



TASTY ANDONG



Full of New and Tasty Food:
Gastronomic Tour of Andong



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A New Kind of Gastronomic Tour of Andong

INTRO

Andong is nestled in a serene and elegant place where the Nakdonggang River flows. The picturesque scenery that unfolds along the Nakdonggang River is breathtaking. The beauty of the landscape seen from Byeongsanseowon Confucian Academy is unforgettable. On the other side of the city, trendy places visited by hipsters are hidden in the tranquil hanok village located in Taesa-gil, creating an interesting scene. But most importantly, Andong tour is incomplete without trying out gourmet food. Andong is a perfect city for all the food lovers, as it is a place packed with good eats. There are numerous restaurants and cafés that blend in with both the city and nature.



TASTY

A keyword to describe Andong is “newtro,” a newly coined term combining newness and retro. Since some time ago, the newest transition in the city began from the oldest regions. This was also the case in Andong. Trendy cafés that began to take over the new market filled with young merchants and the alleys of old downtown Andong seized the attention of visitors with their uniqueness. An old hanok was renovated into a nice café that serves sweet madeleines, while a brewery in an old village began to sell gelato made with makgeolli, a rice-based Korean traditional liquor. Andong is where the tradition of Korea is still vigorously alive until present, and the attempts have been made to interpret the heritages passed down by the ancestors in a modern way.

ANDONG

Meanwhile, the food culture of Andong is popular than ever. From banga food—food enjoyed by the noble class in Joseon Dynasty—that is made from the kitchens of traditional households to Andong’s specialties, including salted mackerel, Andong hanu (beef), and jjimdak (stewed chicken), as well as gukbap (hot rice soups) that can be found along streets of Andong make bountiful meals. Andong tour that will water your mouth—let’s begin our journey to the tasty roads of Andong.



City of Taste

Jjimdak and salted mackerel are probably the most popular food that comes to mind when thinking about Andong; if you are one of those people, it is now time for you to take a new adventure of taste. Banga food that developed from the sophisticated culture of yangban, the traditional gentry of Korea, is still preserved the way it used to be in history until present in the 21st century. Popular restaurants and trendy cafes near traditional markets also excite visitors. We present to you the four keywords and recommended spots that you should remember to enjoy the food delights of Andong.



TASTY ANDONG

01 **4 Keywords of Tasty Andong**

Korea's Fine Dining: Banga Food

Traditional

Andong is a city of yangban with a long history. "Munjung" and "Jongga" of Andong, which are Korean traditional family systems, pass down the Korean traditions that are hard to be found elsewhere. This is also the case with food culture. Gastronomic tradition that was handed down from jongsas of Andong became the fundamental of modern hanjeongsik, or Korean table d'hote. Our food culture that seemed to have disappeared during the colonial period was later revived from the hands of jongsas. There are many opportunities to try various tastes of traditional food in Andong. Experience the Korean fine dining and meals of yangbans during your trip to Andong.



01: Heotjesatbap

Heotjesatbap, commonly known as Andong-style bibimbap, is one of the main specialties of Andong. The foods served during jesa—a memorial ritual to ancestors—comes in separate dishes, which is usually served with rice and seasoned vegetables to mix them together. It is said that Confucian scholars in Andong who stayed up late for their studies pranked their servants to prepare a jesa table to practice jesa when they were feeling hungry. The servants began to call the table "heotjesatsang," or fake jesa table, after they found out that the scholars did not observe jesa, but just shared the meal together. There are numerous restaurants that serve heotjesatbap in Andong. As the menu became popular, there are many restaurants that give unpleasant experience to its visitors by serving not-so-satisfied food. In fact, it takes a lot of work to serve a satisfying meal using the cold ingredients. Try out gotaek (old house) stays that serve jongga meals or verified restaurants popular among local residents.

[Mat 50-nyeon Heotjesabap](#) ➔ [p.44](#) [Suaedang](#) ➔ [p.53](#)

02: Geonjin Guksu

Geonjin guksu is a noodle soup served with the noble dignity of yangbans. It is prepared with carefully made stock, thin noodles, and garnishes of five colors on top, creating a unique taste with the mixture of flour and soybean powder. You can try geonjin guksu from jonggas that run gotaek stays. Andong-style noodles that have blended well with the food of commoners is a must-try gourmet dish.

