@tayudobbq
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@Tayudo BBQ

Second Floor
139-147 Hurst St
Birmingham B5 6SD

TAYUDO

Tripadvisor Travellers' Choice Awards Best of the Best 2024

CHRISTMAS SPECIAL MENU

Table No. 座号	No. of Guests 人数	Seating Time 入座时间

ALL YOU CAN EAT KOREAN BBQ £32.80 p.p.

CHILDREN (UNDER 1.4m) £16.50

TINY TOTS (UNDER 4 YEARS OLD) £4.80

BOTH INCLUDE ONE COMPLIMENTARY DRINK

LUNCH BUFFET (NO BBQ INCLUDED) £15.00 p.p.
MON–FRI · 12:00–17:00



S5. Christmas Ham with Pineapple



S11. Rosemary & Garlic Marinated Turkey Breast



S7. Pork Belly in Miso Sauce



S4. Lamb in Salt & Scallion Sauce



S16. Korean Spicy Cheese Instant Noodles

Tayudo BBQ Buffet Terms & Conditions

1. The dining time limit is 100 minutes, with unlimited ordering rounds.
2. Each table may order up to 9 BBQ dishes, with up to 2 additional items from the Mains & Foil BBQ section per round. Please finish the previous round before placing a new order.
3. Children under 1.4m tall are charged £16.50 per person, and children under 4 years old are charged £4.80 per person. Both include one complimentary drink.
4. Food will be prepared and served by our kitchen. BBQ items should be cooked by yourselves. Please order only what you can finish to avoid food waste. Excessive leftovers will incur a charge of £5 per 200g.
5. Buffet items cannot be taken away. Please speak to a member of staff if you have any takeaway requests.

炭友道烧烤自助用餐须知

1. 用餐时间为100分钟，期间可不限轮次点餐。
2. 每轮每桌最多可点9道菜，另可从主食及锡纸烧类中选择最多2道。
   请享用完本轮菜品后，再进行下一轮点餐。
3. 身高1.4米以下儿童每位£16.50，4岁以下幼儿每位£4.80，均含免费饮品一杯。
4. 菜品由厨房准备并送至餐桌，烧烤食材需自行烤制。请按需点餐，避免浪费。如有过量剩余食物，将按每200克£5收取额外费用。
5. 自助餐菜品不可打包。如有外带需求，请咨询店内工作人员。

ALLERGEN INFORMATION

Milk · Egg · Lupin · Sulphur Dioxide · Gluten · Celery · Crustaceans

Molluscs · Fish · Mustard · Soybean · Peanut · Sesame · Treenuts

Please inform staff of any allergies or intolerances before ordering.
Allergen information is available on request.

CHOOSE UP TO 9 BBQ DISHES + 2 ITEMS FROM MAINS & TIN FOIL BBQ PER ROUND. UNLIMITED ROUNDS WITHIN 100 MINUTES.

BEEF 牛肉类

			1st	2nd	3rd
S1	Tender Beef in Salt & Scallion Sauce	❄ 盐葱酱腌嫩牛肉			
S2	Beef Tongue in Salt & Scallion Sauce	❄ 盐葱酱腌牛舌			
S3	Beef Brisket in Miso Sauce	❄ 味噌酱腌牛五花			
1	Tender Beef in Black Pepper Sauce (3–4 slices)	黑椒嫩牛肉			
2	Tender Beef in Garlic Sauce (3–4 slices)	蒜香嫩牛肉			
3	Tender Beef in Teriyaki Sauce (3–4 slices)	照烧嫩牛肉			
4	Beef Brisket in Tayudo Sauce (3–4 slices)	秘制嫩牛五花			
5	Beef Brisket in Mala Sauce (3–4 slices)	麻辣嫩牛五花			
6	Beef Brisket in Korean Sauce (3–4 slices)	炭友道小鲜肉			
7	Beef Short Ribs (3-4 slices)	雪花牛仔骨			
8	Beef Short Ribs with Korean Sauce (3-4 slices)	韩式牛仔骨			
9	Short Ribs Steak (2 pieces)	厚切牛肋条			
10	Special Homemade Beef	韩式家庭烤牛肉			
11	Sliced Ox Tongue (3-4 slices)	厚切原味牛舌			

