

Share the gift of Numaru's exceptional aroma and flavour



NUMARU SIGNATURE TEA



- | | | |
|--|---|--|
| | <p> LEMON GREEN TEA 레몬 녹차
Sencha blended lemon green tea 70 g</p> | <p>6 €
150 Kč</p> |
| | <p> GOLDEN GARDEN GREEN TEA 꽃향 녹차
Sencha blended floral green tea 70 g</p> | <p>6 €
150 Kč</p> |
| | <p> 2 PACKS OF GREEN TEA 녹차 2팩
Single flavour or mixed, total 140g</p> | <p>11,2 €
300-Kč 280 Kč</p> |
| | <p> GIFT BAG 포장백 추가
Additional paper packaging bag</p> | <p>1,6 €
40 Kč</p> |





Opening Words

맛으로 전하는 인사

Dear Valued Guest,

Thank you for visiting Numaru.
We are truly honoured to have you with us.

Our story began with Roy, a professional photographer who travelled the world before settling in Prague. Missing the taste of home, he opened Pocha, where he could savour Korean food whenever homesickness struck.

As a typical Korean who can't live without soju and soup, Roy shaped our recipes to reflect his palate. Over time, we developed our own distinctive flavours, including house-made sauces and kimchi.

With your support, we expanded to open Ggogi, a go-to spot for Korean BBQ enthusiasts. There, you can not only enjoy delicious BBQ, but also savour classic Korean street food and have fun at our karaoke.

Now with Numaru, we bring Korean cuisine to a global table, blending traditional roots with international inspiration for a fresh, open-minded dining experience. Our young, international team of chefs creates food that's both authentic and approachable. We hope your time at Numaru is filled with new flavours, warm memories, and a sense of home.

Bon appétit! Masitge deuseyo 맛있게 드세요!
Warmest regards,
Numaru Team



OUR SISTER BRAND

PRAHA GGOGI : Spálená 98/31, Praha 1-Nové Město

PRAHA POCHA : Oldřichova 506, Praha 2-Nusle

A Table with Warmth

정이 깃든 식탁

Sharing Culture 나눔

Korean meals are meant to be shared, with dishes placed in the centre for everyone. This reflects "Jeong" — a sense of warmth, connection, and community.

Variety & Balance 균형

Each meal includes multiple side dishes (banchan), offering a colourful mix of flavours and nutrients.

Harmony of Flavours 조화

Sweet, salty, spicy, and tangy notes come together in balance.

Seasonality & Fermentation 정성

Korean food values seasonal ingredients and deep, rich flavours from fermented staples like kimchi and doenjang.



SOBAN COURSE MENU



소반 3코스 메뉴 1/3/6/7/8/11

ABOUT SOBAN

A soban (소반, 小盤), meaning “small tray” in Korean, is a traditional wooden table used for serving individual meals. Handcrafted with care, it reflects the elegance and practicality of Korean dining culture. More than just a table, the soban symbolises hospitality and the value of offering a balanced, thoughtful meal to each guest.

Our Soban Course is inspired by this tradition, a refined three-course menu celebrating harmony, heritage, and seasonal flavours.

1. SIKJEON 식전 KIMCHI JEON

Lightly crisped and gently spiced kimchi pancake

2. MANCHAN 만찬 JEONJU YUKHOE BIBIMBAP

A warm bowl of rice topped with Korean-style beef tartare (yukhoe), seasonal vegetables, seaweed, and gochujang (chili paste)

Chef's note: “I grew up in Jeonju, a city rich in traditional Korean flavours. From a young age, I learned the meaning of seasonality and sincerity through meals with my family. Sharing Bibimbap was how we showed care.

Numaru's Yukhoe Bibimbap captures the spirit of Jeonju and brings that memory to life. Mixing the ingredients together reminds me of walking through Jeonju's alleyways with my family. Wrapped in seaweed, each bite holds a taste of home.”

3. MAMURI 마무리 MATCHA ICE CREAM & MOCHI

Smooth green tea ice cream with mochi filled with red bean paste.