[Andong Yangban Chamma Songuksu Jongga](#) ➔ [p.25](#)
[Sujoldang](#) ➔ [p.53](#)





03 : Andong Sikhye

Soft grains of rice float on red liquid. What food should this be? Take one sip, and you will feel a combination of sweet and spicy flavors. This is how sikhye, or sweet rice punch, is enjoyed in Andong. It was always served for joyous days such as banquets and holidays when treating guests. The Andong-style sikhye came with white radish to help the digestion on occasions where it was easy to overeat. Andong sikhye is made by mixing sticky rice, fine gochugaru (Korean chili pepper powder), white radish and ginger with malt and water, fermenting them in a warm place. The sweetness of sikhye, the kick of ginger, the spiciness of gochugaru, and the thick texture may seem a little odd at first, but it is indeed a tasty food. Andong sikhye is also special as each household has their own recipe and taste.

[Nongga Matjib Tteul](#) ➔ p.50

04 : Traditional Liquor

Gayangju, or home-brewed liquor, was an essential culture of the yangban society. This was because munjung, or kin-based clans, observed jesa with liquor they personally brewed, not with the one they got from others. The liquor used for jesa among gentry was completed under the supervision of the head daughter-in-law of the family. Alcoholic drinks paired with good food was also important when treating guests who came a long way. The food served with liquor was indeed what determined the first impression of the household. It is not a coincidence that the representative traditional liquors of Korea, including Andong soju and songhwaju, originate from Andong.

[Cho Ok-hwa Andong Soju](#) ➔ p.39

[Jeongjae Head House](#) ➔ p.53



05 : Bopureum

If you take a look at a jongga meal, there is one particular dish that will grasp your attention. The dish that comes in three beautiful colors is difficult to tell whether it is a dessert or a side dish. Bopureum is the main side dish of banga food. All the effort that is put into prepare one dish and the elegant taste it has are what make the dish so special. During the time when meat, fish, rice, and all the other ingredients were scarce, this dish was prepared by ripping and hammering dried pollack head until it became tender as cotton. Bopureum melts with a sweet taste the moment you put it inside your mouth.

[Nongga Matjib Tteul](#) ➔ p.50

[Jeongjae Head House](#) ➔ p.53

Nice Pic for Instagram at a Newtro Space

Photogenic

The time of enjoying food just with the palate is over. In the old downtown Andong, there are a lot of trendy cafés, pubs, and restaurants that renovated old hanoks—traditional Korean houses. The newtro vibe is bringing in a unique ambiance to Andong, a city that stood the test of time. We selected the newtro spots of Andong: the taste, ambiance, and “likes” for Instagram are all guaranteed in these locations.

Pay a visit and take nice pic for Instagram!



01: Pungjeon → p.47

The unique decorations that fill the space make the visit enjoyable just by taking a look at them. The place has a wide selection of food and beverages. Its specialties include burdock rice balls served with Pungjeon hamburger steak and Pungjeon pasta with yam. Trendy brunch menus, such as egg benedict and grilled banana French toast, are also popular options. You can enjoy meals for a more reasonable price if you order a combo meal that includes a beverage.

02: Zitten → p.31

Zitten comprises a café on the ground floor with a cultural space at the basement and a rooftop on the second floor. Visitors can easily find the owner's artistic touch in every nook and cranny of the place as you climb up and down from the basement to the rooftop. The rooftop has one of the greatest views that can be enjoyed from Okjeong-dong and old downtown Andong.



03: Cafe Byeot → p.30

It is the first newtro café that opened in Andong. The external of the second floor finished with white tiles looks great in photos. The showcase by the entrance filled in with Andong soju and antique items makes a good photo spot. The second floor that is connected through the garden is decorated like a receiving room of a European mansion.



04 : Kazmos → p.38

Kazmos has a retro vibe that is more of a Western style than a Korean one. The space decorated in dark green, walnut, and windows shaped in antique forms recreate the romantic ambiance of the old Southern United States. Get a table by the window before sunset and leave a memorable photo. Don't forget to order a barbecue platter, a must-try food of Kazmos.

