

Welcome to Korean High Cuisine!

The good meal is medicine.

*Nothing is more precious than health.
The healthy dishes of Lee's Nagrin carefully prepared
will think about your health.
NO chemical additives!*

여러분의 건강을 생각하며 정성으로 준비한
리스 나그린의 참살이 요리
화학조미료 및 첨가제를 사용하지 않습니다.

Nagrin

Nagrin is a poetic expression and contracted by two words, “na”=me and “gribda”=to miss. This beautiful word was coined for the first time by the owner and chef Elena Lee’s father-in-law, who dedicated this word to his wife, Elena Lee’s mother-in-law, who opened her boutique in 1970.

If we translate it into English, it would simply mean “that I miss it, that I adore”.

But the meaning is something more living, poetic and relative. In the circumstance in which we find ourselves, everyone can give his interpretation to this expression that can evoke a person or a place, whose memories are vaguely tenuous, but emerge gradually on the horizon of homesickness that incites the desire to return.

We choose this word just to give our customers the same emotion that would encourage them to come back to us to savor the real Korean flavor of Lee’s Nagrin.

“나그린”이란 “나 그리운 “이라는 말을 보다 간결하게 시적으로 표현한 단어입니다.

거의 40여년 전 본 한식당의 주인이자 요리사인 이호경 사장의 시어머니께서 양품점을 개업할 때 시아버지께서 작명해 주신 상호명이었습니다.

“나그린”은 언젠가 만난 적이 있어 가슴에 추억과 기억을 남기고 있는 사람, 혹은 언젠가 가 본 적이 있어 향수를 일으키는 장소, 그래서 다시 보고 싶고 다시 가고 싶은 장소에 대한 그리움을 함축하고 있습니다.

Lee’s 한식당이 제공하는 모든 요리와 환경이 찾아온 모든 고객들에게 그리운 마음을 깊이 남기고 싶기에 상호명을 “나그린”으로 하였습니다.

언제 어디서든 고객들이 그리움에 다시 찾게 되는 친절한 서비스와 기쁨의 맛을 담은 요리를 제공하고자 Lee’s Nagrin은 늘 최선을 다 할 것입니다.

Lee's Nagrin concept

The concept of courses doesn't exist in Korean culinary culture.

All different types of food are brought to the table at the same time without distinction between appetizer, first and second. The guests do normally share the dishes between them with the exception of rice and soup which are served in individual portions.

However, Lee's has made its strong point to shape its service around Italian table etiquette, as of the best suit a varied range of customers.

A wide choice of dishes is therefore available in courses and to be eaten without sharing, starting with light appetizers and following with rice, noodles, meat and fish. Our honour is the harmony between traditionalism (taste and cooking methods) and modernity (refined variations and serving style).

Reminder at the table

1. The oldest guest should start eating first.
2. The spoon or the chopsticks should be hold with the right hand.
3. For the whole duration of the meal, the chopsticks should never be left in the rice or soup bowl.
4. The bowl shouldn't be hold while eating rice or soup out of it.
5. You shouldn't stretch over the table while trying to reach for food.
6. Neither food nor seasonings should be put in the rice bowl.
7. A bitten piece of food shouldn't be left in a shared plate. It would be best to cut every food into smaller pieces with the chopsticks before considering biting into it.
8. The food shouldn't be cut using fingers.
9. While eating, both the left hand or either of the arms shouldn't rest on the table.
10. You shouldn't leave the table until the last person has finished his meal.

extract from the book : "LA COREA – VITA E TESORI" (Korea-life and treasures)

written by Prof. Min Sang CHO

**IN OUR PRODUCTS BE ABLE TO PRESENT
IN TRACE THE FOLLOWING ALLERGENS
(Dir.2003/89/CE-Regolamento UE 1169/2011):**

- CEREALS CONTAINING GLUTEN: wheat, rye, barley, oats, spelt, kamut or their hybridized strains and its derived products
- EGGS and its derived products
- SOY and its derived products
- SESAME SEEDS and its derived products
- MILK and its derived products (including lactose)
- NUTS, that means: almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia nuts or Queensland nuts and its derived product
- PEANUTS and its derived product
- LUPINS and its derived product
- SULPHUR DIOXIDE AND SULPHITES
- SHELLFISH and its derived product
- FISH and its derived product
- MOLLUSC and its derived product
- MUSTARD and its derived product
- CELERY and its derived product

***Customers with food allergies should contact our staff
to ask more information about the possible presence of allergens
in our proposed preparations.***

Kimchi (김치)

: marinated, spicy and fermented vegetables.