23,3 € **560 Kč**



Prague Bulgogi

프라하 불고기

A modern twist on Korea's beloved bulgogi cooked directly on the grill at your table! Enjoy your choice of meat (beef, pork or duck) cooked in our signature sweet soy-based bulgogi broth with mushrooms, vegetables, rice cakes, sweet potato noodles, etc. — served hotpot-style. Build your own hot bowl with fresh veggies and rice on the side.

Served with a salad side dish, and lettuce, ssamjang and garlic for wrapping meat into a 'ssam'!





Prague Bulgogi 프라하 불고기 1/3/5/6/11

Ssam provided with the grill menu is served once per table, even with multiple grill orders.
그릴 메뉴와 함께 제공되는 쌈은 그릴 메뉴 중복 주문시에도 테이블당 한번만 제공됩니다.

PORK 100 G 돼지고기

BEEF CHUCK EYE ROLL 100 G
소고기 척아이롤

DUCK 100 G 오리고기

- For your first order, please choose any 200 g from the meat selection above - mixing is allowed for the initial 200 g.
- The broth, which is the base for the bulgogi sauce, is refillable.

35,8 € **860 Kč**



EXTRA MEAT 100g

Once you've placed your initial order, you'll be able to add more portions from our extended meat selection for extra variety.

	BEEF CHUCK EYE ROLL 소고기 척아이롤	11 € 265 Kč
	BEEF BUCAESAL 소고기 부채살 Beef Top Blade (Flat Iron)	16,5 € 395 Kč
	BEEF TOSISAL 소고기 토시살 Beef Hanging Tender	15,6 € 375 Kč
	BEEF DEUNGSHIM 소고기 등심 Beef Sirloin	14,8 € 355 Kč
	PORK MOKSAL 돼지고기 목살 Pork neck	8,5 € 205 Kč
	DUCK 오리고기 로스	11 € 265 Kč

EXTRA FOR BULGOGI GRILL

	ADD-ON BUSUT 모듬 버섯 추가 Extra assorted mushrooms	6,3 € 150 Kč		ADD-ON NOODLES 면 추가 1 Extra sweet potato noodles/Udon	4,4 € 105 Kč
	ADD-ON SSAM 쌈 추가 Extra lettuce	3,5 € 85 Kč		ADD-ON TTEOK 떡 추가 Extra rice cakes	6,5 € 155 Kč



MIXED BEEF + PORK BBQ set 1/3/5/6/11

소고기 + 돼지고기 바베큐 세트

A premium Korean MIXED BBQ SET featuring beef yukhoe (seasoned raw beef), your choice of pork belly or pork neck, along with beef sirloin and hanging tender steak. Served with grilled vegetables(zucchini, onion, mushrooms), crown daisy leaves, tortillas, and a fresh ssam box with lettuce, garlic, and ssamjang sauce, perfect for wrapping and enjoying your meat the Korean way.



BEEF YUKHOE 소고기 육회



PORK SAMGYEOP OR MOKSAL 100 G
돼지고기 삼겹살 또는 목살 100 g



BEEF DEUNGSHIM 100 G 소고기 등심



BEEF TOSISAL 100 G 소고기 토시살



VEGETABLES & TORTILLA 채소와 토띠아

~~62,5 €~~ 54,2 €

~~1500 Kč~~ 1300 Kč

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 **BEEF YUKHOE** 소고기 육회

 **BEEF DEUNGSHIM 200 G** 소고기 등심

 **BEEF TOSISAL 100 G** 소고기 토시살

 **VEGETABLES & TORTILLA** 채소와 또띠아



Beef BBQ set

소고기 바베큐 세트 ^{1/3/5/6/11}

A premium Korean BEEF BBQ SET featuring beef yukhoe (seasoned raw beef), 200g of sirloin, and 100g of beef hanging tender steak. Served with grilled vegetables (zucchini, onion, mushrooms), crown daisy leaves, tortillas, and a fresh ssam box with lettuce, garlic, and ssamjang sauce, perfect for wrapping meat into a 'ssam' and enjoying your meat the Korean way.