05 : Gyeomamjeongsa House → p.47

Sometimes, a pure traditional element that isn't mixed with any modernity leaves lingering impression. Enjoy a cup of sikhye while looking down the clear Nakdonggang River from a traditional pavilion made by old scholars. Could there be anything better that can be enjoyed in Andong?



06 : Ogjeong Pub → p.29

The beer taps neatly labeled over a wooden panel by the entrance make visitors want to snap photos. Small aluminum tables that were used in the past and hahoetal masks placed as bathroom signs make a good collaboration of tradition and modernism. The ambiance gets even better after sunset.

Healthy and Tasty Food Ingredients of Andong

Local

It has been long since healthy local food ingredients have become the trend of gastronomy. Andong is a region where the native cuisine prepared with local ingredients have greatly developed. Its advanced culinary traditions have been passed down for centuries, as there is an abundant amount of ingredients found in the nature, from the vast sky to green mountains and blue Nakdonggang River. Andong is an inland area that does not border the ocean; however, its food culture was so advanced that it even had salted mackerel develop as a local specialty. From yams and apples to salted mackerels, check out the local foods you must try in Andong.



01: Yam

According to *Donguibogam* ("Principles and Practice of Eastern Medicine"), yam strengthens the five viscera, boosts energy, reinforces the muscles and bones, controls the stomach, and soothes the mind. Going over the lines, yam is indeed a cure-all solution. Wild yams collected from the mountains used to be called "mountain yams." The most distinctive feature of mountain yams is that they help the digestive system. Andong was well known for its rich yams since long ago. It was second to none when comparing the quality and production quantity. The crunchy bite, creamy flavor, and medicinal effect make yams the No. 1 specialty of Andong. You can find various yam menus from traditional banga food to original menus of trendy cafés.

[Andong Yangban Chamma Songuksu Jongga](#) → p.25

[Giwaondam Bread of Monjoie](#) → p.35

[Yam Octopus and Yam Jeon of Nongga Matjib Tteul](#) → p.50

02: Apple

Gyeongsangbuk-do is the home of apples and Andong is particularly one of the main apple producers. The soil and weather conditions are ideal to produce beautiful red and sweet apples. White apple flowers bloom in spring and red apples that give off sweet scent fill the fields in fall. Andong apples have been selected as excellent farm produce by nationwide consumers for three consecutive years. There is no specific record of when Andong started to cultivate apples, but it is estimated to have been brought in by American missionaries in the mid-20th century.

[Apple Tortilla of Mammoth Bakery](#) → p.23

[Apple Gelato of ACHAGA](#) → p.23



03 : Hanu (Korean Beef)

Andong has long been well known for its beef market. Located in the upstream of Nakdonggang River, Andong has less rainfall, thereby maintaining a dry climate with appropriate daily temperature fluctuations compared to other regions, which is an ideal environment for cows to thrive. Andong Hanu is well marbled due to the unique rearing method. Its distinctive texture and flavor that are created from the superb farming environment made the Andong Hanu become widely renowned.

[Yangnyeom Galbi \(Grilled Marinated Ribs\) of Ujeong](#)

[Sutbul Galbi](#) → p.20

[Hanu Galbi \(Beef Rib\) of Geochang Galbi Docheong Branch](#) → p.46

[Assorted Hanu of Andong Charmgood Hanu](#) → p.46



05 : Ginger

Andong is the No. 1 producer of ginger in Korea. Rich soil and daily temperature gaps make a good environment to grow large and flavorful ginger. Just like the way we drink warm ginger tea to prevent or treat colds today, it was also enjoyed as tea in the past for its medicinal effect. Ginger with the spiciness removed is used as an ingredient for making Korean desserts, cookies, and even liquors. It was also used for making Andong sikhye and refreshments served with liquor among yangban families.

[Ginger Bread of Cafe Life](#) → p.22

[Ginger Ale of Ogieong Pub](#) → p.29



04 : Salted Mackerel

Fish in Andong was invaluable as the region was located far away from the ocean. It took more than a day to bring mackerel from Yeongdeok, a seafont region, to Andong in the past when transportation means were not so developed. Because of the long travel time, people came up with salting the fish to preserve it from going bad. People of Andong naturally begin to consume salted mackerel, which led them to discover that salted mackerel had less fishy smell and the texture became better to consume after it was aged. This is the background of how Andong, a city that is far away from the sea, became renowned for salted mackerel. The pleasing texture and taste of Andong salted mackerel can be steamed, grilled, and stewed to satisfy our appetite.

