



OUR BRAND STORY

대표 Roy는 전문 포토그래퍼로서 전 세계를 여행하면서 **한식이 그리울 때마다** 직접 한국 음식을 먹을 수 있도록 프라하에 레스토랑을 오픈했습니다. 같은 한식이라 할지라도 누가 준비하느냐에 따라 조리법이 다르며 맛도 천차만별이지만, 우리의 음식은 소주와 김치 없이는 살 수 없는 **전형적인 한국인 Roy의 입맛에** 맞게 준비되었습니다. 끊임없는 노력을 통해 김치를 비롯한 **자체 소스와 맛 그리고 레시피를** 개발했습니다. 맛있는 식사되시길 바랍니다.

CEO Roy procestoval svět jako profesionální fotograf a otevřel restauraci v Praze, kde si může **dopřát korejské jídlo, kdykoli mu chybí.** Korejské jídlo má různé recepty a chuť se liší podle toho, kdo ho připravuje. Naše korejské jídlo je připravováno tak, aby vyhovovalo chuti Roye, **typického Korejce,** který nemůže žít bez soju a kimchi. Díky neúnavnému úsilí jsme vyvinuli **své vlastní příchutě,** včetně omáček a kimchi. Doufáme, že Vám naše jídlo chutná. Dobrou chuť!

CEO Roy has traveled the world as a professional photographer and opened restaurants in Prague where he can enjoy Korean food **whenever he misses it.** Depending on who makes it, each Korean dish has different recipe and taste. Our Korean food is prepared to suit Roy's taste, **a typical Korean** who can't live without soju and kimchi. We have developed **our own flavors,** including sauces and kimchi. We hope you enjoy our food. Bon appetit!



GAMJA TANG

감자탕 1/6/11 

A spicy Korean pork backbone soup made by simmering pork bones for a long time then the strained milky bone broth is seasoned with Korean special condiments such as gochugaru (Korean chili flakes) and gochujang (Korean chili paste).

*Rice is not included.

929 Kč

117 Kč

HOW TO ENJOY IT MORE TASTEFULLY

Order the cheese fried rice after you've eaten 90% of the Gamjatang!



BOKKEUMBAP



* You can order only one fried rice per dish.



EXTRA

STEAMED RICE 공깃밥 Rýže

55 Kč

SWEET POTATO NOODLES / RAMEN NOODLES

당면 Skleněné nudle / 라면 Ramen nudle

107 Kč

625 BUDAE JJIGAE

부대찌개 1/6/11 

"Budae" in Korean means army and "jjigae" means stew, so it's also known as Korean Army Base Stew. It's fusion stew with ham, sausage, kimchi, pork, baked beans, cheese, ramen noodles and tofu in gochujang based sauce.

*Rice is not included.



Why is Korean Army Base Stew?

In the 1950s, after the Korean War (6.25 War), the U.S. military was stationed in Korea. The ham, sausages, and Spam that were supplied to the American troops spread to local civilians near the military bases. Koreans began stir-frying these ingredients with kimchi and gochujang.

As they continued cooking, the food would easily burn, so they started adding water, turning it into a dish that could be enjoyed as both a meal. Comprised of hodge-podge of Western and Eastern ingredients, budae jjigae is a living (and delicious!) artifact from a darker time during the Korean War.



L : 929 Kč (3-4 portions)

M : 811 Kč (2-3 portions)

EXTRA

STEAMED RICE 공깃밥 Rýže

55 Kč

SWEET POTATO NOODLES / RAMEN NOODLES

당면 Skleněné nudle / 라면 Ramen nudle

107 Kč



SLICED PORK SAMGYEOPSAL

냉동삼겹살

K-BBQ Samgyeopsal, sliced frozen pork belly, grilled right at your table. The first order minimum is 300 g, and additional orders can be placed in 100 g increments. Served with a green onion side dish, and lettuce, ssamjang and garlic for wrapping meat into a 'ssam'.

*Rice is not included.

100 g 189 Kč

K-BBQ

SSAM

EXTRA

EXTRA SSAM 쌈추가 Extra Lettuce / Extra salát

62 Kč

EXTRA SALAD 6/11
상추, 부추 무침 추가

102 Kč

CHHESE DAKGALBI

치즈 닭갈비 1/6/7/11 

Spicy stir-fried chicken marinated in gochujang-based sauce, cooked with vegetables and rice cakes. Finished with a generous layer of melted cheese for a rich, savory twist that balances the heat.

*Rice is not included.

813 Kč

HOW TO ENJOY IT MORE TASTEFULLY

Order the fried rice after you've eaten 90% of the Gamjatang!

117 Kč

BOKKEUMBAP



* You can order only one fried rice per dish.