~~68,8 €~~ 60,4 €

~~1650 Kč~~ 1450 Kč

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BEEF YUKHOE 소고기 육회

PORK SAMGYEOP 100 G 돼지고기 삼겹살

PORK MOKSAL 100 G 돼지고기 목살

PORK HANGJUNG 100 G 돼지고기 항정살

VEGETABLES & TORTILLA 채소와 또띠아

Pork BBQ set

돼지고기 바베큐 세트 ^{1/3/5/6/11}

A premium Korean PORK BBQ SET set featuring beef yukhoe (seasoned raw beef), pork belly, pork neck, and pork jowl. Served with grilled vegetables (zucchini, onion, mushrooms), crown daisy leaves, tortillas, and a fresh ssam box with lettuce, garlic, and ssamjang sauce, perfect for wrapping and enjoying your meat the Korean way.

~~53€ 44,4 €~~
1270 Kč 1065 Kč

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PORK *Korean BBQ grilled right at your table! The first order minimum is 300 g, and additional orders can be placed in 100 g increments.*

- 🍴 **PORK SLICED SAMGYEOPSAL** 슬라이스 삼겹살
 K-BBQ Samgyeopsal, sliced frozen pork belly. 8,5 €
(100 g) **205 Kč**
- 🍴 **PORK MOKSAL** 돼지고기 목살
 K-BBQ Moksals, tender pork neck. 8,5 €
(100 g) **205 Kč**
- 🍴 **PORK HANGJUNG** 돼지고기 항정살
 K-BBQ Hangjungsals, pork jowl from the neck to the shoulder. 12,3 €
(100 g) **295 Kč**

BEEF *Korean BBQ grilled right at your table! The first order minimum is 300 g, and additional orders can be placed in 100 g increments.*

- 🍴 **BEEF TOSISAL** 소고기 토시살
 K-BBQ Tosisals, beef hanging tender. 15,6 €
(100 g) **375 Kč**
- 🍴 **BEEF GALBISAL JUMULLEOK** 소고기 갈비살 주물럭 ^{1/3/6/11}
 K-BBQ Galbisal Jumulleok, marinated beef flank steak. 16,5 €
(100 g) **395 Kč**
- 🍴 **BEEF DEUNGSHIM** 소고기 등심
 K-BBQ Deungshims, beef sirloin with light and juicy flavour. 14,8 €
(100 g) **355 Kč**
- 🍴 **BEEF BUCHAESAL** 소고기 부채살
 K-BBQ Buchaesals, taken from the foreleg, features an even marbling that contributes to its juicy and chewy texture. Named "Buchae" (=hand fan), it resembles the shape of a hand fan. 16,5 €
(100 g) **395 Kč**

EXTRA FOR GRILL

- 🍴 **ADD-ON SSAM** 쌈 추가 Extra lettuce 3,5 € **85 Kč**
- 🍴 **ADD-ON KIMCHI FOR GRILL** 구이용 김치 추가 4,8 € **115 Kč**
- 🍴 **ADD-ON SALAD** 샐러드 추가 3,1 € **75 Kč**
- 🍴 **ADD-ON VEGETABLES FOR GRILL** 구이용 채소 추가 3,5 € **85 Kč**
- 🍴 **ADD-ON BUSUT FOR GRILL** 구이용 모듬 버섯 추가 Extra assorted mushrooms 6,3 € **150 Kč**
- 🍴 **ADD-ON TORTILLA** 토피야 추가 3,5 € **85 Kč**
- 🍴 **STEAMED RICE** 공기밥 2,7 € **65 Kč**

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Gimbap & Sushi 김밥 & 초밥



UDON SET 우동세트 1/2/3/4/6/11

Sushi/gimbap + Cabbage salad with yuzu dressing + Udon noodles with fish cakes and seaweed. Served with soy sauce and wasabi.