[Grilled and Stewed Salted Mackerel of Andong Gangodeungeo Yangban Bapsang](#) → p.21



06 : Andong Saengmyeong Soybean

Andong is one of the greatest soybean producers of Korea. The pristine natural environment and the daily temperature gap created from the basin landform of the upper region of Nakdonggang River produce high-quality soybeans. Soybeans produced from "Andong Saengmyeong Soybean," a large soybean cultivation complex, contain great amounts of isoflavone, polyphenol, saponin, and tocopherol, making it excellent in antioxidant effect. Well known to have anticancer effect, soybean is recognized as a functional food for preventing prostate, breast, and colorectal cancers. Meanwhile, Andong NongHyup systematically manages the cultivation of Andong Saengmyeong soybean, from sowing to growing, sorting, and purchase, enhancing the reliability of the brand.

[House-Made Tofu of Yeonhwadanji](#) → p.55

Traditional Markets Full of Excitement

Market

Traditional markets are exciting destinations to visit when traveling. You can see and enjoy the local people, culture, language, preference, and food of the region, all at once. There are two main traditional markets in Andong: the old market is good for trying out traditional local food, while the Jungang New Market is filled with younger ambiance of the Youth Market and fresh food ingredients.



Jungang New Market

Jungang New Market that supplied the food ingredients of Andong jongga households since the 1960s is an excellent destination to look around and try out different food.

01 : Andong Youth Market

It is a new attraction of Andong Jungang New Market. The Youth Market situated near the textile shop street is filled with over 20 restaurants and shops that boast the creative ideas of young merchants and entrepreneurs. There are various types of businesses such as workshops and restaurants that serve pork cutlets, coffee, and burgers. Among them, Monjoie is a bakery popular across the nation for its ang-butter scone (scone with sweet red bean and butter). Okya 180 that makes variations of traditional tteokbokki (spicy rice cakes) and O'caron that bakes colorful macarons are always filled with customers. It is recommended place for visitors to drop by if having a chance to visit Jungang New Market.



02 : Octopus Market

In the past, fishes that were caught from Uljin and Yeongdeok were transported over the mountains by merchants after they were somewhat cooked in order to preserve the marine products for a long time. Mackerels were salted and octopus were steamed before they were carried by the merchants. The seafood that was naturally aged for one or two days while they were being transported past the mountains were added with more flavor that enriched the food culture of Andong. In downtown Andong, there are a lot of restaurants that serve blanched octopus. Andong Jungang Market is the most popular traditional market for octopus nationwide. Among seafood stores, Jungang Octopus is most well-known for boiled octopus. You can enjoy delicious blanched octopus at an indoor food stall near Jungang Octopus, or you can take it out to your accommodation and have it with Andong soju.



03 : Chicken Feet Jelly (Boiled Meat Slices)

In Andong Jungang Market, you can find chicken feet jelly, which is boiled meat slices made with chicken feet with bones removed from it, leaving only the chewy meat and soft bones. Before the chicken feet is pressed to make them into slices, they are mixed with soy sauce, garlic, green chili pepper, gochugaru (Korean chili pepper powder), and black pepper. The mixture surely makes your mouth go watery when you take a bite of a slice. This food was always served in Andong whenever there was a big banquet to be paired with alcoholic drinks. Try them with low-proof Andong soju or cheongju.





Old Market

It is the oldest traditional market of Andong formed in the late Joseon Dynasty.

It is now more famous for its alleys filled with popular restaurants that serve jjimdak and galbi.



