

Petite Coree modern Korean tapas style

; We recommend two or three dishes per person

NIBBLES 2.5

Sicilian Green Olives

Our Bread Aged Balsamic [G]

Smoked **Almond** [Tn]

Edamame Kimchi Salt 3.0

(S)ALAD

BURRATA [D] *Yuza Honey* 6.5

ASIAN SLAW [Ss,S,E] *Black Sesame & Apple dressing* 4.5

SEAWEED [Ss,S] *Cucumber, Pickled Ginger, Ponzu Dressing* 4.5

Steamed SPINACH [Ss,S,F] *Yuza Soy, Bonito Flakes* 5.5

Soft TOFU, Stir fried KIMCHI [Ss,S] 6.0

(V)EG

Kimchi Gnocchi [G,E,D] *Pumpkin miso puree , Parmesan* 10.0

Sweet Miso Glazed AUBERGINE [Ss] 6.5

Kimchi & Mozzarella ARANCINI [G,D,E,S,SS] *Spicy Dipping Sauce* 6.5

KIMCHI PANCAKE [G,D,S,SS] *Parmesan, Soy Dipping* 6.5

OYSTER MUSHROOM [Ss] *Glazed with Sweet Miso* 4.0

Hot Stone BIBIMBAP [Ss,S,E,D] 10.5 + **jeyuk** (stir fried spiced pork shoulder) 2.0

Kimchi Butter , Seasoned Fried Tofu, Fried Egg, Mix Vegetables, Spicy Bibim Sauce

A discretionary 12.5% service charge will be added to your bill.

All proceeds from the service charge go to our team. Prices are inclusive of VAT

(f)ISH

Scallop Yuza Ceviche [Mo] *Yuza Jelly, Cucumber, Avocado* 8.5

PRAWN Tempura (3pcs) [G,E,D,CR,F] *Wasabi anchovy dressing, Parmesan* 8.0

Crispy LEMON SOLE [S,F,G,SS] *Spicy Gochujang Sauce* 11.5

Roasted STONEBASS [F,S] *Teriyaki* 12.0

(m)EAT

Steamed MANDU [G,Ss,S] *Pulled Pork stuffed, Aged Balsamic* 7.0^(4PS)

Korean Fried Chicken [G,S] *Jalapeño Sauce* 6.0^(2PS) or 11.0^(4PS)

DDEOK GALBI (Korean Beef Patty) (140g) [S,SS] 7.5

Teriyaki, Potato&Apple Salad

Twice Cooked `BERKSHIRE` PORK BELLY (190G) [SS,S] *Gochujang BBQ Sauce* 12.5

Confit Duck Leg [S] *Soy orange jus* 12.0

SIDE £ 3

PETITE COREE KIMCHI *Butter Roasted, Kimchi Sauce* [D]

TOFU TEMPURA *Jalapeño Sauce* [G]

Pomme Puree [D]

Plain Rice £ 2.0

Allergy Key – Crustacean[Cr] Celery[C], Dairy[D] Gluten[G] Fish[F] Egg[E] Lupin[L] Peanut[P]
Treenut[TN] Mustard[M] Sesame[Ss] Molluscs[Mo] Sulphur dioxide[SD]

Please note KIMCHI may be contained fish sauce

IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS OR ALLERGY, PLEASE LET YOUR SERVER KNOW.

WHILE WE WILL DO OUR VERY BEST TO ACCOMMODATE YOU-

Petite Coree _modern Korean tapas style

Our dishes are designed for sharing;

Sharing_ We call it 'Jeong'.

It is a combination of several individualized feelings.

The Korean concept of Jeong
is a type of deep-seated love it is the feeling of
affection, concern, understanding, loyalty, warmth, and emotional connection
to someone or something.

You can feel jeong for your family, friends, lovers, teachers, coworkers, strangers and
even for places and objects such as your hometown or first car. Like

many emotions, jeong is more easily felt than explained; Koreans often express it
through unspoken actions. Jeong can be seen in the Korean custom of sharing food,
the mother rubbing her child's stomachache away, or the teacher giving gifts
to her students.

Order dishes and enjoy our Taste Together!

We recommend two or three dishes per person

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