A SET A 세트
Bulgogi (Korean-style marinated beef) gimbap 5 pcs

16,3 € **390 Kč**

B SET B 세트
Raw & grilled salmon nigiri 4 pcs

17,9 € **430 Kč**



1/2/3/4/6/7/11

SUNSET ON THE BEACH NUDE GIMBAP 새우&크랩

Nude Gimbap is a style of gimbap where the seaweed is wrapped inside the rice, and the outside is topped with various ingredients.

Outside :
crab cream, prawn, tempura sprinkles, sesame seeds, snow sauce, teriyaki sauce.

Inside :
cream cheese, fried prawn, pickled radish.

15,6 € 8 ks **375 Kč**

SALMON GIMBAP 연어 김밥 1/2/4/6/11

Seaweed rice rolls with raw salmon, prawns, pickled radish, chives and avocado. Served with teriyaki mayo.

16,5 € 9 ks **395 Kč**

BEFF YUKHOE GIMBAP 육회 김밥 1/2/6/11

Seaweed rice rolls with raw beef (육회), prawns, pickled radish, chives and avocado. Served with teriyaki mayo.

16,5 € 9 ks **395 Kč**



Sashimi 사시미

NARU SET 나루세트 1/3/4/6/11 🌶️

Korean-style chilled beef tartare topped with a raw egg yolk, served with salmon sashimi and sweet & savoury cold spicy noodles. Mix the yukhoe with the yolk, then roll it up with noodles and vegetables.

- 
BEEF YUKHOE 소고기 육회
- 
SALMON SASHIMI 연어 사시미
- 
BIBIM GUKSU 비빔 국수

39,6 € **950 Kč**

SALMON SASHIMI 연어 사시미 4/6

Premium sliced fresh salmon, served with soy sauce, wasabi, and fresh vegetables.

16,5 € **8 ks 395 Kč**

BEEF YUKHOE 소고기 육회 1/3/6/11

Expertly seasoned Korean-style raw beef tartare with soy-based marinade, topped with raw egg yolk and accompanied by fresh tortillas and seaweed wraps. Mix the egg yolk with the beef and enjoy wrapped for the authentic experience.

16,5 € **100 g 395 Kč**



Czech Honey Fried Chicken

체코 허니 치킨 1/3/6/11

Crispy Korean fried chicken wings glazed with golden Czech honey, known for its clean, floral flavour, centuries-old beekeeping tradition, and harvesting from pristine meadows. A perfect harmony of bold Korean crunch and Europe's natural sweetness. Let every bite take you on a journey from the fields of Bohemia to the heart of Seoul.

13,1 €

8 ks : 315 Kč



OTHER FLAVOURS OF CHICKEN

ORIGINAL FRIED CHICKEN

후라이드 치킨 1/3/11

Classic Korean fried chicken wings in a crispy and flavourful batter.



YANGNYEOM FRIED CHICKEN 🌶️

양념 치킨 1/3/6/8/11

Fried chicken wings coated in a sticky, sweet Gochujang-based sauce.

KKANPUN FRIED CHICKEN 🌶️🌶️

간풍 치킨 1/3/6/11

Fried chicken wings coated in a sticky, sweet Gochujang-based sauce.

13,1 €

8 ks : 315 Kč

EXTRA FOR CHICKEN

ADD-ON SAUCE 소스 추가 1,7 €
Add Yangnyeom sauce 40 Kč

ADD-ON FRIES 감자튀김 추가 1 2,9 €
70 Kč

ADD-ON SWEET POTATO FRIES 3,5 €
고구마튀김 추가 1 85 Kč

* Image for illustration purposes only.
이미지는 예시용 이미지입니다.



House-made Tteokbokki

직접 뽑은 수제 떡볶이 ^{1/3/4/11} 

House-made rice cakes simmered in sweet and spicy gochujang sauce with fish cakes, egg, and other assorted ingredients. Made from scratch for exceptional softness and chewiness.

