

## DINNER @ Bia Rebel

<b>RAMEN</b> Wheat noodles made fresh by us each day		Extras
<b>Belfast</b> - 40 hrs and 26 ingredients for our signature bowl Soy sauce, oolong tea, orange blossom, sofrito, 20hr chashu pork, 606 smoked tamago Egg, tender leek, bamboo	12.9	Add Chashu £1.5 per slice
<b>Porketta</b> Pork belly, braised then grilled, porcini, basil pesto, Parmesan crisp ( <i>tastes of Rome!</i> )	12.9	Add Extra Porketta £1.5 per slice
<b>Celtic Beef</b> Chilli braised chuck beef, Napa cabbage, tender leek, fermented broad bean & chilli paste	11.5	Add Extra Beef £1.5 per 100g Serving
<b>Irish Ramen</b> Braised rump, buttery carrots, leeks, parsley, Guinness foam ( <i>Our version of Irish stew</i> )	12.9	Add Extra Beef £1.5 per 100g Serving
<b>Kimchi Bird</b> Grilled chicken breast, kimchi, garlic confit puree, dehydrated garlic, chilli, organic cress <i>(Free-range organic birds from Castlewellan)</i>	14.9	Add Extra Meat £1.5 per 100g Serving
<b>Miso Rebel Dragon</b> Heritage breed pork, smoked paprika, soy ginger, garlic, tender leeks, house hot sauce ( <i>This spiced heritage pork is Hot, Hot!!</i> )	12.9	Add Prawns for an Extra £2
<b>Miso Dragon</b> Fried tiger prawns, fermented chilli bean paste, soy sauce, ginger, garlic, tender leeks, coriander, sesame, lime, ( <i>Hot</i> )	12.9	Add Extra Karaage £2 per 100g Serving
<b>Miso Sesame -</b> Dynamically blended miso broth, organic atlantic sea vegetables, pink ginger, tender leeks, lemon tofu, fried lemon ( <i>Vegan</i> )	9.5	Ask for GF options

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<b>Rice Dishes -</b> We only use AAAAA Jasmin Rice		Extra's
<b>Bibimbap</b> Jasmine Korean style fried rice, grilled red pepper, sweetcorn, edamame beans, BBQ hoisin pork, coriander, fried egg, lime, Gochujang	9.9	Add Extra BBQ Pork £1.5 per 100g Serving
<b>Chicken &amp; Egg</b> Jasmine rice, organic Atlantic nori flakes, fried egg, wasabi Kewpie mayo, crispy kombu and micro herbs grown especially for us in Lurgan ( <i>Crispy, Crispy!!</i> )	10.5	Add Extra Chicken £2 per 100g serving
<b>Japanese Curry</b> Mild Madras-style curry cooked with chickpea & Fuji Apple. Served with crispy kombu, lime, coriander & micro herbs grown especially for us in Lurgan ( <i>Vegan</i> )	9.9	Add a Fried Egg £1
<b>Chicken Katsu Curry</b> Panko-coated fried chicken on a mild Madras-style curry cooked with Chickpea & Fuji apple. Served w/ crispy kombu, lime, coriander & micro herbs grown especially for us in Lurgan	12.9	Double Katsu £2.5 extra
<b>Duck Fried Rice</b> Jasmine AAAAA rice, sweetcorn, bak choy, grilled red pepper, coriander, sweetcorn butter, spicy house sauce	12.9	Add Prawns for £2

## SNACKS 'n' Things

<p><b>Karaage Chicken Burger</b> Our juicy fried karaage chicken served in a bun with Napa cabbage, Rebel mayo and pickled daikon</p>	9	Add fried potatoes £4
<p><b>Crisp Bottom Goyza 6pc</b> 1. Duck confit &amp; hoisin sauce, sesame seeds, pink ginger 2. Chicken, ginger, Goghujang 3. Rich vegetable, sesame oil, sesame seed</p>	6.5	Can't decide order a mixed plate
<p><b>Tabasaki</b> Eight full wings, deep fried till crispy &amp; finished with a house Tabasaki sauce</p>	6.5	Finger-Licking Chicken Wings 8pc
<p><b>Crack Chicken</b> Karaage is Japanese fried chicken, crispy and full of flavour</p>	6.5	Super Savoury & Crunchy 6pc
<p><b>Firecracker Prawn Cocktail</b> Five grilled tiger prawns, Pickled Salad served with wasabi mayo, lime and togarashi spice (hot)</p>	7	Go LARGE £13
<p><b>Buddist Sweet Soy Shiitake</b> This is a simple dish based on quality ingredients and time. Soy sauce, sesame oil, sugar, rice vinegar are brought together over many hours for a very savory taste</p>	5	Deep Umami Flavours
<p><b>Edamame Beans with Himalyan Pink Salt</b> Soybeans in the shell sprinkled with salt. A Japanese classic</p>	4.5	Delicious to share
<p><b>Fried Potatoes</b> New potatoes, fried crispy, served with chicken salt and nori (<i>our version of chips</i>)</p>	4	Great to eat when waiting for a friend
<p><b>Duck Spring Rolls</b> Two crispy duck spring rolls, served with pickled vegetables, red onion and Rebel mayo</p>	7	Ducking tasty

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<b>Tea, Drinks and Dessert</b>		
<p>Tea is an essential part of Japanese food culture. Our supplier Suki Tea sources the finest teas from some of the smallest and rarest tea gardens in the world. Each one has a unique story. And all Fair Trade to boot! Ask about our current selection</p>		Fairtrade Tea
<p><b>Genmaicha Tea</b> Genmaicha is a Japanese brown rice green tea consisting of green tea mixed with roasted popped brown rice</p>	3.5	Country of origin: Japan
<p><b>Mint Choc Chai</b> Peppermint leaf, dark cocoa beans and a hint of spice.</p>	3.5	Dessert without the calories!
<p><b>Fresh Cold Pressed Jamu</b> Fresh root tumeric, whole orange, lemon, lime all blended and sweetened with honey. <i>(A real pick-me-up drink!)</i></p>	4	Whole Fruit Goodness
<p><b>Lemonade</b> Whole lemon and limes pressed and diluted with some water and a little sugar. <i>(Adds a real ZING to the day!)</i></p>	3.5	Zippy
<p><b>Square Root Sodas</b> SQR only use whole natural fruit juice and beet sugar to create seasonal flavours that are lightly carbonated. Check out our drinks cabinet to see current selection</p>	2.5	Hackney Hipster & Seasonal
<p><b>Coke/Fanta/Bottled Water</b></p>	2	Classic

## CHECK OUT OUR SPECIAL BOARD

FOR THIS WEEKS WHIPPED ICE FLAVOURS  
WHIPPED TO ORDER FOR FRESHNESS!!