadol Dwen Jang Jjigae	£13.80
Kimchijjigae	£13.80
Sundubu Jjigae	£13.80

Korean Fried Chicken

Half Chicken	£14.90
Whole Chicken	£26.90

Seafood

Tiger Prawn	£16.90
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Bbq Sides

Lettuce And Spring Onion	£4.90
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Mushroom	£9.50
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Wagyu Beefs

Wagyuribeye

Lunch Menu

Bulgogi
Marinated Pork Belly
La Galbi
Al-Bap
Saengseon Jjim

Korean Alcoholic Drinks

Soju	£17.50
Jinro Is Back	£17.50
Hwayo	£39.50
Saero	£17.50

Korean Rice Wine

Makgeolli	£18.50
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Sake

Shochikubai Taruzake Yoshino Sugi	£24.50
Kubota Senju Tokubetsu Honjozo	£27.90

Plum Wine

Takara	£7.50
Seol Joong Mae	£18.50

Whisky & Scotch

Hibiki 43% Japan	£18.50
Yamazaki 43% Japan	£18.00

Sparkling Wines

Champagne	£74.50
Prosecco	£32.50

White Wines

Pinot Grigio	£7.50
Sauvignon Blanc	£7.50
Chardonnay	£28.50
Sancerre	£64.50
Viognier	£32.50

Red Wines

Cabernet Sauvignon	£7.50
Bordeaux	£37.50
Malbec	£32.50
Barolo	£42.50
Amarone	£75.50

Others

Tempura	£18.50
Wagyu Steak Tartare	£19.50
Savory Egg Souffle	£12.00
Mandu	£8.50
Yuk Hwae	£17.90

At Olle Korean Barbecue, located at 88 Shaftesbury Ave, London W1D 6NH, the menu offers an exciting blend of traditional and innovative Korean dishes, ensuring that every visit is a delightful culinary adventure. Whether you're a Korean cuisine enthusiast or a first-timer, the variety of flavors, textures, and spices will make your meal memorable.

Starting with the Starters, Olle Korean Barbecue offers a selection of dishes that set the perfect tone for the meal. Japchae, a savory dish of stir-fried glass noodles with vegetables and a slight sweetness, is a must-try for its delightful balance of flavors. If you're craving something with a bit of heat, Topokki, spicy rice cakes served in a rich, tangy sauce, will surely hit the spot. For seafood lovers, Seafood Pajeon, a Korean-style savory pancake packed with shrimp and squid, is a crispy, satisfying starter. Another favorite is Kimchi Jeon, a kimchi pancake that's both spicy and crunchy, offering a delicious twist on the traditional Korean kimchi.

Moving on to Salads, the Olle House Salad provides a refreshing balance to the rich barbecue dishes. It's light, crunchy, and dressed perfectly for a vibrant start. If you're looking for something heartier yet still fresh, the Tofu

Salad offers a gentle, silky contrast with the crispy vegetables and light dressing.

For those who enjoy variety and authentic Korean accompaniments, the Side Dishes at Olle are exceptional. Olle Special Kimchi and the Kimchi Selection showcase the vibrant, fermented flavors that are a hallmark of Korean cuisine, perfect for those who love the bold, spicy kick that kimchi provides. The Namool Selection, a variety of seasoned vegetables, brings balance to the meal with its earthy, savory flavors.

When it comes to Chef's Specials, Olle Korean Barbecue truly shines. The Tang Soo Yook, a Korean-style sweet and sour pork dish, is a standout with its crispy, golden-brown pork bathed in a rich, tangy sauce that delivers a perfect balance of sweet and sour. The Kan Pung, a fried chicken dish with a garlic-based sauce, offers an irresistible umami flavor that will have you reaching for more. For something spicier, the Dak Galbi, a stir-fried chicken dish with vegetables and spicy sauce, is packed with flavor and heat. If you prefer seafood, Kan Pung Prawn takes the same delightful garlic sauce and pairs it with prawns, creating a deliciously bold dish. Another standout is the Spicy Squid Bokkeum, where tender squid is stir-fried with a mix of spicy, savory sauces, creating an explosion of flavor.

For the Rice and Noodles lovers, Olle Korean Barbecue serves up a variety of comforting options. The Grilled Eel Deopbab is a beautifully grilled eel served over rice, offering a smoky, savory taste that pairs perfectly with the rice. The Stir-Fried Seafood Udon is a hearty, flavorful dish with a mix of seafood, vegetables, and chewy udon noodles that's satisfying in every bite. If you're in the mood for something refreshing and cool, the Naeng Myeon, a cold noodle dish served in a chilled broth with a touch of spice, is perfect for cleansing the palate. The Beef Dolsot Bibimbap and Beef Tartare Dolsot Bibimbap are ideal for those who enjoy a mix of hot and cold elements. The bibimbap is served in a sizzling stone pot, where the rice crisps at the bottom, and you can mix in a combination of seasoned vegetables, a fried egg, and your choice of tender beef.

With so many exciting options on the menu, Olle Korean Barbecue brings the best of Korean flavors to London, offering everything from bold, spicy dishes to milder, more delicate flavors. Whether you're in the mood for barbecue, noodles, or seafood, this spot is a must-visit for anyone craving authentic and mouthwatering Korean food.