



The BBQ H[🔥]ouse

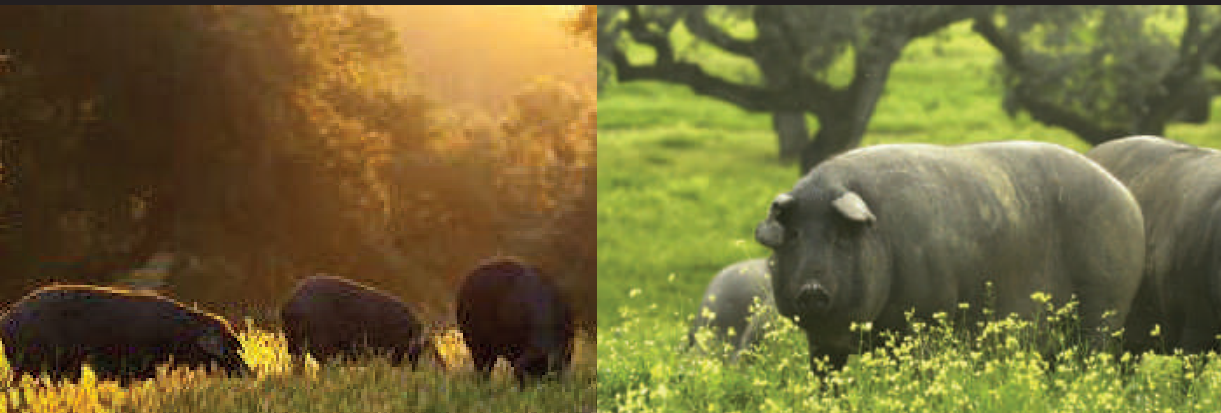
화로구이

The 고깃집

이베리코 & 흑돼지 전문점



IBERICO



〈세계 4대 진미 스페인산 명품 숙성 돼지〉

부드럽고 풍미 있는 맛

이베리코란?

스페인의 흑돼지 품종으로, 스페인 이베리아 반도에서 생산된 돼지라는 뜻입니다. 긴 머리와 긴 코, 길고 좁은 귀, 검은색 가죽과 검은색 발톱이 특징이며 목초지에서 풀과 도토리를 먹여 키웁니다. 도토리에 함유된 올레산이라는 성분 때문에 특유의 풍미를 내며, 긴 사육 기간으로 인해 지방이 많고 농축된 감칠맛이 배어 있는 것이 특징입니다.

친환경 무항생제 사육

이베리코는 어떤 종류의 성장호르몬제나 항생제 없이 자연의 힘으로 성장해 비타민 B군, 아연, 철분, 미네랄 등 영양이 풍부합니다.

스트레스 없는 행복한 돼지

이베리코는 목초지에서 자유롭게 청정구역 숲을 돌아다니며 행복하게 스트레스 없이 자라나 지방이 풍부하게 생성된 돼지 입니다.

IBERICO



WHAT IS IBERICO?

Moist & Delicious

Iberico pork is a Spanish culinary treasure, amongst the finest pork in the world.

While Iberico is best known for the famous slow-aged hams, the other cuts are succulent, moist & delicious. This Iberico pork is raised free range on traditional Spanish pastures known as dehesas. It's fed a natural diet of grain, corn, wheat, grass & forage.

No added growth hormones or sub-therapeutic antibiotics are ever used.

Iberico pork raised in this way is considered “Campo Iberian Pork” under Spanish law, a term which requires that the animals are raised in the open air on an all-natural cereal-based diet.

The Iberico pork that we serve you is from it's natural state or aged which intensifies the natural meat flavours.

When you eat with us, you feast. Dig in. Drink and share. We will offer you a deeply rich and satisfying experience. The exquisite flavor comes from the luscious fat found inside the muscle and around it.



Set Menu 1

PORK SET _ \$98

(2-3pax)

듀록 목살 (200g)

Duroc Pork Collar

이베리코 항정살 (200g)

Iberico Pork Jowls

김치찌개 or 된장찌개

Kimchi Stew or Soybean Paste Stew

해물파전 or 김치전

*Seafood and Green Onion Pancake
or*

Kimchi Pancake



Set Menu 2

BEEF SET _ \$118

(3-4pax)

능간살 (150g)

Beef Rib Finger

갈비살 (100g)

Beef Ribs

차돌박이 (200g)

Beef Brisket

김치찌개 or 된장찌개

Kimchi Stew or Soybean Paste Stew

해물파전 or 김치전

*Seafood and Green Onion Pancake
or*

Kimchi Pancake

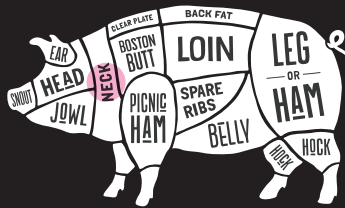
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더 고깃집 시그니처 1



IBERICO PORK COLLAR

이베리코 꽃목살



Let us introduce you to nice cut of Iberico Pork Collar Neck. This piece of pork will provide you with ultimate pork juiciness. The wonderful marbling of fat throughout the cut will stop the meat of becoming dry and ensure that the cut remains succulent and tender.