EXTRA

SWEET POTATO NOODLES / UDON NOODLES
당면 / 우동사리

107 Kč

RICE CAKES 떡 추가 / CHEESE 치즈 추가

117 Kč

MAEUN DAKBAL SET

매운닭발 세트  1/2/3/6/11

CHICKEN FEET + GESAL GYERANTANG + JUMEOK BAP

Spicy chicken feet + Crab stick egg-soup + Rice balls with dried seaweed.

~~929 Kč~~ → 845 Kč



SINGLE DISHES

MAEUN DAKBAL 15 PCS 매운 닭발 1/6 
Chicken feet stir-fried in a fiery gochujang sauce.

556 Kč

JUMEOKBAP 주먹밥 11
Rice balls with dried seaweed and sesame oil.

107 Kč

GESAL GYERANTANG 게살계란탕 1/2/3
Savory and soft crab stick egg-soup.

266 Kč

HOUSE-MADE TTEOKBOKKI

수제떡볶이 1/3/4/11 

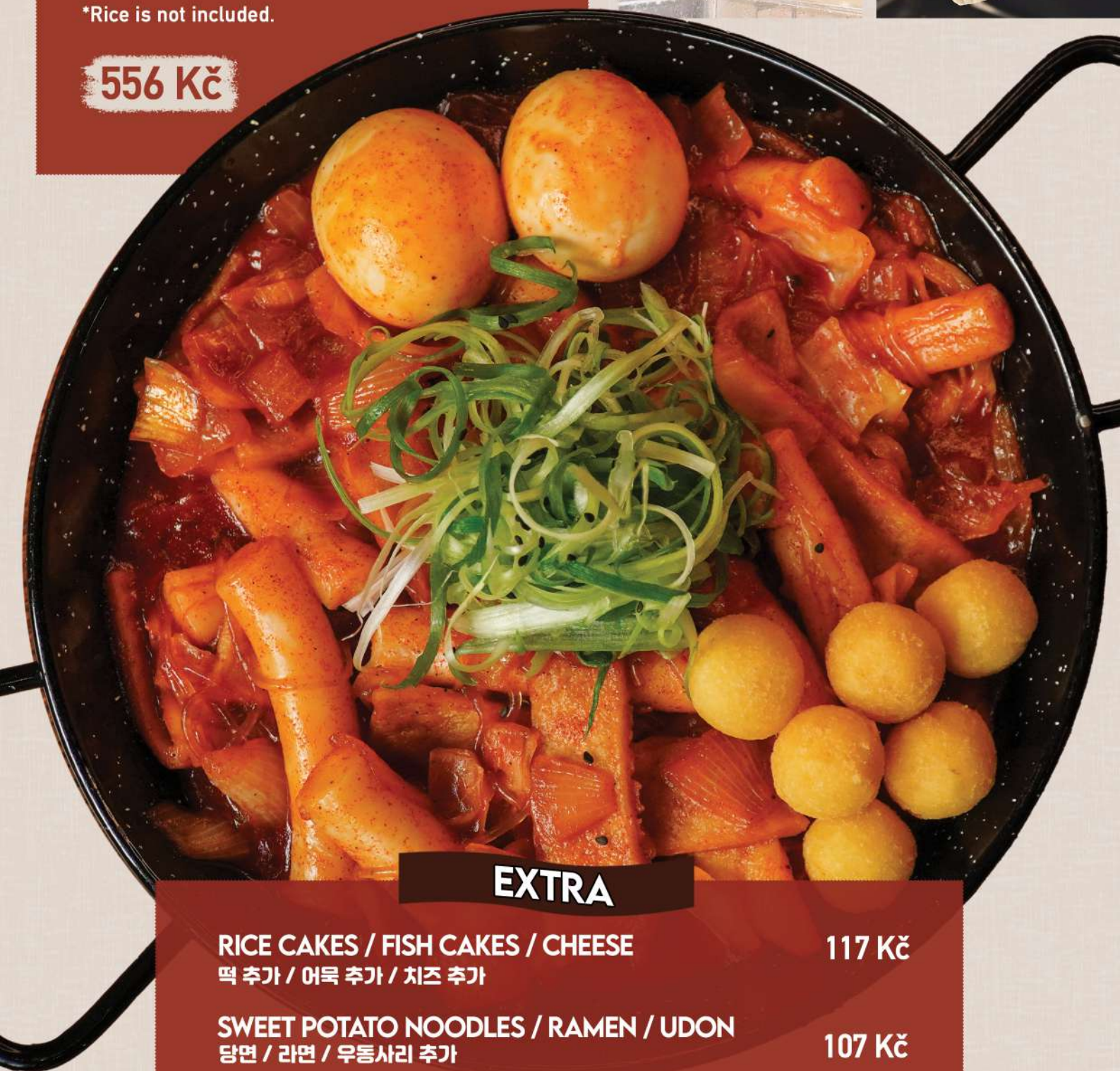
House-made rice cakes, softer and chewier as they're made from scratch, simmered in a sweet and spicy Gochujang sauce with fish cakes, egg, and other assorted ingredients.

