

"Best Local Cuisine in Seoul"

Realizado por : Cityseeker

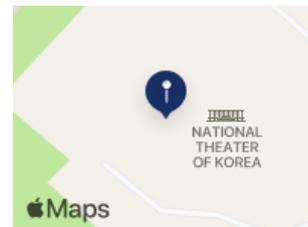
📍 11 Ubicaciones indicadas



Jihwaja

"Royal Korean Cuisine"

This is one of the most famous restaurants in Seoul. It is nestled close to the National Theater, which makes it a popular hangout for the art enthusiasts. The chef prepares authentic Korean cuisine and doles out a colorful arrangement of meats and vegetables in the Joseon Dynasty Royal style.



📞 +82 2 2269 5834

📍 14-67 San, Jangchung-dong 2-ga, National Theatre, Seúl



Myeongdong Kyoja

"Korean Food at its Best"

Myeongdong Kyoja was established in 1976 and has become an institution for quintessential Korean food. It serves typical local specialties such as Kongguksu, a cold Chlorella noodle dish and Bibimguksu, a mixed noodle recipe prepared using sesame oil and soy sauce. The three other items on the menu are Kimchi, Mandu (dumplings) and Kalguksu, a noodle soup made from hand-rolled noodles. The waiting staff serves food at the table but the payment is made while placing the order, just like at fast food joints. This is the place to go if you want traditional Korean cuisine at inexpensive prices. It is also popular for its takeaway packages.



📷 by National Institute of Korean Language ©

📞 +82 2 776 5348

🌐 www.mdkj.co.kr/

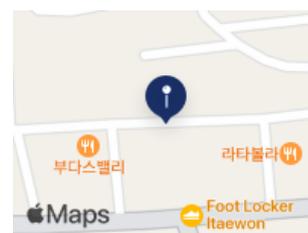
📍 25-2 Myeong-dong 2-ga, Seúl



Maple Tree House

"Meat-Based Favorites"

The Maple Tree House offers authentic Korean barbecue meat. The food can be complemented by wine or authentic Korean liquor. It is a good place to go on a date. The beef is cooked to perfection. Try the Premium Korean Beef Sirloin that is a specialty.



📷 by jyl © +82 2 730 7461

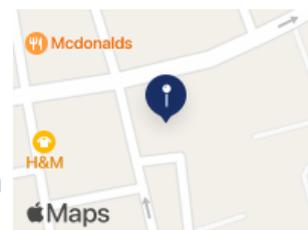
📍 116-1 Itaewon-dong, Yongsan-gu, Seúl



Migabon

"For the Love of Porridge"

One of the finest breakfast restaurants in town, Migabon is a great place to start your day with a hearty meal. A laid-back restaurant, packed with a friendly atmosphere, this is one of those places where you are guaranteed an enjoyable and satisfying experience. Best known for their signature porridge, Migabon, infuses contemporary flavors to the traditional breakfast meal. From its enticing porridge, to its soup and salad options, there's no lack of flavor in the food at this restaurant.



📷 by Chloe Lim ©

📞 +82 2 752 0330

📍 2-2 Myeongdong, Seúl

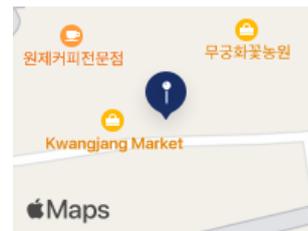


by Jocelyndurrey

Mercado de Gwangjang

"El primer mercado de la nación"

Inaugurado en 1905, el Mercado de Gwangjang fue el primer bazar tradicional del país. Este mercado permanente alberga más de 5.000 establecimientos, muchos de los cuales pasaron de generación en generación, y tiene la energía única y alegre de los vendedores y los clientes. En el interior encontrarán muchísimos puestos de comida ibaji y demás especialidades locales, además de productos importados, productos frescos, moda vintage, antigüedades y artesanías. Sin embargo, la principal atracción siguen siendo los negocios donde se venden los auténticos vestidos coreanos hanbok, y las opciones más buscadas son sin sudas las de seda y satén de altísima calidad, y colores vivos y variados. Este tipo de vestidos sigue una línea simple y se viste sobre todo para festivales y ocasiones especiales. El mercado es también uno de los más famosos destinos gastronómicos de la zona, ya que cuenta con un sinfín de puestos donde se puede degustar toda clase de comida coreana tradicional.



+82 2 2267 0291

www.kwangjangmarket.co.kr/en/

88 Changgyeonggung-ro, Seúl

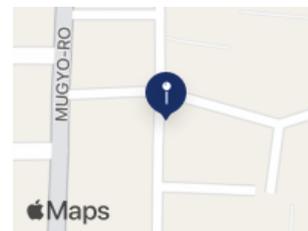


by "Jakub Kapusnak on Unsplash" on Unsplash

Mugyodong Bugeokukjib

"Soup Spot"

In an alleyway full of eateries, Mugyodong Bugeokukjib has carved a niche for itself with their dried pollack soup (Bugeoguk) since 1968. This long-standing eatery only serves this traditional hearty broth. A non-frills place, you can relish this local delight with various kimchi dishes and other sides. Cheap and filling, the local queue bears testimony of its popularity.