The secret of the highest quality Iberico meat lies in the fact that Iberico pigs genetic characteristic allows to store up large deposits of lipids which seep into muscular mass and provide marbling effect which makes this pork so juicy.

\$26

* Minimum 2 order

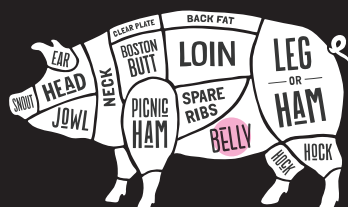
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더 고깃집 시그니처 2



100% BLACK PORK BELLY

100% 흑삼겹



Black pork is actually a much redder meat than your average cut of pork. You heard right. Don't be fooled by the name. The name black pork refers to the color of the animal's hair, not the meat itself.

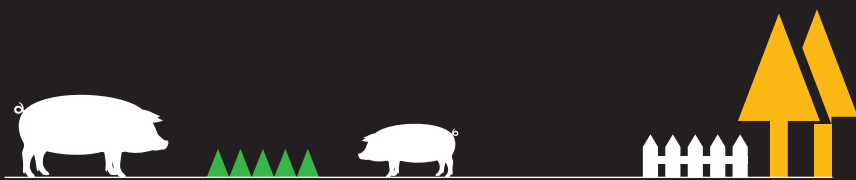
The redness of the meat is believed to contribute to a far more complex taste which is often described as having a solid and almost steak like quality to it. It lacks the gamey quality of other wild hogs yet still retains the same fatty taste and elastic texture one comes to expect from that kind of hog.

Elasticity may not sound like the best quality to highlight when showcasing what is appealing about a certain kind of meat—that is until you have taken long cut of Jeju black five layer pig belly over a hardwood charcoal-fueled grill, let the flames slowly cook it, cut it up, and enjoyed the piping hot delicious piece of meat for yourself.

\$25

* Minimum 2 order

PORK



* Minimum 2 order



Iberico Pork Jowls

\$25

이베리코 항정살



Iberico Manto

\$22

이베리코 치마살



Black Pork Collar

\$22

(Duroc Chestnut)

흑목살 (듀록 체스넛)

BEEF



* Minimum 2 order



Beef Sirloin
프리미엄 등심

\$38



Beef Striploin
프리미엄 채끝

\$38



Beef Ribs
갈비살

\$35

BEEF



* Minimum 2 order



Beef Brisket

\$28

차돌박이



Beef Rib Finger

\$28

늑간살



Marinated Beef Rib

200g \$48

양념 갈비

BEEF / PORK

SPECIAL PART

* Minimum 2 order



Beef Large Intestine

\$22

소대창



Pig Skin

\$18

돼지 껍데기



VEGETABLES

Assorted Vegetables

모듬 야채 구이

\$12

DISHES

결들임 요리



Korean-style Raw Beef

\$35

육회



Spicy Stir-fried Octopus

\$38

낙지볶음



Japchae (Glass Noodle with Vegetable)

\$18

잡채



Tofu with Stir-fried Kimchi

\$35

두부김치

DISHES

겉돌임 요리



Seafood and Green Onion Pancake **해물파전** **\$22**

Kimchi Pancake **김치전** **\$20**

Beef Pancake **육전** **\$32**



Spicy Stir-fried Chicken Feet with Soup **\$45**
Rice Balls with Flying Fish Roe, Steamed Eggs

국물닭발 세트 (국물 닭발, 날치알 주먹밥, 계란찜)