TENDER BEEF

BEEF BRISKET

BEEF SHORT RIBS

SIGNATURE CUTS

LAMB 羊肉类

			1st	2nd	3rd
S4	Lamb in Salt & Scallion Sauce	❄ 盐葱酱腌羊肉			
12	Sliced Lamb	手切羊肉			
13	Lamb in Black Pepper Sauce	黑椒羊肉			
14	Lamb in Garlic Sauce	蒜香羊肉			
15	Lamb in Tayudo Sauce	秘制羊肉			
16	Lamb in Mala Sauce	麻辣羊肉			
17	Lamb Kidney	原味羊油腰			
18	Spicy Lamb Kidney	香辣羊油腰			

PORK 猪肉类

			1st	2nd	3rd
S5	Christmas Ham with Pineapple	❄ 圣诞火腿配菠萝			
S6	Pork Belly in Salt & Scallion Sauce	❄ 盐葱酱腌猪五花			
S7	Pork Belly in Miso Sauce	❄ 味噌酱腌猪五花			
19	Pork Belly (3-4 slices)	精品原味五花			
20	Pork Belly Marinated in Korean Spicy Sauce (3–4 slices)	韩式辣烤五花			
21	Pork Belly in Black Pepper Sauce (3-4 slices)	黑椒五花肉			
22	Pork Belly in Garlic Sauce (3-4 slices)	蒜香五花肉			
23	Pork Belly in Tayudo Sauce (3-4 slices)	秘制五花肉			
24	Pork Belly in Mala Sauce (3–4 slices)	麻辣五花肉			
25	Pork Belly in Teriyaki Sauce (3–4 slices)	照烧五花肉			

CHICKEN 鸡肉类

			1st	2nd	3rd
S8	Chicken Thigh in Miso Sauce	❄ 味噌酱腌鸡腿肉			
S9	Chicken Heart in Miso Sauce	❄ 味噌酱腌鸡心			
S10	Chicken Frankfurter Sausage	❄ 法兰克福鸡肉香肠			
S11	Rosemary & Garlic Marinated Turkey Breast	❄ 迷迭香蒜蓉火鸡胸			
26	Chicken Gizzard	炭烧鸡胗			
27	Spicy Chicken Gizzard	红油鸡胗			
28	Chicken Heart	炭烧鸡心			
29	Orleans Chicken Thigh (2 pieces)	奥尔良鸡排			
30	Korean Chicken Thigh (2 pieces)	韩式鸡排			
31	Chicken Thigh in Tayudo Sauce (2 pieces)	炭友道鸡排			
32	Chicken Thigh in Teriyaki Sauce (2 pieces)	照烧鸡排			

SEAFOOD 海鲜类

			1st	2nd	3rd
33	King Prawns (4 pieces)	炭烧大虾			
34	Squid (4 pieces)	炭烤鱿鱼			
35	King Prawns with Garlic Butter (6 pieces)	蒜蓉黄油焗大虾			

VEGETABLE 蔬菜类

			1st	2nd	3rd
S12	Green Chilli Pepper	❄ 青尖椒 (VEG)			
36	Mushroom (2 pieces)	香菇 (VEG)			
37	Courgette	西葫芦 (VEG)			
38	Sliced Potato (6 pieces)	土豆片 (VEG)			
39	Sliced Sweet Potato (6 pieces)	红薯片 (VEG)			

MAIN & TIN FOIL BBQ 主食&锡纸烧

			1st	2nd	3rd
S13	Spicy Garlic Clams with Glass Noodles	❄ 香辣蒜蓉蚬粉丝			
S14	Korean Cheesy Egg	❄ 韩式芝士蛋			
S15	Korean Soy Sauce Instant Noodles	❄ 韩式酱油方便面 (VEG)			
S16	Korean Spicy Cheese Instant Noodles	❄ 韩式辣味芝士方便面 (VEG)			
S17	Korean Cold Noodles with Bean Sprouts	❄ 韩式冷面 (芽菜) (VEG)			
S18	Cheesy Spicy Topokki	❄ 芝士辣炒年糕 (VEG)			
S19	Crispy Tofu Bibimbap	❄ 炸豆腐石锅饭 (VEG)			
40	Beef Bibimbap	牛肉石锅拌饭			
41	Chicken Bibimbap	鸡肉石锅拌饭			
42	Korean Cold Noodles with Beef	韩式冷面(牛肉)			
43	Aubergine in Spicy Garlic Sauce	香辣蒜蓉茄子 (VEG)			
44	Cheese Corn	芝士玉米 (VEG)			
45	Mixed Mushrooms in Spicy Garlic Sauce	蒜蓉香辣杂菇 (VEG)			
46	Topokki	韩式年糕 (VEG)			

❄ Christmas Special (VEG) Vegetarian Halal - Sourced