Korean people tried to preserve for a long time, especially for the harshest seasons, the main food of the time, vegetables. The kimchi was born from this necessity.

It is a conservation technique in which the vegetables are marinated in brine for hours and then is drained and mixed with different spices and then let it ferment in earthenware jars.

In the past mainly white turnip was used, but nowadays kimchi is commonly made with Chinese cabbage.

In addition to being universally recognized as the most healthy dish, kimchi is indispensable for the Korean people.



Jang (장)

: fermented korean sauce.

The important components that decide the Korean traditional taste are just the various “jang”.

Among these are famous Ganjang (soy sauce), Gochujang (chili paste) and Doenjang (soy paste).

As revealed by the translation, the “jang” are soy-based and to make them, they are fermented and stored in earthenware jars and they require great patience and long devotion to the point that it was considered a family ritual. It is still difficult to find a Korean dish that is not prepared based on these jangs.



Sides

반찬류

veg. 1- 배추김치 : Baeciu-kimchi € 2,00
cel. = chinese cabbage marinated and fermented with spicy spices



veg. 2- 백김치 : Baek-kimchi € 2,00
cel. = chinese cabbage marinated and fermented without spicy spices



veg. 3- 깍두기김치 : Kakdughi-kimchi € 2,00
cel. = white turnip marinated and fermented with spicy spices



veg. 4- 무생채 : Mu-seangchae € 2,00
cel. = white turnip pickled and fermented with spicy spices



veg. 5- 무초절임 : Mucio-jeolim € 2,00
cel. = white turnip pickled and marinated with beetroot



veg. 6- 오이미역초무침 : Miyok-ciomucim € 2,00
cel. = seaweed seasoned in sweet-and-sour with cucumbers



veg. 7- 양념돌김 : Dolkim € 2,00
cel. = dried seaweeds seasoned with salt and sesame oil



veg. 8- 나물 : Namul € 2,00
cel. = parboiled vegetables and seasoned with salt and sesame oil



cel. 9- 계란장조림 : Gyeran-jangzorim € 2,00
= boiled eggs and browned in Lee's soy sauce



veg. 10- 땅콩연근조림 : Yeongeun-zorim € 2,00
cel. = lotus root and peanuts browned in Lee's soy sauce



veg. 11- 야채무침 : Yachae-mucim € 3,00
cel. = cabbage salade with Lee's special sauce



veg. 12- 야채볶음 : Yachae-bokkum € 5,00
cel. = sautéed vegetables in Lee's soy sauce



NO chemical additives!

봉사료+양프레 € 3,00

*frozen

service & entrée € 3,00

Appetizers

전채요리

<p>veg. cel. 13- 떡꼬치: Ttok-koci = skewer of grilled rice cake with Lee's sauce glaze</p>	€ 3,00	
<p>14/A- 고기만두 : Goghi-mandu = steamed dumplings with vegetables and chicken</p>	€ 6,00	
<p>veg. 14/B- 김치만두 : Kimchi-mandu = steamed dumplings with kimchi</p>	€ 6,00	
<p>cel. 15- 소고기말이 : Sogoghi-mari = Lee's rolls of marinated beef and green beans with Lee's soy glaze</p>	€ 7,00	
<p>cel. 16- 초록입홍합찜 : Honghap-ggim = New Zeland green mussels* steamed in Lee's special sauce</p>	€ 6,00	
<p>veg. cel. 17- 두부김치 : Dubu-kimchi = steamed tofu with browned kimchi</p>	€ 6,00	
<p>veg. cel. 18- 감자전 : Gamja-jeon = potatoes pancake (no flour)</p>	€ 6,00	
<p>19- 김치전 : Kimchi-jeon = kimchi and eggs pancake</p>	€ 6,00	
<p>cel. 20- 야채메밀전 : Yachae-memil-jeon = buckwheat pancake with vegetables and egg</p>	€ 6,00	
<p>21- 해물파전 : Haemulpa-jeon = seafood* pancake with spring onions and eggs</p>	€ 8,00	
<p>22- 모듬전(감자전, 김치전, 야채메밀전, 해물파전) : Modum-jeon = assorted pancakes (from n°18 to n°21)</p>	€ 13,00	
<p>cel. 23- 굴회 : Gul-hue = raw oysters with Lee's spicy sauce and dried seaweed</p>	€ 12,00	

NO chemical additives!

