

JEONGOL | 전골

Regular (for 2), Large(for 3)




1. Ugeoji GamjaTang 우거지 감자탕 Pork bone stew with dried cabbage and potatoes	Regular	35.99	
	Large	45.99	
2. Mugeunji GamjaTang 묵은지감자탕 Porkbone Stew With Aged Kimchi	Regular	36.99	
	Large	46.99	
3. Budae Jeongol 부대전골 Korean Army Base Style Stew	Regular	34.99	
	Large	44.99	

ADD-ONS | 사리추가

Dried Cabbage 우거지	3.99	Rice Cake 떡사리	3.99	Fried Rice 볶음밥	4.99
Aged Kimchi 묵은지	4.99	Ramyun 라면사리	2.99	Cheese 치즈	1.99
				Fish roe 날치알	1.99

(Minimum Order 2) (2인 이상 주문가능)

JEON | 전

4. GamjaJeon 감자전 Potato Pancake	12.99	
5. BuchuJeon 고추 부추전 Chive pancake with spicy pepper	12.99	
6. Haemul Pajeon 해물파전 Seafood Pancake	16.99	

Food Allergy and Dietary Needs:

We're passionate about our food at Gamja TangTang and want everyone to enjoy it safely. Please let your server know about any allergies or dietary restrictions so we can make sure your meal is just right for you. While we make every effort to prevent cross-contamination, please be aware that our kitchen handles a variety of ingredients, including but not limited to Milk, Eggs, Nuts, Gluten, Soy.

Spicy Alert:

For those who enjoy a little kick in their cuisine, we offer a range of dishes with varying levels of spiciness. To guide you through the fiery journey, we've included spice level indicators.

🔥 Med Spicy 보통맵게 🔥 Spicy 맵게 🔥🔥 Crazy Spicy 아주맵게

Feel free to dial up or down the heat to suit your taste buds. And remember, if you can't stand the heat, we're always happy to adjust the spice level to your liking.

Caution: Hot Plates!








As much as we love to serve sizzling hot dishes straight from the kitchen, we must remind you to handle with care! Some of our plates are hotter than the summer sun, so please exercise caution when handling them. We wouldn't want any culinary adventures to end in unexpected burns. If you're not sure how to tackle a hot plate, don't be shy—ask your server for assistance. Your fingers will thank you!



Gamja TangTang

1638 Schlosser St. D5, Fort Lee NJ

SIKSA | 식사






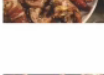
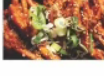

7. Ppyo Haejangguk 뼈해장국 Porkbone hangover soup	Lunch	14.99	
	Dinner	16.99	
8. Dakdori Tang 닭도리탕 Spicy chicken stew	Lunch	14.99	
	Dinner	16.99	
9. Pork Rib Kimchi Jjim 등갈비 김치찜 Steamed kimchi with back ribs	Lunch	17.99	
	Dinner	20.99	
10. Ojingeo Bokkeum 오징어볶음 Korean Style Spicy Stir Fried Squid	Lunch	19.99	
	Dinner	22.99	
11. Pork Bulgogi 돼지석쇠구이 Grilled marinated meat	Lunch	17.99	
	Dinner	20.99	
12. Makguksu 막국수 Buckwheat Noodles And Various Vegetables With Spicy Sauce	Lunch	13.99	
	Dinner	16.99	
13. Kal Bibimmyeon 칼비빔면 Noodle with Gochujang based sauce	Lunch	13.99	
	Dinner	16.99	

NOODLE | 면

DRINKS | 음료수

Sodas	2.49	Bottle Water	2.99
Coke / Diet Coke / Coke Zero / Pepsi / Diet Pepsi		Fiji	
Sprite / Ginger Ale / Fanta / Lemonade / Brisk			
Bottle Juice	2.99	Sparkling Water	2.99
Apple / Orange		S.Pellegrino	

JOKBAL+SUYUK | 족발 + 수육

14. Dombang Suyuk 동방 수육 Boiled pork slices	Small	26.99	
	Regular	35.99	
15. Jokbal 족발 Pork leg cooked with soy sauce and spices	Small	33.99	
	Regular	39.99	
16. Bul Jokbal 불족발 Stir fried pork leg in spicy sauce Please choose spicy level: 🔥 Med Spicy 🔥🔥 Spicy 🔥🔥🔥 Crazy Spicy	Small	34.99	
	Regular	39.99	
17. Cheese Bul Jokbal 치즈불족발 Grilled Pig's Trotter with Spicy Sauce And Cheese Please choose spicy level: 🔥 Med Spicy 🔥 Spicy 🔥🔥 Crazy Spicy	Small	36.99	
	Regular	41.99	
18. Banban Jokbal 반반족발 Jokbal + Bul Jokbal Please choose spicy level: 🔥 Med Spicy 🔥 Spicy 🔥🔥 Crazy Spicy	Small	38.99	
	Regular	43.99	
19. Bul Dakbal 불닭발 Spicy Chicken Feet Please choose spicy level: 🔥 Med Spicy 🔥 Spicy 🔥🔥 Crazy Spicy	Small	19.99	
	Regular	24.99	
20. Nalchial Jumeokbap 날치알 주먹밥 Fish Roe Rice Balls	Small	7.99	
	Regular	12.99	
21. Gyeran Jjim 계란찜 Steamed Eggs	Small	8.99	
	Regular	13.99	

How to Master the Art of Eating Gamjatang

Welcome to the Gamjatang Experience, where every slurp counts! Follow these simple steps to savor every savory moment:

① Cook it Right

Let the magic happen! Simmer your Gamjatang for about 7 to 10 minutes on a cooktop. Make sure to immerse all the veggies and bones for that rich flavor explosion!

② Get Hands-On

Don't be shy to get your hands a little messy! Use chopsticks to elegantly pick the meat off the bones. Or, for the true

connoisseurs, go ahead and dig in with your fingers (ask for gloves if needed). Trust us, the meat between the bones is the hidden gem of Gamjatang!

③ Slurp Away

Embrace the slurp! Feel free to slurp away, but watch out for those sneaky bone chips. Slurp carefully and savor every drop of broth.

The Ssam Symphony: A Guide to Wrapping and Rolling

Get ready to wrap and roll your way to flavor town with our delicious ssam! Follow these steps for the ultimate culinary adventure:

① Prep the Stage:

Have your plate or cleaned hands ready for action. Place the leaf on the plate or in your palm. If it's too big, feel free to rip it in half—no judgment here!

② Wrap it Up

Channel your inner artist and wrap the whole ensemble into a neat package. Think of it as a culinary masterpiece waiting to be devoured!

③ Add the Goodies:

Now, it's time to load up your masterpiece! Add your choice of meat, sauces, garlic, pepper, and any other side dish items your heart desires.

④ One Bite Wonder

Now, here's the grand finale—take a deep breath and devour your creation in one glorious bite! Let the flavors explode in your mouth and prepare for a taste sensation like no other.

Pro Tip: Don't hold back! Embrace the mess and dive into flavor nirvana. We hope these guides add a sprinkle of joy (and maybe a few messy moments) to your dining experience at Gamja TangTang. Bon appétit and happy eating adventures!