* Extra toppings can only be selected with initial order.
떡볶이는 토핑과 함께 조리되기 때문에 추가 토핑은 첫 주문 시에만 선택하실 수 있습니다.

24,4 € **585 Kč**

EXTRA FOR TTEOKBOKKI

- | | |
|---|------------------------|
|  ADD-ON NOODLES 면 추가 (당면/라면/우동) ¹
Sweet potato noodles / Ramen / Udon | 4,4 €
105 Kč |
|  ADD-ON TTEOK 떡 100 g 추가
Extra rice cakes | 6,5 €
155 Kč |
|  ADD-ON CHEESE 치즈 추가 ⁷
Extra mozzarella on top | 4,8 €
115 Kč |



Noodles

면류



JJAJANG



짜장

Classic Korean-Chinese noodle dish featuring rich black bean sauce. Originally brought to Korea by Chinese immigrants during the country's modernisation after 1882, this dish evolved to suit Korean palates. Its deep, savoury flavour comes from stir-fried *chunjang* (black bean paste), blended with vegetables, creating a slightly sweet, umami-rich sauce that coats every noodle.

CHOOSE A TOPPING



WITH MUSHROOMS & TRUFFLE OIL 

트러플 오일 버섯 짜장 1/3/6/11



WITH PORK 돼지고기 짜장 1/3/6/11



WITH PRAWNS 새우 짜장 1/2/3/6/14

15 € **360 Kč**



JJAMPPONG



해물 짬뽕 1/2/4/6/14 

Spicy Korean noodle soup with a mix of seafood such as squid, shrimp, clams, and vegetables in a rich broth. Chinese dishes brought to Korea by Chinese immigrants during the country's modernization after 1882 were adapted to Korean tastes and became part of Korean culinary culture.

16,5 € **395 Kč**

HAEMUL UDON



해물 우동 1/2/4/6/14

A hearty Japanese udon noodle soup with thick, chewy noodles in a rich, savory umami broth, served with seafood and fresh vegetables.

15,8 € **380 Kč**



BEEF BOHEMIAN BUSUT JAPCHAE 1/3/6/11



스테이크 버섯 잡채

A slightly sweet and savoury stir-fry of glass noodles, fresh vegetables, and five types of mushrooms – wood ear, button, morel, shiitake, and king oyster. Featuring a blend of local Czech mushrooms and 100g of tender grilled Czech beef, this dish brings a healthy taste of nature to your plate.

20,2 € **485 Kč**

 **BUSUT JAPCHAE (WITHOUT MEAT)** 
버섯 잡채 1/3/6/11 14 € **335 Kč**

BEEF CREAM PASTA



스테이크 크림 파스타

Creamy pasta topped with 100 g of tender Czech beef steak, with bacon, veggies, and minced beef and pork. Choose between bold Mala spice or rich Korean doenjang (soybean paste) flavour.

21 € **505 Kč**

CHOOSE A FLAVOUR

 **MALA CREAM PASTA** 
마라 크림 파스타 1/3/5/6/7/8/9/11

 **DOENJANG CREAM PASTA**
된장 크림 파스타 1/3/6/7/9/11

 **MALA CREAM PASTA** 
마라 크림 파스타 1/3/5/6/7/8/9/11

Pasta in a creamy Mala sauce (based on a combination of Sichuan peppercorns and dried chillies) with bacon, veggies, minced beef and pork. Garnished with peanut powder.

 **DOENJANG CREAM PASTA**
된장 크림 파스타 1/3/6/7/9/11

Pasta in a creamy Doenjang sauce (Korean traditional soybean paste) with bacon, veggies, minced beef and pork.

14,8 € **355 Kč**

Bbye Haejang-guk



빼 해장국 ^{1/6/8} 

A comforting hangover soup made with rich bone broth, pork backbone, perilla powder, glass noodles, and napa cabbage. Hearty and soothing, perfect for revitalising after a long night. In Korea, haejang refers to the tradition of recovering from drinking by eating warm, nourishing foods that help cleanse the body and restore energy. This dish is more than just a hangover cure. It's a warm, soul-restoring meal passed down through generations.