04 : Jjimdak Alley

The Jjimdak (stewed chicken) Alley is where you can find the original taste of Andong jjimdak. The alley located inside the Old Market is filled with over 30 jjimdak restaurants. Chicken is boiled down at 400 degrees Celsius for ten minutes and seasoned with soy sauce. Carrots, potatoes, and onions are then added and deeply cooked altogether. When the soup gets thick, spinach, spring onion, and glass noodles are added and cooked once again. The sweet and spicy Andong jjimdak is one amazing delicacy. The Boribap (steamed barley and rice) Alley that is near the Jjimdak Alley has also been there for more than half a century. You can try out healthy food with natural ingredients, such as sungnyung (infusion made from boiled scorched rice) with boribap, seasoned dried radish leaves, seasoned vegetables, gochujang (Korean chili paste), and grilled mackerel pikes. [Address 11, Beonyeong-gil, Andong-si](#)

05 : Galbi Alley

In front of the old Andong Station, there is the Galbi (ribs) Alley. The Galbi Alley that started with one or two galbi restaurants over 30 years ago began to gather people, eventually forming today's alley with 15 galbi restaurants. High-quality galbi marinated with soy sauce mixed with garlic and fruit juice is fresh and excellent in taste. Most of the restaurants also serve doenjang jjigae (soybean paste stew) with dried radish leaves and spicy galbi jjim (stewed ribs) as complimentary food. Spicy galbi jjim is made with burnt or stringy meat from charcoal-grilled ribs, which is another delicacy to enjoy with rice. [Address 677-10, Gyeongdong-ro, Andong-si](#)



06 : Makchang Alley

Once you exit South Gate 1 of the Old Market, you will find numerous signboards of makchang (beef intestines) restaurants. The small alley packed with many makchang restaurants are especially loved by youngsters of Andong. Interestingly enough, some makchang restaurants in Andong's Makchang Alley are named after other regions. Seoul Makchang serves makchang only, and Busan Makchang is famous for its doenjang jjigae. Daegu, located near Andong, is also well-known for makchang, but Andong's makchang is known to be less greasy and chewier. [Address 34, Beonyeong 1-gil, Andong-si](#)

07 : Tteokbokki Alley

Past the Jjimdak Alley, there are over ten street stalls that connect the Culture Street with Andong Old Market. The Tteokbokki (spicy rice cakes) Alley has been there for over 30 years, serving sweet and spicy tteokbokki at reasonable price. The stalls have similar menus offering tteokbokki, twigim (fritters), sundae (blood sausage), eomuk (fish cake), donut, and hotteok (sugar-filled griddlecake); each stall offers distinctive taste and popular menu that differs from one another, so you can go around and pick the food that you like best. The stalls numbered from 1 to 14 stand on the heart of the street adding vitality to the ambiance. [Address 42-2, Beonyeong-gil, Andong-si](#)





New & Retro

Downtown Andong is full of interesting food delicacies. The food stalls that have been loved for a long period are known for their consistent taste, and the trendy hanok cafes and restaurants in the alleys of old downtown Andong well reinterpret Korean heritage. From the Old Market—the home of Andong jjimdak—to the trendy streets in Ok-dong, the newtro gastronomic tour is waiting for you.





Andong City Hall

John Jatetxea 7

5 Cafe On

10

RESTO

Andong-si Public Health Center



4

Dori Bakery

1

Shinsegye Jjimdak



Andong Jjimdak Alley

Tteokbokki Alley

Jungang-ro



Andong Old Market

Narannun-ro

Makchang Alley
Beonyeong 1-gil

Daean-ro



Andong Elementary School



Munhwagwang-gil

Culture Street

2

Andong Brewing Public House

Gyeongdong-ro

 Restaurant

- 1 Shinsegye Jimdak
- 2 Ujeong Sutbul Galbi
- 3 MARKET J
- 4 Iljik Sikdang
- 5 Malcop Burger
- 6 Andong Yangban Chamma Songuksu Jongga
- 7 John Jatetxea
- 8 Jinseong Sikdang
- 9 Gyeongsangdo Chueotang
- 10 RESTO
- 11 Ringo Curry

 Cafe

- 1 Cafe Life
- 2 ACHAGA
- 3 Mammoth Bakery
- 4 Dori Bakery
- 5 Cafe On
- 6 Cafe Byeot
- 7 Zitten
- 8 Okam
- 9 Mid-range
- 10 Itda

 Pub

- 1 Ogjeong Pub
- 2 Andong Brewing Public House



1

Old Downtown Andong

Old downtown Andong, where the train station, traditional markets, and main administrative offices were gathered, once used to be the busiest area of Andong. Its function as the downtown area gradually dispersed as government offices began to relocate to different areas, but its beauty as an old downtown with a long history remains until today. Popular restaurants that represent Andong are gathered in the Jjimdak and Galbi Alleys, as well as young and trendy cafés and restaurants that capture the visitors' hearts.