+82 2 777 3891

38 Eulji-ro 1-gil, Seúl

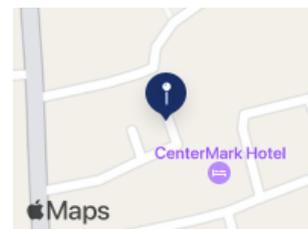


by KOREA.NET

Imun Seolleongtang

"A Flavor Of Seoul"

When it opened in 1904, it created history by being the first of its kind to apply officially for a restaurant license in the country. Imun Seolleongtang has managed to create yet another history by being South Korea's oldest eatery and also for continuously serving diners for over a century now. This non-frills space is known for its hearty ox bone soup (Seolleongtang). The beef shank bones are simmered for 17 hours to reach its milky white texture. In the meantime other beef cuts are added to add more flavor. You will only find this dish in Seoul. They also serve Doganitang (ox knee soup) and suyak (thinly sliced beef meat).



+82 2 733 6526

imun.modoo.at/

38-16 Ujeongguk-ro, Gyeonji-dong, Seúl

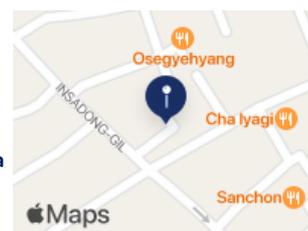


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Bukchon Sonmandu

"Eat Like a Local"

Bukchon Sonmandu is one of the best places in town, where you can savor a handful of scrumptious local delicacies. A cozy little restaurant in a busy neighborhood, this place is perfect for a quick yet delectable bite, while touring the city. Prepared using age-old recipes, and local ingredients, the food served here is infused with the city's vibrant culture, that amplifies the overall experience. Do not miss out on their signature mandu, dumplings and soups, while the kimchi and broth are also good options.



+82 2 732 1238

42-5 Insadong-gil, Seúl

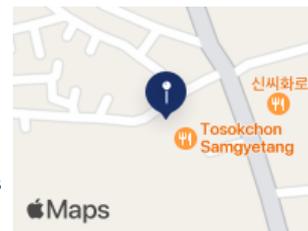


by Kars Alfrink

Tosokchon

"Traditional Soup and More"

The Korean traditional chicken soup, known as samgyetang, which is cooked with ginseng and gluten-filled rice is one of the most iconic dishes in the country. Tosokchon happens to be one of the best places to get this dish. The dining experience here is very traditional with small dining rooms which have low tables and cushions where you can sit only after removing your shoes. The restaurant is extremely crowded during peak hours with long waiting lines but fairly empty at other times.



+82 2 737 7444

english.visitkorea.or.kr/enu/FO/FO_EN_6_4_4.jsp?cid=582457

5 Jahamun-ro 5-gil, Sajik-dong, Seúl



by Portuguese Gravity on Unsplash

Jungsik

"Korean Flavors With A Twist"

Tucked away in the Gangnam Alley, Jungsik is a great place to enjoy a fine-dining experience. Don't expect to taste the usual Korean flavors since Chef Jung Sik Yim also utilizes Western culinary techniques for the preparation of authentic Korean delights. Relish a full-course meal and pair it with a glass of exquisite wine. Vegetarian options are also available. Awarded two-Michelin stars, this restaurant features chic interiors and is adorned with beautiful indoor plants that help to create a calm atmosphere. Reservations are highly recommended.



+82 2 517 4654

jungsik.kr/seoul/#index

seoul@jungsik.kr

11 Seolleung-ro 158-Gil, Cheongdam-Dong, Seúl

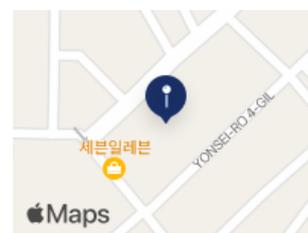


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Byeokje Galbi

"Grilled Ribs"

Galbi means grilled ribs in Korean and is included in the gui (grilled dishes) which is an integral part of Korean cuisine. Byeokjae Galbi is one of the renowned names when it comes to grilled ribs and their branch in Changcheon-dong is a must visit for beef lovers. Using only hanwoo (a domestic cow) that is known for its top quality, the cattle is bred in a farm owned by the brand where they are raised organically. The meat is cooked in front of you at your table and the tantalizing aroma of grilled meat will certainly whet your appetite. The melt-in-your-mouth ribs will wow you while the side dishes (banchans) make enticing accompaniments. Pricy but worth the money, if you are a meat enthusiast, then this place should not be missed.



+82 2 392 7892

22 Myeongmul-gil, 12-20-1, 2nd Floor, Changcheon-dong, Seúl

UNIRSE A NOSOTROS A:

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