19,4 € **465 Kč**



Soup with rice 국물류



All of our broth-based soup dishes are presented in authentic Korean ttukbaegi, a thick ceramic pot designed to retain heat and enhance the flavours, ensuring your soup stays warm and delicious throughout your meal. 모든 국물 요리는 열을 보존하고 풍미를 더하는 한국식 독배기에 담겨 제공되므로 식사내내 국물이 따뜻하고 맛있게 유지됩니다.

KIMCHI JJIGAE 김치찌개 1/3/4/6/11

Hearty stew with fermented homemade aged kimchi and your choice of protein. It's one of the most beloved comfort foods in Korea.



with tofu 두부 김치찌개



with pork 돼지고기 김치찌개

12,5 € 300 Kč



TTUKBAEGI BULGOGI 독배기 불고기 1/3/6/11

A traditional Korean stew made with thinly sliced beef marinated in a sweet and savoury soy sauce-based sauce, simmered with vegetables, glass noodles, and rich broth.

13,3 € 320 Kč



NAEJANG-TANG 내장탕 1/6/8

A rich, spicy soup made with beef bone broth, offal (beef tripe, tongue, pig heart), perilla powder, glass noodles, napa cabbage, and mushrooms (wood ear, oyster, shiitake), topped with fresh chives. A hearty and comforting meal, perfect for a revitalising boost.

20,2 € 485 Kč



GALBI TANG

갈비탕 1/3/6/11

A rich and savoury nourishing soup made with tender giant beef short ribs simmered in a clear, flavourful broth. The beef is cooked for a long time, making it very soft and easy to fall off the bone. The soup is complemented by mild seasoning with glass noodles.

24,2 € 580 Kč



All soup dishes are served with rice.
국물류 메뉴는 공기밥과 함께 제공됩니다.

Rice 밥류



DOLSOT BIBIMBAP

돌솥비빔밥 1/3/(4)/6/11

Bibimbap is a traditional Korean dish that features a vibrant mix of rice, assorted vegetables, and protein, topped with a fried egg and served with spicy bibim sauce (Korean red chili paste). The name "bibimbap" means "mixed rice," and it's all about the harmony of flavours and textures.

CHOOSE A TOPPING

WITH TOFU 🌱 두부 비빔밥

WITH CHICKEN 닭고기 비빔밥

WITH BEEF 소고기 비빔밥

11,7 € 280 Kč

TIP 🌶️

Add as much of the spicy and tangy bibim sauce as you like, then mix all the ingredients and rice together.



HALLA-SAN KIMCHI

BOKKEUMBAP 한라산 김치볶음밥 🌶️

1/3/7/11

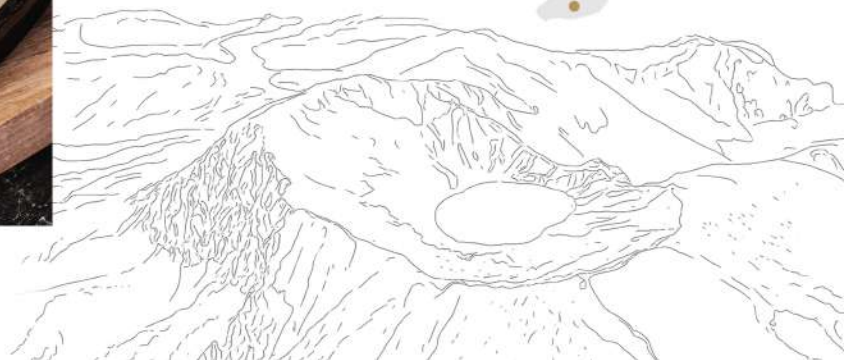
Fried rice loaded with homemade kimchi, smoky bacon, and melted mozzarella cheese, shaped like Jeju's iconic Halla Mountain. Topped with a soft-cooked egg and sprinkled with seaweed flakes and sesame seeds, this dish blends spicy, savoury, and smoky flavours into a comforting meal. Break the egg, mix it in, and enjoy the taste of Korea's volcanic soul.

