

How to BBQ:

1. Grease the grill.
2. Resist the urge to flip the meat, ensure one side is beautifully charred before you flip!
3. Cut the meat into bite sized pieces with the scissors provided.
4. Dip the sauce and try it – nobody is judging here, pile in!
5. Enjoy the decadent taste of meat and sauce all in one bite!
6. Take a shot of Soju then jump back to step 4!

Allergens: Guests with allergies and intolerances should make a member of the team aware, before placing an order for food or beverages.

Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guests own risk.

Management reserve the right to refuse service.

Vouchers: Stuck for an idea for a gift for that special person? Our vouchers can be purchased online or at restaurant.

Service is not included in our prices but for parties of 4 or more, a discretionary service charge of 10% will be added to your total bill.

Most major debit and credit cards accepted.



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House of



DUMPLING LIBRARY

Meat Lover's Set

£38.95pp



Cold Selection of Appetisers

Avocado Salad (V)

with Yuzu, Lime & Coriander Dressing

BBQ Meat Platter

Fresh Chicken Fillet (Marinated), Irish Ribeye, Pork Belly (Spicy Marinated) (S),
Taiwanese Pork Sausage & Sliced Lamb Belly

Seasonal Grilled Vegetables - Five Varieties

Sides

'Lava' Mashed Potato Salad with Roasted Sesame Dressing / Wok- Fried Egg Noodles /
Egg Fried Rice / Chips / Boiled Rice

Dessert

Choose from our dessert menu

Enhance your Korean BBQ experience with one of our
specially crafted side options - just **£3.50**

A. Traditional Korean Style - Lettuce, Red Chilli & Garlic

Wrap your grilled meat in fresh lettuce with slices of chilli and garlic – a classic Korean way to enjoy BBQ.
It's refreshing, flavourful, and perfectly balances the richness of the meat.

B. Modern Fusion Style - Steamed Pancake, Spring onion & Cucumber

Try something new with steamed PANCAKE, crunchy shredded cucumber and spring onion.
A unique twist that adds richness and texture for a layered, modern Belfast BBQ experience.

Whether you choose the traditional or the modern style, adding a wrap makes
every bite more satisfying and flavourful!

Kind Reminder: _____

All our set menus are designed for a minimum of **two people**. We recommend sharing with two or more guests
to enjoy the ideal portion and dining experience. Thank you for your understanding.

Ocean Grill Set

£38.95pp



Cold Dishes Platter

Avocado Salad (V)

with Yuzu, Lime & Coriander Dressing

BBQ Seafood Platter

Ocean Scallop, Squid, Sliced Monkfish Tail, New Zealand Mussel
& Ocean King Prawn (Shell Off)

Seasonal Grilled Vegetables - Five Varieties

Sides

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Fine Cut Meats

(Please ask your server)



Japanese Wagyu Beef Sirloin

35p per gram

British Wagyu Beef Sirloin

18p per gram

Japanese Wagyu beef is considered one of the most luxurious and highly prized types of beef in the world.

- "**Wagyu**" (和牛) means "Japanese cow" - it refers to several native Japanese cattle breeds.
- **Marbling (intramuscular fat):** Fine, even marbling that melts at low temperatures, giving it a rich, buttery flavour.
- **Texture:** Incredibly tender - it almost melts in your mouth.
- **Taste:** Umami-rich, subtly sweet, and savoury.

Iberico Pork

£22.80

Iberico pork (or Cerdo Ibérico) is a premium type of pork that comes from the Iberian pig, a breed native to the Iberian Peninsula (Spain and Portugal).

It's prized for its **rich marbling, deep flavour, and tender texture** - often compared to wagyu beef in terms of quality and luxury.

- **Breed:** Iberian pigs, often dark with black hooves ("pata negra").
- **Diet:** Top-grade pigs (used for jamón ibérico de bellota) are fed a natural diet of acorns during the montanera season.
- **Marbling:** Naturally high in **intramuscular fat**, which gives it a juicy, buttery texture.
- **Flavour:** Nutty, rich, and umami-packed.