Address 10, Beonyeong-gil, Andong-si
Contact +82-54-859-5484
Open Hours 10:00~22:00
Price Jjimdak: KRW 28,000 (M), KRW 42,000 (L) / Garlic Chicken: KRW 20,000 / Stewed Chicken: KRW 28,000



Shinsegye Jjimdak

Runner-up of the Hansik Battle, the star of the Jjimdak Alley



In the Jjimdak Alley in Jungang Old Market, there are over 30 jjimdak restaurants. They surely serve tasty Andong jjimdak compared to the ones you can try anywhere else. The color appears lighter, but the flavor is rich and spicy. You can choose the level of spiciness when you make your order. The menu shows medium and large jjimdaks only, but the medium size is already large enough good for 3-4 people. If you are ordering for 2 people, you can ask for the small size, even if it is not shown on the menu. Shinsegye Jjimdak which is run by the runner-up of the Hansik Battle can also be delivered to your door across the country.



Address 10, Eumsigui-gil, Andong-si
Contact +82-54-841-3727
Open Hours 11:00~23:00
Closed on 2nd & 4th Wednesdays
Price KRW 28,000 (for 2 servings; must make order for at least 3 servings)



Ujeong Sutbul Galbi

The secret recipe added to 1++ grade Andong hanu

Andong is known to be the optimal place for raising hanu, or Korean beef. That means hanu of the highest quality grade are produced in Andong, so don't hesitate and visit the Galbi Alley. Ujeong Sutbul Galbi that has been operating in the alley for 13 years is not easy to find on your first visit, but the large signboard will eventually welcome you. The 1++ grade Andong hanu grilled in charcoal has excellent texture and taste. Mugeunji jjim (stewed aged kimchi) prepared with cut-off ribs will be served to your table and the excellent service of the owner attracts locals and celebrities to this restaurant. After you enjoy the softness and the rich flavor of Andong hanu that fill your mouth, you will again be pleased with mugeunji jjim for its unique sourness of aged kimchi blended with galbi broth. Your meal is not finished until you have a bowl of rice with doenjang guk (soybean paste soup) with dried radish leaves. The secret of this restaurant is



hidden behind the garlic galbi that represents the Galbi Alley as well as its special soy sauce dressing for fresh meat.

MARKET J

Tasty and chewy traditional Italian pizza

MARKET J is the new name of "Bakjong Sikdang." It used to be famous for its Southern Italian-style pizza that was freshly baked from wood-fired ovens. The name "MARKET J" was created by putting together "J's PIZZA" named after the chef's name Jong-shik and "J's COFFEE" named after the wife of the chef, Jeong-hye. The pizza line-up made with home-made Andong yam dough, tteokbokki made with Waryongsan rice, Andong jinmaek soju (organic wheat soju), jinmaek apple buffalo wings made with Andong apples, and hanu lasagna with flavorsome tomatoes are some delicacies you can enjoy from here. The renovated establishment added more tables and locally-produced wine, coffee, and tea on their menu.



Address 178, Seodongmun-ro, Andong-si
Open Hours 11:30~14:30, 17:30~20:30
Closed on Sundays
Price Tomato Cheese: KRW 6,900 / Basil Pesto Mascarpone: KRW 12,000 / Waryong Rice Tteokbokki: KRW 8,900 / Jinmaek Apple Buffalo Wings (5pcs): KRW 5,500

Iljik Sikdang

Salted mackerel meal for breakfast

One of the best salted mackerel restaurants in Andong is located in front of the old Andong Station. It is a restaurant that fills the stomachs of people leaving the town. This restaurant that is run by Lee Dong-sam who has been salting



fishes for 50 years opens at 8 a.m. You will not regret ordering its grilled or stewed salted mackerel. You can also buy uncooked salted mackerel to bring them along with you for your journey. It can also be delivered nationwide.



