



Café andamiro

ANDAMIRO

ANDAMIRO | 113 Buccleuch Street, EH8 9NG | 0131 667 0048

Background text in Korean and Chinese characters, including '세종대왕' and '정음'.

APPETISERS



Edamame

£ 4.50

Boiled soybean pods seasoned with salt.

Vegetarian / vegan friendly



Chicken Dumplings

£ 6.50

6 pieces of fried chicken dumplings served with soysauce dip.



Vegetable Dumplings

£ 6.50

6 pieces of fried vegetable dumplings served with soysauce dip.

Vegetarian / vegan friendly



Pumpkin Croquette

£ 6.50

4 pieces of Crispy fried pumpkin croquette served
With sweet sauce on top.

Vegetarian / vegan friendly

Vegan mayonnaise is available upon request



Yakitori

£ 7.50

3 skewers of chicken thighs in sweet soysauce based glaze.

Teokbokki ○ £ 10.00

Korean rice cakes cooked in a sweet and spicy sauce with fish cakes, onions and white cabbage.

Vegetarian / vegan version of this dish is available upon request



Korean Fried Chicken £ 10.00

Korean Fried Chicken with your choice of sauce, garnished with sesame seeds and spring onions.

Original (Sweet&Sour) / Honey-Garlic



Okonomiyaki £ 12.00

Japanese savory pancake made with mixed seafood or tofu, egg and white cabbage, topped with dried fish flakes, seaweed powder, mayonnaise and okonomiyaki sauce.

Seafood / Tofu (Vegetarian) / Tofu & no-egg (Vegan)
Vegetarian / vegan version of this dish is available upon request.
Vegan mayonnaise is available upon request.
Gluten free version of this dish is available upon request (+ £1.0)



Kimchijeon ● £ 12.00

Korean pancake made with choice of mixed seafood or tofu, diced Kimchi and onions. Served with soysauce based dip.

Seafood / Tofu (Vegetarian, Vegan)
Vegetarian / vegan version of this dish is available upon request.



JJIGAE

Korean Soups



Sundubu ● £ 14.00

Spicy Korean seafood soup with mixed seafood, onions, courgettes, eggs and soft tofu. Served with steamed rice.

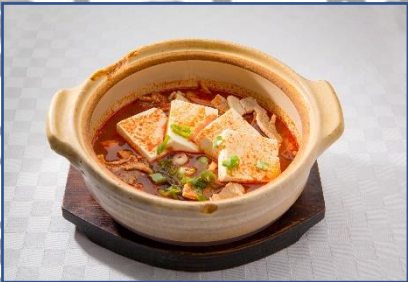
Vegetarian / vegan version of this dish is available upon request.
Gluten free version of this dish is available upon request.



Yukgaejang ● £ 14.00

Spicy Korean beef soup made with beef broth, sliced beef, egg, onions, beansprouts, mushrooms and spring onions. Served with steamed rice.

Gluten free version of this dish is available upon request



Kimchi Jjigae ● £ 14.00

Spicy Korean soup made with Kimchi, pork belly, onions and firm tofu. Finished with spring onions. Served with steamed rice.

Vegetarian / vegan version of this dish is available upon request.



Dwaeji Gukbap £ 14.00

Korean soup made with rich pork broth, pork belly, glass noodles, onions and spring onions. Served with steamed rice.

Donburi

Rice bowls (Served with miso soup)

Gyudon £ 13.00

Thinly cut beef slices simmered in soy sauce with onions and ginger. Garnished with Japanese chili powder, spring onions and pickled red ginger. Served over a bowl of rice.

Gluten free version of this dish is available upon request.



Oyakodon £ 13.00

Diced chicken thigh simmered in soy sauce with onions, shitake mushrooms and eggs. Garnished with cut seaweed laver and spring onions. Served over a bowl of rice.

Gluten free version of this dish is available upon request.



Sanshokudon £ 13.00

Sanshokudon means 3 coloured donburi. Seasoned spinach, Salmon flakes or tofu, and scrambled eggs served over a bowl of rice. Garnished with sesame seeds, cut seaweed laver and pickled red ginger.

Salmon / Tofu (Vegetarian) / Tofu & Beansprouts (Vegan)

Vegetarian / vegan version of this dish is available upon request
Gluten free version of this dish is available upon request.



Tofudon £ 13.00

Cubed soft tofu simmered in soy sauce and seaweed broth with onions, carrots, shitake mushrooms and eggs. Served over a bowl of rice. Garnished with spring onions and cut seaweed laver.

Vegetarian / vegan (upon request) friendly.
Gluten free version of this dish is available upon request.



Unaju £ 17.00

Braised and charcoal grilled eel served on the top of a bowl of rice with eggs, sesame seeds, cut seaweed laver, spring onions and sweet glaze soy sauce.



KATSU

Japanese Fried Dishes (served with miso soup)



Chicken Katsudon

£ 13.00

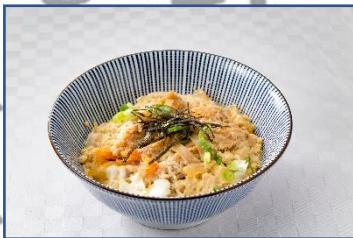
Fried panko chicken simmered in soysauce and dashi broth
With onions and eggs. Garnished with spring onions and seaweed laver. Served over a bowl of rice.



