

Midtown, NYC

Brooklyn, NYC



## CHOOSE BASE ①



### KETO NOODLES

shirataki noodles lightly dressed in sesame oil and gluten-free soy sauce



### STICKY RICE

short grain rice



### WILD RICE

healthy blend of short grain rice, brown rice, and forbidden rice



### B.K.F.R. BACON KIMCHI FRIED RICE

white rice, bacon, kimchi, scallions, sesame



### BROCCOLI "RICE"

shaved broccoli florets, millet, garlic and sesame oil



### KALE SALAD

local kale with julienned carrots and sesame seeds

BURRITOS AVAILABLE UPON REQUEST

## SIGNATURE RECIPES ②

+ ADD POACHED EGG



BULGOGI/RIBEYE  
GLUTEN FREE  
343-774 CAL



SPICY PORK  
GOCHUJANG  
MARINADE  
406-837 CAL



GINGER SOY  
CHICKEN  
GLUTEN FREE  
312-743 CAL



ORGANIC TOFU  
VEGAN &  
GLUTEN FREE  
322-767 CAL

### Substitutions

- Red Kimchi
- Cucumber Kimchi *GF*
- Pico de Gallo *V+GF*
- Roasted Corn *V+GF*
- Sweet Black Beans *V+GF*
- Kale *V+GF*
- Blue Potato Salad *GF\**
- Purple Cauliflower *V+GF\**
- Bean Sprouts *V+GF\**

\* SEASONAL ITEMS

### Sauces

- Korilla  
MILKY & SMOKEY FAVE
- Korean Hot Sauce  
SWEET & TANGY *V*
- K'lla  
HOT & SPICY *V*
- Green Crack  
HERBY & SAVORY *GF*

### Drinks

- Korchata
- Kafé
- Bottled Water
- Bottled Drinks

# LIVE CULTURES

## PROBIOTIC CULTURES

Our beloved kimchis are rich with live cultures, meaning we've got living organisms working hard for your well-being. We're talking probiotics — lil homies regulating your immune system, boosting energy and metabolism, helping vitamin and mineral absorption, improving digestion, and aiding in brain and mood functions. Yeah, better than having a dietitian and a psychologist joining you for lunch.

## FARM-TO-TABLE CULTURE

We might be from the streets of Queens, but our meats and veggies are from the sticks. It's sourced from live farmers, farming around New York City. And our inspiration is sourced from a distant place with over 5000 years culinary history, called South Korea. Bottom line is... our food is locally and ethically sourced, and of whole ingredients.



*Korilla*

SINCE 2010 KORILLA HAS BEEN ROAMING THE STREETS IN ITS TIGER-STRIPED TRUCK, POWERING THE STREETS OF NYC WITH BOLD AND FLAVORFUL KOREAN BBQ AND PROBIOTIC-RICH KIMCHIS. OUR GOAL IS TO ADD TO THE CULTURE OF THE AMERICAN DIET, LITERALLY. WE CHANGE OUR MENU WITH THE SEASON AND OFFER LIVE VEGGIES, BECAUSE BEING FRESH (AND FUNKY) IS WHAT WE DO.



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