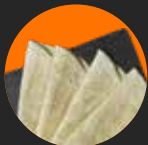


Midtown, NYC

Brooklyn, NYC



CHOOSE BASE ①



BURRITO

12" flour tortilla



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

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**
- Sweets & Beets *V+GF**
- Kabocha Squash *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.



FACEBOOK • TWITTER • INSTAGRAM

@KorillaBBQ

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