

# DOTORI

Korean Anju Bar

도토리



In Korea, we never drink without something yummy to eat 그래서 there is a type of food called "anju" -- food that you eat when you're drinking.

Anju is always shared between everyone at the table and many bars don't even have a menu - they just bring you whatever they have on hand that day when you sit down.

At Dotori we highlight our favorite anju alongside traditional Korean alcohols and a curated list of natural wines and craft beers.

맛있게 드세요 도토리들 ^^

\* sorry, no individual checks!

- 1 gluten
- 3 crustaceans
- 6 lactose
- 7 sesame oil or seeds
- 8 nuts
- 12 soy
- 13 molluscs
- 🌿 vegan
- 🍷 gluten free
- 🐟 pescatarian
- \* rotating menu - please ask!

Korea has a deep and exciting food culture & Anju is specifically the food that Koreans enjoy when they go out drinking with friends. All dishes are meant to be shared

Please let your server know about any allergies you have!

## Obba Menu

A rotating menu of our favorite Anju served in two courses. The first course offers a variety of banchan and snacks while the second course consists of classic anju and rotating specials.

Choose one Anju per person:

**Pajeon** 🌿 1 7 12

Crispy pan-fried scallion pancake in the style of Jeolla province

**Seafood Pajeon** 🐟 1 3 7 12 13

Pajeon pancake with mixed seafood

**Kimchijeon** 🐟 1 3 7 12

An anju classic - crispy pancake with aged kimchi

**Dalkgalbi** 1 7 12

Spicy chicken stirfry from Chuncheon

**Mala Ddeokbokki** 1 6 12

Rice cakes in mala cream sauce. Ddeokbokki's trendy evolution

**Banquet Noodles** 🌿 1 7 12





Sweet potato glass noodles with veggies & mushrooms

38€ / person

Available as omnivore, pescatarian, vegetarian or vegan

# Dessert

디저트

Hotteok <sup>1 6 8</sup>	Sweet filled pancake topped with ice cream & nuts	9.9
Mochi	Glutinous rice cakes filled with ice cream or sorbet	3
Chocolate	 6 8	
Pistachio	 6 8	
Mango	 	

# After Dinner Drinks

식후의 술

## Sweet Wine

Vino Vdovjak Ordinarium 2018	9
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## Spirits

Pères Chartreux Liqueur d'Elixir 1605	5
Birkenhof Brennerei Alte Williams-Birne	7
Pierre Huet Calvados 12 Years	11.5

## Stouts

Fuerst Wiacek Permafrost Baltic Porter	10
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