봉사료+양프레 € 3,00

*frozen

service & entrée € 3,00

Rice and noodles

밥, 떡, 면류

veg. 24- 흰밥 : Huin-bap € 2,00
cel. = steamed white rice



veg. 25- 영양밥 : Youngyang-bap € 7,00
= steamed rice with 7 cereals (thin rice ribe, whole grain rice, venus rice, barley, oats, quinoa, millet) with jujubes, beans, sunflower seeds, pumpkin seeds accompanied by Lee's seasoning



veg. 26- 궁중떡볶음 : Gungjung-tteok-bokkeum € 9,00
cel. = rice cake sautéed in Lee's soy sauce with vegetables and beef
(veg. without beef)



veg. 27- 잡채 : Japchae € 9,00
cel. = sweet potato starch noodles sautéed in Lee's soy sauce with vegetables, beef and omelette
(veg. without beef and omelette)



28- 짜장면 : Zajangmyeon € 9,00
= noodles in fermented black soybean sauce with meat and vegetables



veg. 29- 외냉면 : Oe-naengmyeon € 11,00
cel. = buckwheat noodles in a cold not spicy kimchi soup
(veg. without omelette)

KIMBAP: rolls of dried seaweed with seasoned steamed rice (thin ribe, venus) and different cooked ingredients.



veg. 30- 리스김밥 : Lee's kimbap € 11,00/12 pz.
cel. (sweet-and-sour turnip, spinach, carrot, cucumber, burdock, omelette)
(단무지, 시금치, 당근, 오이, 우엉, 지단)
(veg. without omelette)

veg. 31- 김치김밥 : Kimchi kimbap € 11,00/12 pz.
cel. (kimchi, sweet-and-sour turnip, spinach, carrot, cucumber, omelette)
(김치, 단무지, 시금치, 당근, 오이, 지단)
(veg. without omelette)

cel. 32- 불고기김밥 : Bulgoghi kimbap € 12,00/12 pz.
(marinated in Lee's bulgoghi sauce and grilled beef, sweet-and-sour turnip, spinach, carrot, cucumber, lettuce)
(불고기, 단무지, 시금치, 당근, 오이, 상치)

NO chemical additives!

봉사료+양프레 € 3,00

*frozen

service & entrée € 3,00

Rice and noodles

밥, 떡, 면류

BIBIMBAP: steamed white rice with different cooked ingredients and stirred with Lee's spicy sauce (GOCIU-JANG) or Lee's soy sauce (GANG-JANG) or Lee's fermented soybean paste (DOEN-JANG)

veg. cel. 33- 야채돌솥비빔밥 : Yachae dolsot-bibimbap € 11,00
(spinach, turnip, yellow bean sprout, carrot, zucchini, mushroom, red cabbages, lettuce, pine nuts, walnuts)
(시금치, 무나물, 콩나물, 당근, 호박, 버섯, 적채, 상치, 잣, 호두)



cel. 34- 리스돌솥비빔밥 : Lee's dolsot-bibimbap € 12,00
(spinach, turnip, yellow bean sprout, carrot, zucchini, mushroom, beef, omelette, pine nuts, walnuts, yolk)
(시금치, 무나물, 콩나물, 당근, 호박, 버섯, 소고기, 지단, 잣, 호두, 달걀노른자)



cel. 35- 불고기돌솥비빔밥 : Bulgoghi dolsot-bibimbap € 14,00
(beef marinated in Lee's bulgoghi sauce and grilled, sautéed vegetables, yellow bean sprout, dried seaweeds)
(소불고기, 볶은야채, 콩나물, 구운김)
°if necessary, advised soy sauce



cel. 36- 제육돌솥비빔밥 : Geyuk dolsot-bibimbap € 14,00
(sautéed fresh pork bacon in Lee's spicy sauce, sautéed vegetables, yellow bean sprout, dried seaweeds)
(제육볶음, 볶은야채, 콩나물, 구운김)
°if necessary, advised soy sauce or spicy sauce



cel. 37- 날치알돌솥비빔밥 : Nalcial dolsot-bibimbap € 14,00
(flying fish eggs*, browned kimchi, spinach, turnip, zucchini, yellow bean sprout, carrot, red cabbage and dried seaweeds)
(날치알, 볶은김치, 시금치, 무나물, 호박, 콩나물, 당근, 적채, 구운김)



NO chemical additives!