*Rice is not included.

556 Kč

HOUSE-MADE TTEOK?

We are making our own rice cakes to make authentic dense and elastic texture Tteokbokki.



EXTRA

RICE CAKES / FISH CAKES / CHEESE
떡 추가 / 어묵 추가 / 치즈 추가

117 Kč

SWEET POTATO NOODLES / RAMEN / UDON
당면 / 라면 / 우동사리 추가

107 Kč

K-CHICKEN

Korean Fried Chicken is a globally loved dish known for its incredibly crispy texture and bold, flavorful sauces. Many people enjoy Korean Fried Chicken with a cold beer, a pairing so popular it even has its own nickname: "chimaek" (chicken + maekju, the Korean word for beer).

YANGNYEOM CHICKEN 1/3/5/7/11

양념치킨 

Chicken wings coated with sweet chilli.



1/3/5/7/11

FRIED CHICKEN

후라이드치킨

Crispy and savory plain fried chicken wings.



ADD BEER &
ENJOY THE
CHIMAEK!

(CHICKEN + BEER)

+ 45/65 Kč



BULGOGI CHICKEN

불고기치킨 1/3/5/7/11

Chicken wings coated with bulgogi sauce.

5 ks : 196 Kč
10 ks : 330 Kč
20 ks : 577 Kč

Fries are included.

EXTRA

ADD SAUCE (BULGOGI / YANGNYEOM)
불고기 / 양념 소스 추가

38 Kč

HAEMUL JAENGBAN JAJANG

해물쟁반짜장 1/2/3/4/6/11/14

It is large Jajangmyeon served on a large, flat platter. Stir-fried noodles with seafood, pork topped with eggs in black bean sauce.

(2 - 3 portions) **960 Kč**

HOW TO EAT JAJANGMYEON?

Try this delicious way to eat jajangmyeon!

1. Pop the egg yolk



2. Mix well with chopsticks



JUNGHWA DISH

"Junghwa dish" refers to Chinese-style dishes that have been adapted to Korean tastes. It has its roots in the late 19th to early 20th century.

3. Eat it with pickled radish

4. Share the seafood (Haemul) version with your friends!



1/3/6/11

JJAJANG-MYEON

짜장면

Noodles with pork meat in black bean sauce.

246 Kč



1/2/6/11/14

JJAMPPONG

짬뽕 🌶️

Korean spicy seafood noodle soup.

HONG JJAMPPONG
with red broth

BAEK JJAMPPONG
with white broth

356 Kč

1/6/11

KKANPUNGGI

간풍기 🌶️🌶️

Deep-fried chicken tossed in a spicy garlic soy sauce with chili peppers.

470 Kč



JEYUK JUMEOK-BAP

제육 주먹밥 🌶️🌶️ 1/6/11

Spicy stir-fried pork, which is cooked with a flavorful combination of gochujang (Korean chili paste), garlic, ginger, and vegetables. Served with a large riceball with dried seaweed.

482 Kč



PAIRING WITH

SEOUL HIGHBALL 서울하이볼

A cocktail made by mixing soju, gatorade, soda water and lemon.

122 Kč

SOJU 소주

A bottle of traditional Korean distilled liquor made primarily from rice, barley, or sweet potatoes with an alcohol content typically ranging from 16%.

309 Kč

GESAL GYERANTANG 게살계란탕 1/2/3

Savory and soft crab stick egg-soup.

266 Kč

TTUKBAEGI

Ttukbaegi (뚝배기) is a traditional Korean stone pot used for cooking and serving various Korean dishes. It is made from thick, durable stone, which helps keep food hot for a longer time. Due to its heat retention properties, food in a dolsoot continues to cook even after it is served, creating a sizzling sound as it's brought to the table.



1/4/6 KIMCHI JJIGAE 김치찌개

Stew made with fermented kimchi, vegetables and tofu, pork (or sometimes tuna), all simmered together in a savory, spicy broth. Served with rice.

WITH TOFU

WITH TUNA

WITH PORK

244 Kč

1/6/11 TTUKBAEGI BULGOGI 뚝배기 불고기

Stew made with Bulgogi (Korean marinated beef), glass noodles and vegetables cooked in a Korean earthenware pot. Served with rice.

