



Barbecued Pork (Daeji Bulgogi 불고기)

Pork Bulgogi (Daeji Bulgogi 불고기)

Another famous Korean specialty barbecued meat is known as Bulgogi. While it's normally made from beef, *bulgogi* can also be made with thin strips of pork or chicken.

Before the meat is grilled, it's marinated in sweet soy sauce with lots of garlic and sesame oil. The version I ate above was from the New Valley restaurant in Seoul that specializes in pork bulgogi known as *Dwaeji Bulgogi*.

Cost – around 8,000 (\$7.00) Won per plate



Kimchi Stew (Kimchi Jjigae 김치찌개)

Kimchi Stew (Kimchi Jjigae 김치찌개)

South Korean food is unbelievably delicious, but if I could choose just one thing to eat over and over again, it would have to be kimchi jjigae.

I'm not alone, it happens to be one of the most beloved everyday dishes to eat in Seoul and it's one of the most affordable complete dish meals to eat in Seoul.

Napa cabbage kimchi is boiled with chunks of fatty pork and a few other seasonings and ingredients and then brewed into a stew that boasts intense flavors and will have your belly craving for more!

Cost – 4,000 – 5,000 Won (\$3.51 – \$4.39)



Hotpot Mixed Rice
(Dolsot Bibimbap 돌솥 비빔밥)

Hotpot Mixed Rice (Dolsot Bibimbap 돌솥 비빔밥)

Famous and widely available, *bibimbap* is like fried rice, but instead of being fried it's just all mixed up like a salad. It's the [khao yam](#) or [khao kluk kaphi](#) or Korean cuisine.

The dish consists of rice on the bottom, a few different kinds of sautéed vegetables, an egg, and toasted seaweed flakes and sesame seeds on top. If it's not salty enough, you can normally add more *gochujang* chili paste to make it tastier.

Dolsot bibimbap is served in a scorching earthenware pot so every bite is extremely hot in temperature. Be sure to start mixing it immediately so the rice doesn't get too crunchy burnt on the bottom!

Cost – 4,000 – 5,000 Won (\$3.51 – \$4.39)



Kimchi Fried Rice
(Kimchi Bokkeumbap 김치 볶음밥)

Kimchi Fried Rice (Kimchi Bokkeumbap 김치 볶음밥)

Take South Korea's most iconic vegetable garnish (*kimchi*), stir fry it with a few chunks of hot dog or luncheon meat and rice, cover it with a fried egg and sprinkle it with toasted seaweed and sesame seeds and you've got a dish that no one could dislike!

It's the type of South Korean food that tastes good any day of the week or for whatever mood you're in. Don't forget to eat kimchi fried rice with a side of kimchi!

Cost – 3,000 – 5,000 Won (\$2.63 – \$4.39)



Mung Bean Pancake
(Bindaetteok 빈대떡)

Mung Bean Pancake (Bindaetteok 빈대떡)

South Korean food includes a variety of pancakes. These are not your ordinary pan fried hot cakes with a bit of syrup on top, Korean pancakes are salty, filled with tons of ingredients and fried in lots of oil!

Among the selection, one pancake I really enjoyed eating, again at the Gwangjang Market, was the mung bean pancake known as *bindaetteok*.

Made from ground mung beans, green onions and kimchi, this beauty was deep fried and served with a vinaigrette dipping sauce. Eating Korean pancakes kind of reminded me of short eats in [Sri Lankan food](#).

Cost – 4,000 Won (\$3.51)



Gimbap 김밥

Gimbap 김밥

People in Hawaii took original Japanese ideas to create the [SPAM musubi](#), and Koreans crafted the *gimbap*.

Eaten as a meal or just an on-the-go snack, *gimbap* is one of South Korea's most beloved foods. Similar to a Japanese style hand roll, gimbap is an assemblage of sushi rice, a few Korean pickled vegetables, spinach, and ham all wrapped in sheets of toasted seaweed.

Gimbap can be enjoyed standing on the side of the street in a tent, taken away in a foil wrapper or ordered at many Korean restaurants.

Cost – 1,500 Won (\$1.32) per roll



Red Rice Cakes (Tteokbokki 떡볶이)

Red Rice Cakes (Tteokbokki 떡볶이)

If you're hunting for Korean street food, *tteokbokki* is likely the first thing you'll discover – it's everywhere in Seoul! It's the [poke bowl](#) of Seoul – a dish that's common, easy to eat and fabulously tasty.

Cost – 2,500 – 4,000 Won (\$2.19 – \$3.51)