봉사료+양프레 € 3,00

*frozen

service & entrée € 3,00

Soups

찌개, 탕



cel. 39/A- 불고기 신선로 : Bulgoghi Sinseollo
= Royal soup of beef(bulgoghi) and vegetables
2 ports. € 20,00 4 ports. € 30,00



cel. 39/B- 해물 신선로 : Haemul Sinseollo
= Royal soup of seafood* and vegetables
2 ports. € 25,00 4 ports. € 40,00

veg. 40- 된장국 : Doenjang-kuk
cel. = broth of fermented soybeans with tofu

€ 3,00



veg. 41- 된장찌개 : Doenjang-ggighe
cel. = soup of fermented soybeans with tofu and vegetables

€ 9,00



veg. 42- 두부김치찌개 : Kimchi-ggighe
cel. = spicy soup of kimchi and tofu

€ 10,00



cel. 43- 조개순두부찌개 : Sundubu-ggighe
= spicy soup of soft tofu and clams*

€ 10,00



cel. 44- 굴탕 : Gul-tang
= soup of oysters and vegetables

€ 12,00



cel. 45- 해물탕 : Haemul-tang
= spicy soup of seafood and vegetables in big bowl

€ 17,00



NO chemical additives!

봉사료+양프레 € 3,00

*frozen

service & entrée € 3,00

Fish

생선, 해물

cel. 46- 해물볶음 : Haemul-bokkum
= sautéed seafood* with vegetables in Lee's chilli sauce

€ 14,00



cel. 47- 통오징어구이 : Ojingo-gui
= whole squid grilled in Lee's spicy sauce served on a bed of leek

€ 13,00



cel. 49- 오징어초무침+충무김밥 : Ojingo-ciomucim + Ciungmu-kimbap € 15,00
= parboiled and cooled squids*, seasoned with fresh vegetables and apple in Lee's sweet-and-sour spicy sauce
+ rolls of dried seaweed with seasoned venus rice



cel. 50- 장어구이 : Jango-gui
= eel* marinated in sweet soy sauce and grilled served on a bed of leek and ginger chips

€ 18,00



cel. 51- 도미구이찜 : Domi-gui
= sea bream grilled in Lee's soy sauce with spring onions served on a bed of leek

€ 18,00



NO chemical additives!

Meat

고기

cel. 52- 안심양념 (200g) 구이 : Ansim-gui € 24,00
= beef fillet marinated (200gr)
in Lee's bulgoghi sauce and grilled
accompanied by grilled sweet potatoes and spring onion



cel. 53- 소불고기(설깃살) : Bulgoghi € 15,00
= sautéed beef marinated in Lee's bulgoghi sauce
with vegetables (onion, carrot, spring onion, sweet pepper)



cel. 54- 닭불고기(허벅지) 구이 : Dak-bulgoghi € 13,00
= chicken thigh marinated in Lee's bulgoghi sauce
(or Lee's spicy bulgoghi sauce) and grilled



cel. 55- 삼겹살구이(200g)+파무침+상치 : Samgyepssal-gui € 15,00
= fresh pork belly grilled (200gr)
+ spring onion salad
+ lettuce leaves



cel. 56- 돼지불고기(목살) : Doeji-bulgoghi € 13,00
= pork marinated in Lee's bulgoghi sauce
(or Lee's spicy bulgoghi sauce) and grilled



cel. 57- 제육볶음(삼겹살) : Geyuk-bokkum € 13,00
= sautéed fresh bacons in Lee's spicy sauce
with vegetables (onion, carrot, spring onion, chilli)



NO chemical additives!

봉사료+양프레 € 3,00

*frozen

service & entrée € 3,00