Spicy Marinated Crab

양념게장

\$35



Soy Sauce Marinated Crab

간장게장

\$45



Pigs' Feet

족발

\$45

SPICY VINEGAR DRESSING COLD DISHES

더 고깃집 특별 메뉴
초무침



Parboiled Octopus

문어 숙회

\$35



Squid with Spicy Vinegar Dressing

오징어 초무침

\$28



Small Octopus with Spicy Vinegar Dressing

낙지 초무침

\$35



Sea Snails with Spicy Vinegar Dressing

굴뱅이 초무침

\$28

SOUP & STEW

찌개 & 탕



Kimchi Stew in Hot Pot

김치전골

\$35



Soybean Paste Stew
with Beef Brisket

차돌된장전골

\$35



Budae-jjigae (Sausage Stew)

부대찌개

\$38



Pork Back-bone Stew
with Potato

감자탕

\$48



Mussel & Clam Soup

홍합 조개탕

\$38

SOUP & STEW

찌개 & 탕



Monkfish Soup

아구 지리탕

\$48

Spicy Pollack Soup

얼큰 동태탕

\$38



Beef Tripe in Hot Pot

곱창전골

\$48

Korean Blood Sausage Soup

순대술국

\$32



Scorched Rice Soup
with Seafood

\$32

해물 누룽지탕

Spicy Crab Stew

꽃게탕

\$48

MEALS

식사류

Rice / Noodle



Ox Bone Soup

설렁탕

\$20



Ox Knee Soup

도가니탕

\$25



Ginseng Chicken Soup

삼계탕

\$23



Korean Blood Sausage Soup

순대국밥

\$18



Spicy Mushroom Soup

버섯 육개장

\$18



Pork Rib Hangover Soup

뼈다귀 해장국

\$20



Loach Soup

추어탕

\$18



Eel Soup

장어탕

\$20

MEALS 식사류

Rice / Noodle



Raw Beef Bibimbap

육회 비빔밥

\$22



Bibimbap (Veg)

야채 비빔밥

\$18



Kimchi Stew

(Tuna / Pork)

김치 찌개

\$18



Soybean Paste Stew

(Beef / Seafood)

된장찌개

\$18



Cold Noodles

/ Spicy Cold Noodles

물냉면 / 비빔냉면

\$18



Noodles with Young Summer

Radish Kimchi

열무 국수

\$18

MEALS

식사류

Rice / Noodle



Pork Cutlet

돈가스

\$18



Ramyeon

라면

\$12



Steamed Eggs in Hot pot

계란찜

\$8



Scorched Rice

누룽지

\$6

*ADDITIONAL SIDE DISH



Rice Balls with
Flying Fish Roe

주먹밥

\$ 8



Steamed Rice

공기밥

\$2.50

BEVERAGE & LIQUOR

KOREAN LIQUOR

복분자주 Raspberry Wine Bottle
(Bock Bun Ja / Myung Jak)

\$25



생막걸리 / Makgeolli (Korean Rice Wine)

\$23

설중매 / Sul Jung Mae (Plum Wine)

\$25

백세주 / Baek Seju (Sweet rice wine with 10 different kinds of herbs)

\$25

화요 / Hwa Yo (Premium Soju)

\$35

진심 인삼주 / Insamju (Korean Ginseng Wine)

\$40



SAKE

山田錦の里 ☒☒

Sawanotsuru Jitsuraku Junmai

\$75

WINE

Le Contesse Cabernet IGT Marca Trevigiana / Italy

\$48

Viña Tobia Tempranillo Garnacha 2016 / Spain

\$58

Connétable Talbot Saint-Julien 2011 / France

\$185

BEVERAGE & LIQUOR



SOJU

참이슬 / Cham E Seul (Fresh)	\$18
처음처럼 / Chum Churum (Original soju)	\$18
자몽 소주 / Grapefruit SoJu	\$18
청포도 소주 / Green Grape SoJu	\$18
복숭아 소주 / Peach SoJu	\$18
칼라만시 소주 / Calamansi Soju	\$18
자두에 이슬 / Plum Soju	\$18

BEER

Bottle

Hite / Tiger / Kloud / Cass	\$12
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KOREAN BEVERAGE

식혜 / Korean Sweet Rice Punch	\$4
포도봉봉 / Grape Juice	\$4
복숭아속살 / Peach Juice	\$4
갈아만든배 / Pear Juice	\$4

SOFT DRINK

Coke	\$3
Zero Coke	\$3
Sprite	\$3
Ice Lemon Tea	\$3

BEVERAGE & LIQUOR

소맥세트 1

SO MEK SET



SOJU 1 BOTTLE + BEER 2 BOTTLE

~~U.P. \$42~~

\$39

소맥세트 2

SO MEK BUCKET SET



SOJU 3 BOTTLE + BEER 2 BOTTLE

~~U.P. \$77~~

\$69