NOTE

Hallasan is South Korea's highest mountain, a dormant volcano on Jeju Island.

12,9 €

310 Kč





Banmo Tofu Kimchi Jeyuk

반모 두부 김치제육 1/6/8/11 

A savoury stir-fried pork (je-yuk) with spicy and tangy kimchi, topped with a half block of tofu. Served on a bed of tortilla, this dish combines the bold flavors of kimchi and pork with the smooth tofu and the chewy texture of the tortilla, offering a unique and delicious fusion experience.

In Korean, the tofu mold and the tofu block are both called "mo."
One mo usually weighs 300–400 g, and half that amount is called "ban mo."

16,9 € **405 Kč**

NOTE The process of making tofu, called "the cheese of Asia".



Tofu is a block of protein made by coagulating soy milk, which is prepared from soaked and ground soybeans in a special mold.

This menu is **not** served with rice.
이 메뉴는 공기밥이 함께 제공되지 않습니다.



Side **사이드**



CHEESE KIMCHI JEON ^{1/3/7/11}

치즈 김치전

Savoury crispy pancake filled with house-made spicy kimchi, topped with mozzarella cheese and served with soy dipping sauce.

2 ks : 6,5 € **2 ks 155 Kč**
4 ks : 9,4 € **4 ks 225 Kč**

ORIGINAL (WITHOUT CHEESE)

오리지널 김치전 ^{1/3/11}

2 ks : 5,2 € **2 ks 125 Kč**
4 ks : 8,1 € **4 ks 195 Kč**



FRIED MANDU ^{1/3/6}

만두튀김

Deep-fried dumplings stuffed with vegetables. Served with soy sauce.

6,5 € **155 Kč**



KIDS' SET MEAL ^{1/2/3/6/8/11}

어린이용 메뉴

Udon noodles in mild broth with seaweed •
Salad with yuzu dressing and sunflower seeds •
Crispy fried shrimp • Fresh orange slices

9,4 € **225 Kč**



Salad 샐러드



EDAMAME

삶은 풋콩 1/6/11

Edamame (young soybeans) with Maldon sea salt.

 * Gluten-free



5,4 €
130 Kč

SEAWEED SALAD

미역 즐기 샐러드 ¹¹

Sea mustard, seaweed, Edamame (young soybeans), truffle oil, pumpkin seeds and sunflower seeds.



5,4 €
130 Kč

Desserts 디저트



PANNA COTTA

판나 코타 1/3/7/8

Classic Italian cream dessert infused with vanilla, garnished with sweet red bean and mochi.



4,2 € 100 Kč



CRÈME BRÛLÉE

크림 브릴레 1/3/7/8

French vanilla custard with caramelized sugar crust, topped with sweet red beans.



4,8 € 115 Kč

Allergens

알러지 성분표



Gluten-free Menu



Vegetarian Menu



Spicy Menu

1

CEREALS CONTAINING

wheat, rye, barley, oats, kamut or its hybridised strains and their products



2

CRUSTACEAN

and their products



3

EGGS

and their products



4

FISH

and their products



5

SEEDS OF GROUNDNUT (PEANUT)

and their products



6

SOYBEANS

and their products



7

MILK

and their products



8

NUTS

almonds (*Amygdalus communis* L.), common hazels (*Corylus avellana*), common walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.)), Brazil nuts (*Bertholletia excelsa*), pistachio seeds (*Pistacia vera*), macadamia nuts (*Macadamia ternifolia*) and their products



9

CELERY

and their products



10

MUSTARD

and their products



11

SEEDS OF SEZAME

and their products



12

SULPHUR DIOXIDE AND SULPHITES

in concentrations higher than 10 mg/kg or 10mg/l, expressed as overall SO₂

13

LUPINES

and their products



14

MOLLUSC

and their products