

Assa Menu

Address:

23 Romilly St, London W1D 5AQ, United Kingdom

Phone: +44 20 7734 9050

Opening times:

12:00 PM - 11:00 PM

Banchan,

Kimchi	£3.50
	£3.50
Mu Chae Namul	£3.50
Si Gum Chi Namul	£3.50
Mi Yeok Namul	£3.50

Jeon

Pa Jeon	£8.50
Seafood Pa Jeon	£10.50
Kimchi Jeon	£8.50
Seafood Kimchi Jeon	£10.50
Cheese Kimchi Jeon	£10.50

Twigim

Tang Su Yook	£13.20
Sweet & Spicy Prawn	£13.20
Cream & Cheese Prawn	£13.20
Ggan Pung Prawn	£13.20
Twigim Gizzard	£13.20

Side Dish

Gim Mari Twigim	£6.90
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Pork Dumpling	£6.90
Jap Che Dumpling	£6.90
Kimchi Dumpling	£6.90
	£6.90

Korean Hot Pot,

Retro Bu Dae Jji Gae	£31.00
Curry Bu Dae Jjigae	£31.00
Curry Kimchi Bu Dae Jjigae	
Rose Bu Dae Jji Gae	£31.50

Topping,

Ramyeon Noodle	£3.00
Sweet Potato Noodle	£3.00
Japanese Udon Noodle	£3.50
Jjampong Noodle	£3.50
Mushroom & Lotus Root	£7.00

Traditional Korean Drinks

Su Jung Gwa
Shikhye

Korean Soft Drink

Watermelon Soda	£4.00
Mango Soda	£4.00
Melon Soda	£4.00
Green Grape Soda	£4.00
Milkis	£4.00

Soft Drink

Coca-Cola	£3.00
Zero Cola	
Sprite	£3.00
Fanta Orange	£3.00
Mango Coke	£3.30

Fruit Juice

White Peach Juice	£3.50
Plum Juice	£3.50
Orange Juice	£3.50
Apple Juice	£3.50
Pear Juice	£3.50

Toppoki

Ramyeon Toppoki	£10.50
Dangmyeon Toppoki	£10.50
Jajang Toppoki	£10.50
Cheese Toppoki	£13.00
Seafood Toppoki	£13.00

Lemonade & Iced Tea

Lemonade	£4.00
Blue Lemonade	£4.00
Pink Guava & Lime Lemonade	£4.00
Peach Sparkling Iced Tea	£4.00
Mango Sparkling Iced Tea	£4.00

Traditional Cloudy Rice Wine

Makgeolli	£16.50
Honey Makgeolli	£17.50
Lychee Makgeolli	£17.50
Apricot Makgeolli	£17.50
Grapefruit Makgeolli	£17.50

Naengmyeon

	£12.00
Spicy Naengmyeon	£12.00

Others

Ramyeon Toppoki	£11.50
Jajang Toppoki	£11.50

Cheese Toppoki	£14.00
Seafood Toppoki	£14.00
Cheese & Cream Toppoki	£14.00

At Assa, located at 23 Romilly St, London W1D 5AQ, the menu offers a delightful array of traditional Korean dishes that promise to bring the vibrant flavors of Korea to your table. As you step into this cozy eatery, you're greeted with an extensive menu that highlights the essence of Korean cuisine through a variety of authentic dishes, from spicy, savory snacks to hearty main courses.

One of the first things you'll notice when dining at Assa is the Banchan, the small side dishes that accompany every meal. These bite-sized portions are an essential part of Korean dining culture, and Assa delivers them with finesse. You can expect classics like Kimchi, a tangy and spicy fermented dish, and (Kkakdugi), which is crunchy and refreshing radish kimchi. Other notable options include Mu Chae Namul (seasoned radish), Si Gum Chi Namul (spinach), and Mi Yeok Namul (seaweed). Each of these small dishes is prepared with care and bursts with flavor, giving diners a true taste of Korea.

The Jeon (Korean pancakes) section of the menu is another highlight. Assa offers a variety of these crispy, savory treats that are perfect for sharing. Pa Jeon, a simple yet satisfying scallion pancake, is a must-try. If you're craving something more adventurous, opt for Seafood Pa Jeon, which is loaded with fresh, plump seafood. For those who enjoy a spicy twist, Kimchi Jeon, Seafood Kimchi Jeon, or Cheese Kimchi Jeon are also available, combining the perfect blend of heat and flavor in every bite.

For those in the mood for deep-fried indulgence, the Twigim section is where the magic happens. Here, you'll find dishes like Tang Su Yook, a crispy, sweet and sour pork dish that's sure to satisfy your taste buds. Another fan favorite is the Sweet & Spicy Prawn, where succulent prawns are coated in a perfect balance of sweetness and heat. If you're craving something rich and creamy, try the Cream & Cheese Prawn or Ggan Pung Prawn, both of which bring a luxurious twist to the classic fried prawn dish. For something a bit different, Twigim Gizzard offers a crunchy, savory bite that's both unique and delicious.

Assa also offers a selection of dumplings that are perfect as a snack or a side dish. Whether you go for the Gim Mari Twigim (seaweed-wrapped fried rolls), Pork Dumplings, Jap Che Dumplings (with stir-fried glass noodles), or Kimchi Dumplings, each option brings a different texture and flavor to the table. One standout is the (spicy cream chicken dumpling), which delivers a delightful balance of heat and creaminess.

When it comes to hot pots, Assa's (Jeongol) offerings are not to be missed. These rich and hearty Korean hot pots are perfect for sharing, especially during the colder months. The Retro Bu Dae Jji Gae, a Korean Army Stew, is a nostalgic comfort food that combines sausages, spam, and kimchi in a flavorful broth. If you're in the mood for something with a bit more heat, the Curry Bu Dae Jjigae and Curry Kimchi Bu Dae Jjigae add a spicy kick to the traditional stew. Another option, the (Curry Cream Bu Dae Jji Gae), combines the warmth of curry with a creamy texture for a rich, satisfying dish. For a more delicate flavor profile, try the Rose Bu Dae Jji Gae, a creamy and fragrant stew that offers a softer, more refined take on the classic.

Overall, Assa's menu is a fantastic representation of Korean cuisine, offering everything from the humble Banchan to rich, flavorful stews. The combination of bold flavors, high-quality ingredients, and expert preparation ensures that each dish is memorable. Whether you're a fan of spicy kimchi, savory pancakes, or comforting hot pots, there's something for everyone at Assa.

