



Web Contents



2018년 05월 28일 18시 49분

목차

목차	2
9 Taste of Mokpo	3
Whiparm Octopus	3
Fermented skate and pork with kimchi	3
Sliced raw croaker	3
Spicy swimming crab salad	3
Stewed beltfish	3
Sliced raw silver pomfret	3
Seasoned Chinese herring	3
Monkfish soup (Spicy stewed monkfish)	3
Rockfish soup	3



Whiparm Octopus

Octopus is prepared into 13 dishes, including octopus soup, seasoned raw octopus and beef rib and octopus soup



Fermented skate and pork with kimchi

Wrap skate and pork in properly ripe kimchi, and refreshing makgeolli. Only available in Mokpo.



Sliced raw croaker

This meaty and sweet raw croaker tastes best in Mokpo because you can taste all parts of the croaker from its skin to bladder, belly, and fin that are cooked deliciously.



Spicy swimming crab salad

Plump blue crab meat seasoned with various condiments is added to a bowl of warm rice. The sweet taste of crab and savory seasoning are mixed



Stewed beltfish

Beltfish caught off the coast of Mokpo from the end of September are known for its sweet and savory taste.



Sliced raw silver pomfret

Pomfret with less fat tastes the best when eaten with vinegar red-pepper paste. It is easily digested and is known to prevent adult diseases.



Seasoned Chinese herring

Enjoy the sweet and sour taste of Chinese herring to stimulate your appetite.



Monkfish soup (Spicy stewed monkfish)

Monkfish is transformed into the spicy and healthy taste. The sweet and spicy flavor of monkfish soup when mixed with rice will bring you back to this menu again.



Rockfish soup

Boiled rockfish in soup with the fresh and clean taste.

MokPo - Si ***Web Contents***



시민과 함께하는 희망찬 새목포