309 Kč



BULGOGI BIBIMBAP

불고기 비빔밥 1/3/6/11 

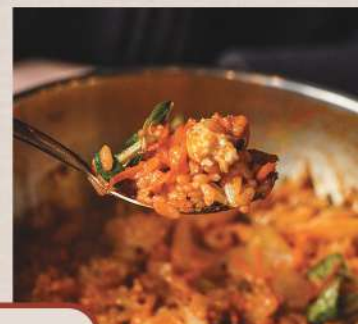
Bibimbap is a traditional Korean dish that features a vibrant mix of rice, assorted vegetables, and protein, topped with a fried egg and served with spicy bibim sauce (Korean red chili paste). The name "bibimbap" means "mixed rice," and it's all about the harmony of flavors and textures.

208 Kč



HOW TO EAT BIBIMBAP?

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



There are many different types of bibimbap in Korea. Dolsot bibimbap is hot bibimbap served in a stone pot. Normal bibimbap is served with cold vegetables and toppings. You can try normal bibimbap, a lighter home-style favorite at POCHA!



OPTIONS

YACHAE BIBIMBAP (VEGETABLES) 
야채 비빔밥

167 Kč

TOFU BIBIMBAP 
두부 비빔밥

198 Kč

CHICKEN BIBIMBAP
치킨 비빔밥

198 Kč



RICE & NOODLES

Korea's favorite rice and noodle dish

KIMCHI BACON CHEESE EGG BAP 1/3/7/11

김치볶음밥 

Fried kimchi, bacon, cheese and egg with rice.

243 Kč



BULGOGI DEOPBAP

불고기 덮밥 1/6/11

Marinated beef and vegetables
based on soysauce with rice.



208 Kč

OPTIONS

DAKGALBI DEOPBAP 198 Kč

닭갈비 덮밥

Spicy stir-fried chicken with rice

JEYUK DEOPBAP 198 Kč

제육 덮밥

Spicy stir-fried pork with rice

JAPCHAE 1/6/11

잡채

OPTIONS

YACHAE JAPCHAE  178 Kč

야채 잡채

Savory stir-fried noodles
with vegetables.

BULGOGI JAPCHAE 198 Kč

불고기 잡채

Savory stir-fried noodles with
marinated beef and vegetables.



BANCHAN

All menus come with Korean-style basic side dishes.
Banchan is subject to change based on ingredient availability.



SIDE

These side dishes are typically served in small portions and are meant to complement the main dish, providing additional flavors, textures, and nutrients.



155 Kč

1/3/6
KIMCHI JEON

김치전

Crispy, spicy, and savory
kimchi pancake.

1/3/6
MANDU
만두튀김

Korean-style fried
dumplings 5 pcs.

155 Kč



55 Kč

↪ **BAP**

공깃밥

Korean steamed rice.

DRINKS

WATER

STILL WATER / SPARKLING WATER

생수 / 탄산수 Neperlivá voda/ Perlivá voda

0,33 l : 52 Kč

0,75 l : 102 Kč

BARLEY TEA

보리차 Ječný čaj

1 l : 92 Kč

BEER

DRAFT BEER (Kozel 11°)

생맥주 Točené pivo (Kozel 11°)

0,3l : 46 Kč

0,5l : 66 Kč

BOTTLED BEER (Gambrinus, Dark kozel)

병맥주 Láhvové pivo (Gambrinus, Kozel černý)

66 Kč

NON-ALCOHOLIC BEER (Birell)

무알콜 맥주 Nealkoholické pivo

52 Kč

SOJU

309 Kč

SOJU

소주

FRUIT SOJU

과일 소주

SOFT DRINKS 73 Kč

SPRITE

COLA

탄산음료

FANTA

COLA ZERO

SEOUL HIGHBALL

서울 하이볼

122 Kč

MAKGEOLLI (750ML)

막걸리

Rýžové víno

236 Kč

KOREAN DRINKS

KOREAN DRINK 한국음료* Korejské nápoje (dle aktuální nabídky)

79 Kč

음료 공급 상황에 따라 상이합니다* By current offer*

KOREAN MIXED COFFEE 믹스 커피 Korejská káva

89 Kč

GREEN TEA (Hot / Iced) 녹차 Zelený čaj (Horký / s ledem)

69 Kč

YUZU TEA 유자차 Korejský sladký citronový čaj

79 Kč

SEOUL HIGHBALL

A Korean liquor soju based cocktail made
with soda water, ice and lemon slice

서울
하이볼



손요일엔 이 땡긴다!



How to drink
Soju like Korean?



수요일 이벤트

프라하포차
소주데이

300Kč ▶ 200Kč

SNS 해시태그 #프라하포차 #프라하포차 필수!

EVERY WEDNESDAY
SOJU DAY

300Kč ▶ 200Kč

SNS HASHTAG #PRAHAGGOGI / #PRAHAPOCHA

포차상품권 선물하세요

★ GIVE THE GIFT OF ★
THE TASTE OF KOREA



ALLERGIES

알러지 성분표

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