Table Top Barbecue

**BBQ22 Signature Beef Platter (Highly Recommend)****£38.80**

Ribeye, Beef Fillet, Beef Short Rib (Marinated), Ox Tongue, sliced beef belly roll with salted spring onion, sliced beef belly roll with Parmesan cheese & Japanese Sakura Wagyu beef sirloin

	GRANDE / PETITE
Cocktail Signature Red Wine Boneless Beef Short Rib	£29.80 / £15.80
Irish Beef Fillet	£37.80 / £19.80
Irish Sirloin	£32.80 / £16.80
Irish Ribeye	£32.80 / £16.80
Irish Beef Short Rib (Marinated)	£28.80 / £14.80
Sliced Beef Belly Roll with Salted Spring Onion	£28.80 / £14.80
Sliced Beef Belly Roll with Parmesan Cheese	£28.80 / £14.80
Sliced Lamb Belly	£25.80 / £13.80
Chicken Fillet (Marinated)	£23.80 / £12.80
Chicken Thigh (Marinated) (S)	£22.80 / £11.80
Pork Belly	£25.80 / £13.80
Taiwanese Pork Sausage	£12.80
Lemon Sliced Ox-Tongue	£15.80
Ocean Scallop	£19.80
Squid	£18.80
Monkfish Tail	£20.80
New Zealand Mussel	£16.80
Ocean King Prawn (Shell On/Off)	£18.80



Vegetables

Sliced Potato	£4.80
Sliced Sweet Potato	£5.80
Whole Mushroom (with Truffle Sauce extra £2)	£6.80
Enoki Mushroom (with Garlic Butter Sauce)	£6.80
King Oyster Mushroom	£6.80
Sweet Corn	£4.80
Padron Pepper	£5.80
Seasonal Grilled Vegetables - Five Varieties	£9.80



Soup

Korean Soy Bean Paste Stew Soup (Contains Seafood) (with boiled rice, main course portion)	£15.80
Beef Short Rib and Radish Clear Soup (with boiled rice, main course portion)	£16.80



BBQ Little Plates

Shredded Potatoes	£3.00
Korean Kimchi Chinese Leaves (S)	£3.00
Korean Kimchi Mooli (Radish) (S)	£3.00
Korean Kimchi Cucumber (S)	£3.00
Sweet Soya Peanut	£3.00
Sweet Soya Yellow Bean	£3.00
Soya Sesame Sliced Lotus Root	£3.00
Salted Beansprout	£3.00



Mini Plates

Salted Edamame Beans (V)	£6.80
Korean Kimchi Squid (S) Note: This fresh dish is served chilled.	£8.20
Korean Kimchi Dried Fish (S) Note: This fresh dish is served chilled	£8.20
Korean Spicy Sliced Pork Belly (S)	£7.80
Avocado Salad (V) with Yuzu, Lime & Coriander Dressing	£7.20
Crab Meat Avocado Salad with Yuzu, Lime & Coriander Dressing	£9.20
'Lava' Mashed Potato Salad with Roasted Sesame Dressing	£6.80

(S) Spicy (V) Vegetarian



Korean Side

Bibimbap (Korean Stone Bowl Rice) (S)	£13.80
Minced beef, beansprout, long beans, mushroom, celery, carrot and egg.	
Korean Style Cold Soup Noodles (S)	£11.80
Boiled egg, pickled veg, beef shin, cucumber, coriander and chilli oil.	
Note: This fresh dish is served chilled.	
Korean Style Spicy Wheat Noodles (S, V)	£12.80
Shredded cucumber, apple and pear, with coriander.	
Note: This dish is served chilled.	
Korean Kimchi Pork Fried Rice (S)	£13.80
Stir-Fried Glass Noodles Korean Style (V)	£12.80
Boiled Rice (V)	£3.70
Egg Fried Rice	£3.90
Wok- Fried Egg Noodles	£4.50
Chips	£3.60
Salt & Chilli Chips (S)	£5.90
Sweet Potato Chips	£5.90



Dipping Sauce £1.50 each

Japanese Teriyaki / Homemade Black Pepper / Homemade Thai Satay / Korean Hot Spicy

Sea Salt Flake & Black Pepper with Sesame Oil / Traditional Korean Dried Spices

Sweet Vinegared Sesame & Peanut / Black Truffle Pepper Soya

*Each guest will receive a random complimentary BBQ Little Plate, along with our homemade teriyaki sauce, sea salt & black pepper with sesame oil, and traditional Korean dried spices.

Of course, you're more than welcome to order extra (£1.50) per portion if you'd like more!