Pork Katsudon

£ 13.00

Fried panko pork simmered in soysauce and dashi broth
With onions and eggs. Garnished with spring onions and seaweed laver. Served over a bowl of rice



Ebi Katsudon

£ 13.00

Fried panko prawn simmered in soysauce and dashi broth
With onions and eggs. Garnished with spring onions and seaweed laver. Served over a bowl of rice.



Chicken Katsu Curry

£ 14.00

Fried panko chicken topped with Japanese curry. Served with salad, Japanese radish pickle and rice.



Pork Katsu Curry

£ 14.00

Fried panko pork topped with Japanese curry. Served with salad, Japanese radish pickle and rice.



Chicken Katsu

£ 13.00

Fried panko chicken topped with tonkatsu sauce. Served with Rice, Japanese radish pickle and white Cabbage. Garnished with spring onions and sesame seed.



Pork Katsu

£ 13.00

Fried panko pork topped with tonkatsu sauce. Served with Rice, Japanese radish pickle and white Cabbage. Garnished with spring onions and sesame seed.

SIZZLE PLATES

Teppan & Stone Sizzling Dishes

Ttukbaegi Bulgogi £ 14.00

Marinated thinly cut beef simmered in a light soysauce broth with onions, carrots, shitake mushrooms, glass noodles and enoki mushrooms.

Served with steamed rice and miso soup.



Bokkeum Bulgogi £ 14.00

Marinated thinly cut beef stir-fried with onions, carrots, Sesame oil, enoki mushrooms, shitake mushrooms and glass noodles. Garnished with spring onions and sesame seeds. Served on a teppan (cast iron plate).

Served with steamed rice and miso soup.



Dak Galbi ○ £ 14.00

Tender marinated chicken thigh stir fried with onion, cabbage and spring onions. Garnished with sesame seeds and spring onions. Served on a teppan (cast iron plate).

Served with steamed rice and miso soup.



Jeyuk Bokkeum ○ £ 14.00

Stir fried marinated spicy pork belly cooked with onions and courgette. Garnished with spring onions and sesame seeds. Served on a teppan (cast iron plate).

Served with steamed rice and miso soup.



Osam Bulgogi ○ £ 15.00

Stir fried marinated spicy pork belly with squid cooked with onions and courgette. Garnished with spring onions and sesame seeds. Served on a teppan (cast iron plate).

Served with steamed rice and miso soup.



SIZZLE PLATES

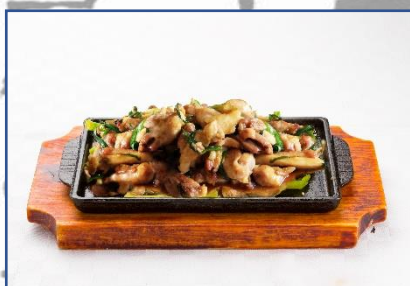
Teppan & Stone Sizzling Dishes



Ginger Pork £ 14.00

Sliced pork belly stir fried with ginger and onions, glazed with sweet soysauce. Garnished with spring onions and sesame seeds. Served on a teppan (cast iron plate).

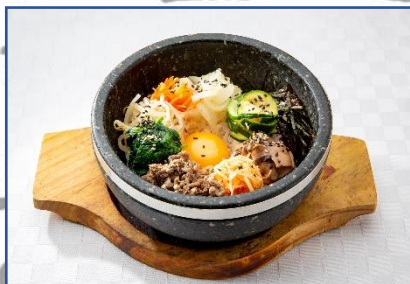
Served with steamed rice and miso soup.
Gluten free version of this dish is available upon request.



Chicken Teriyaki £ 14.00

Stir fried chicken thighs with ginger and onions, glazed with homemade teriyaki sauce. Served on a teppan (cast iron plate).

Served with steamed rice and miso soup.
Gluten free version of this dish is available upon request.



Dolsot Bibimbap £ 14.00

Seasoned vegetables (beansprouts, onions, courgettes, carrots, mushrooms and spinach), beef or soymince and egg yolks over bowl of rice Served in a hot and sizzling stone pot with Korean chili paste (or sweet soysauce upon request.).

Beef / Soymince (Vegetarian) / Soymince & No egg (Vegan)

Vegetarian / vegan version of this dish is available upon request
Gluten free version of this dish is available upon request.

NOODLE DISHES

Ramen & Noodle Soup Dishes

Tonkotsu Ramen

£ 13.00

Ramen noodles in rich pork broth with homemade chashu (marinated pork), wood-ear mushrooms, beansprouts, menma (bamboo shoots), boiled egg, spring onions and pickled red ginger.



Shoyu Ramen

£ 13.00

Ramen noodles in soysauce in broth with homemade chashu (marinated pork) or inari (sweet tofu), wood-ear mushrooms, beansprouts, menma (bamboo shoots), boiled egg, spring onions and sesame seeds.