Address 676, Gyeongdong-ro, Andong-si
Contact +82-54-859-6012
Open Hours 08:00~21:00
Closed on 2nd & 4th Mondays
Price Set Menu With Grilled Salted Mackerel: KRW 11,000 / Set Menu With Stewed Salted Mackerel: KRW 12,000



Old Downtown Andong



Cafe Life

Healthy and tasty well-being café



Address 56, Jungang-ro,
Andong-si
Contact +82-54-842-2122
Instagram @cafelife_
andong
Open Hours 09:00~20:00
Closed on National holidays
Price Yam Milk: KRW 6,000
/ Carrot Cake: KRW 4,800
/ Silk Juice: KRW 7,000 /
Ginger Bread: KRW 2,500

Since its establishment in 2011, this café has been offering unique and healthy foods. The wide indoor space and flower aroma give you a pleasant feeling once you step into the coffee shop. The owner who majored in food engineering developed the desserts and beverages based on accumulated experience and knowledge. It is a true "farm-to-table" shop that uses fresh yam, ginger, fruits, and honey produced by the owner's parents and local farmers. Some recommendations include ginger bread with a financier texture and strong ginger aroma, yam milk made with Andong yam and honey, and silk juice made with apple, beet, and carrot.



Address 40-5,
Munhwagwangjang-gil,
Andong-si
Contact +82-54-854-7430
Instagram @achaga_
official
Open Hours 12:00~21:00
Closed on Mondays
Price Two flavors of gelato:
KRW 4,000 / Gelato box (M):
KRW 14,000

ACHAGA

Gelato made with Andong rice and fruits

CEO Kang Hyun-gu, born in Andong, recreated the unique taste of Andong into gelatos. The flavors regularly change depending on the ingredients that are used by season, but they all are incredibly tasty. Cheese, Andong peach, Jeju carrot, plum, earl gray, basil milk, mint chocolate, and gianduja; listing the names of flavors already makes the mouth water. Yangban rice is one of the flavors that has been served consistently. It comes with chewy Andong rice that feels like jelly in a milk-flavored gelato. ACHAGA will continue to develop new gelatos with local food ingredients of Andong. To find out what flavors are available for the day, check out the ACHAGA's Instagram account.

Mammoth Bakery

One of the nation's top 3 bakery



Andong Bus Terminal is located.

Opened in 1974, Mammoth Bakery that sells over 5,000 cream cheese bun a day is one of the most renowned brands of Andong. All of its selections including the classic red bean bun and croquette, sweet yuzu pound cake, and strawberry tart are incredibly great, so don't get too disappointed when cream cheese bun is already sold out. The bakery has over 50 tables where you can enjoy coffee and other beverages, peanut butter milkshake with a long history, and pat bingu (shaved ice with sweetened red beans) topped with freshly made black sesame teok. For parking, you can use the public parking lot at the Culture Street. There is also a branch in Songhyun-dong where the



Address 34,
Munhwagwangjang-gil,
Andong-si
Contact +82-54-857-6000
Instagram @mammoth_
bakery
Open Hours 08:30~22:00
Price Espresso: KRW 2,500
/ Americano: KRW 3,000 /
Cream Cheese Bun: KRW
2,300 / Yuzu Pound Cake:
KRW 13,000



Old Downtown Andong



Ringo Curry

Flavorsome curry with Andong apples



Address 170-1, Daean-ro, Andong-si
Contact +82-54-853-6697
Open Hours 11:30~21:00
Closed on Monday
Price Ringo Curry: KRW 6,500 / Short Plate Curry: KRW 7,500 / Curry Udon: KRW 7,000

Ringo Curry where you can smell the rich flavors of curry from the exterior painted in yellow is one of the rare restaurants in Andong that serve Japanese curry. You might wonder why have curry in Andong, but Ringo Curry added Andong in their recipe. The key to its flavorsome curry is Andong apples. The watery curry with the sweetness of apples served with rice, fried egg on top, and deep-fried sweet potato and shrimp even look good in pictures. It is already popular among Instagram users for the neat food plating. It has a variety of selections, including brisket point, house-made pork cutlet, and sausage, and you can also choose the level of spiciness. How about finding out your curry preference at this restaurant?

