

KIMCHI TACO \$7 (choose any 3) – served with Asian Pico de Gallo, Sautéed Kimchi, Green Onions on Toasted Corn Tortilla

GRILLED KOREAN BBQ BEEF – Kimchi Taco’s Signature Marinated Short Rib

BRAISED PORK – Simmered with “Extra Aged” Kimchi and Pork Shoulder

PULLED CHICKEN – Slow Cooked, Shredded Chicken lightly sautéed with Red Wine Soy Sauce Reduction

TOFU EDAMAME FALAFEL – with Chickpeas, Cumin and Toasted Coriander

FRESH KIMCHI BOWL \$8 – our healthy version of Burritos (minus the Flour Tortilla). Choice of Protein with Homemade Kimchi, Pico de Gallo, Spicy Pickle, White or Multigrain Rice garnished with Green Onions

KOREAN BBQ BEEF – Thinly Sliced Sirloin Steak in Garlic and Soy Sauce Marinade

SPICY PORK – BBQ Pork Tenderloin marinated with Homemade Korean Red Pepper Sauce

SEARED SPICY CHICKEN – slow cooked and glazed with a Tangy Soy and Chili Sauce

KIM-CHEESESTEAK \$7 – choice of Protein; sautéed with Kimchi, Cheese Wiz or Provolone served on Fresh Baked Italian Hoagie Roll

KOREAN BBQ BEEF – Sliced Marinated Sirloin Steak

SPICY PORK – thin slices of Korean Spiced Pork Tenderloin

PULLED CHICKEN – Shredded Chicken lightly sautéed with Red Wine Soy Sauce Reduction

SIDES \$3

SPICY RICE CAKE – Grilled Rice Cake, Korean Red Pepper Glaze, Queso Blanco

CHIPS & BEANS – Kimchi Infused Refried Beans over Crispy Wontons