Pork / Sweet tofu (Vegetarian) / Sweet tofu & No egg (Vegan)
Vegetarian/ Vegan version of this dish is available upon request.

Kimchi Ramen ●

£ 13.00

Ramen noodles in soysauce in broth with homemade chashu (marinated pork) or inari (sweet tofu), wood-ear mushrooms, beansprouts, menma (bamboo shoots), boiled egg, spring onions, sesame seeds finished with kimchi on the top.



Pork / Sweet tofu (Vegetarian) / Sweet tofu & No egg (Vegan)
Vegetarian/ Vegan version of this dish is available upon request.

Truffle Ramen

£ 15.00

Ramen noodles in soysauce in broth with homemade chashu (marinated pork) or inari (sweet tofu), wood-ear mushrooms, beansprouts, menma (bamboo shoots), boiled egg, spring onions, sesame seeds with Truffle paste.



Pork / Sweet tofu (Vegetarian) / Sweet tofu & No egg (Vegan)
Vegetarian/ Vegan version of this dish is available upon request.

Miso Ramen

£ 13.00

Ramen noodles in miso (Japanese bean paste) broth with homemade chashu (marinated pork) or inari (sweet tofu), wood-ear mushrooms, beansprouts, menma (bamboo shoots), boiled egg, spring onions, sesame seeds and pickled red ginger



Pork / Sweet tofu (Vegetarian) / Sweet tofu & No egg (Vegan)
Vegetarian/ Vegan version of this dish is available upon request.

JJamong ●

£ 14.00

Thick Korean noodles in kelp broth with onions, spring onions beansprouts, white cabbage, king prawns, squid and mussels garnished with spring onions.



Vegetarian/ Vegan version of this dish is available upon request

Baek JJamong

£ 14.00

Thick Korean noodles in rich pork broth with onions, spring onions, beansprouts, white cabbage, king prawns, squid and mussels. garnished with spring onions.



CAFÉ ANDAMIRO DRINKS MENU

CAFÉ ANDAMIRO HOT DRINKS



Japanese Green Tea £ 3.50

Green tea, definitely one of the healthiest beverages in the world, is known to have various health benefits, such as boosting the metabolic rate, preventing cancer and reducing fat.



Matcha (Green Tea) Latte £ 4.50

Very popular Japanese drink. Made by mixing Matcha (Green tea powder) with steamed milk.



Sakura Tea (Cherry Blossom) £ 3.50

This is Japanese green tea flavoured with cherry blossom. Enjoy the delicately sweet fragrance!



Flowering Tea (Jasmine Tea) £6.00 (For 2 People)

This tea is really charming to watch. You can enjoy observing the petals of the flower of Jasmine open in the glass teapot.



Rose Tea £ 3.50 caffeine-free

Rose tea has several therapeutic benefits, such as soothing the nervous system, cooling down the body, fighting off infection, and especially for ladies, this tea is a good remedy for irregular periods and infertility.



Yuzu (Citrus Fruit) Tea £ 3.50 caffeine-free

Yuzu contains 3 times more Vitamin C than a lemon! It tastes tangy, sweet, and refreshing. Perfect for preventing colds, warming the body, relieving fatigue, etc.



Brown Rice Tea £ 3.50

Brown Rice has many health benefits, such as rich in selenium, promoting weight loss, high in fiber, a slow-release sugar, etc.

CAFÉ ANDAMIRO DRINKS MENU

CAFÉ ANDAMIRO SPECIAL HOMEMADE TEAS



Burdock Tea £ 3.50 caffeine-free

A tea made from burdock root, which works as a great blood purifier and an immune system booster. For example, it is effective for relieving swellings in the legs and feet.



Goji Tea £ 3.50 caffeine-free

Goji berries also works a great blood purifier and immune system booster, and they are especially good for liver. Also help to relieve pain caused by arthritis.



Ginger Tea £ 3.50 caffeine-free

Ginger tea is beneficial for curing indigestion, nausea, etc. as well as warding off colds, flues, sore throats, etc. Andamiro Ginger tea is especially rich and invigorating!



Corn Tea £ 3.50 caffeine-free

A very traditional Korean tea. Rich in iron and vitamin E. Beneficial for curing indigestion, lowering blood pressure, relieving fatigue, and also for beautiful skin!!



Gyeolmyeongja Tea £ 3.50 caffeine-free

As the name(決明) literally suggests, it has known to restore or improve eyesight. Beneficial for curing eye problems, reviving the liver and kidneys, setting the stomach, cooling down the body, and many other things!

Coffees (All Freshly Brewed on Artisan Roasted Beans!)

Espresso £ 3.00 / Americano £ 3.00 / Cappuccino £ 4.00/ Latte £ 4.00

CAFÉ ANDAMIRO **COLD DRINKS**

Coke/Diet/Zero Coke	£ 3.00	Korean Lemonade	£ 3.00
Rice Milk	£ 3.00	Rice Punch	£ 3.00
Apple Juice	£ 3.00	Plum Juice	£ 3.00
Orange Juice	£ 3.00	Pear Juice	£ 3.00
Grape Juice	£ 3.00	Aloe Juice	£ 3.00
Milkis	£ 3.00		