Andong Brewing Public House

Craft beer and pizza of Andong enjoyed at an old bulgogi place

This is a pub run by Andong Brewing Company, a craft brewery located in Andong. The brewers of the company discovered an old hanok that had been used as a bulgogi restaurant before it was abandoned for years. They personally renovated the structure and made it into a luxurious and antique brewery pub. The structure that maintains the features of hanok is one of a kind where you can enjoy eight kinds of craft beer with pizza. Some beers are gold, silver, and bronze award-winners of the Korea International Beer Award. Odd Eye, a type of wheat beer brewed with Andong's maenggae wheat and ginger, and Paldo Bulgogi Pizza, which got its name from the bulgogi restaurant—Paldo Bulgogi Hoegwan—that used to occupy the space, are the special menus of this pub that will make your stay in Andong even tastier.



Address 1F, 16-7,
Munhwagwangjang-gil,
Andong-si
Contact +82-10-9956-9602
Instagram @andongbeer.
pub
Open Hours 18:00~24:00
Closed on Tuesdays
Price Andong Lager: KRW
6,000 / Hopster IPA: KRW
7,500 / Paldo Bulgogi Pizza:
KRW 18,000



2

Toegye-ro

Toegye-ro, where Andong City Hall is located, used to be a tranquil street of old downtown Andong. However, it has now become a street of young and trendy shops. From bakeries made with the best ingredients and specialty coffees that release incredibly amazing aroma to burger places that capture the chef's devotion and philosophy; the flavors that you might not have imagined in Andong will excite your taste buds. Here are the places you should discover in Toegye-ro, the center of Andong's newtro culture.

Malcop Burger

Andong's best burger place even loved by foreigners



Address 5, Yeongga-ro, Andong-si
Contact +82-10-8956-0369
Instagram @malcop_
Open Hours 11:15-21:00 (Tue.-Fri.) / 11:15-20:00 (Sat.) / 11:15-16:00 (Sun.)
Closed on Mondays
Price Malcop Burger: KRW 7,900 / Bacon Egg Burger: KRW 8,900 / Avocado Burger: KRW 8,900 / Double Burger: KRW 10,900

The owner chef with a mustache opened this burger place in his hometown, Andong, to make use of his working experience at a restaurant in Australia. The burgers that were created with passion after touring the top five burger places in the US are loved by locals, travelers, and foreigners. Malcop Burger explains that "harmony" is the key for a good burger. Instead of promoting their ingredients and sauces one by one, this place creates a delicious harmony with classic burger ingredients. There is a selection of the classic Malcop Burger, Bacon Egg Burger, Avocado Burger, and Hawaiian Burger, but if you have to choose only one, we recommend the Double Burger. The fat and rich flavor of two patties and two slices of cheese remind us of classic traditional burgers. You can choose between brioche butter bun and sesame wheat bread, and add cheese, avocado, jalapeno, and other ingredients as you wish. Malcop Burger will be relocating from Toegye-ro to Yeongga-ro in old downtown Andong in June or July of 2021.



Andong Yangban Chamma Songuksu Jongga

Rich flavor of noodles with yam and soybean powder

This restaurant serves a variety of noodles using yam, a specialty of Andong. Yam noodle is one of the traditional foods of Andong. It is not only healthy, but the mucin contained in the yam creates a richer flavor when blended in soup. Andong Yangban Chamma Songuksu Jongga puts over 20 percent of yam and about 30 percent of soybean powder in the noodle dough, making a nutty flavor and chewy texture. The restaurant even acquired a patent of a "dough for noodle using yam." We recommend perilla seed noodles of which the rich perilla seed soup creates a wonderful harmony with cabbage and seaweed flakes. Andong sikhye is also served as dessert.



Address 141, Toegye-ro, Andong-si
Contact +82-54-858-4343
Open Hours 10:00~22:00
Price Chamma Noodles: KRW 7,000 / Chamma Noodles With Perilla Seeds: KRW 7,000 / Chamma Sujebi (Hand-Pulled Dough Soup) With Perilla Seeds: KRW 7,000 / Chamma Pajeon (Green Onion Pancake): KRW 8,000 / Chamma Stir-Fried Pork (S): KRW 20,000



John Jatetxea

Fusion restaurant with delicious tomato gochujang

This restaurant used to have two signboards: "John Jatetxea," which means "small restaurant" in the Basque language, and "Mother, Myeongsuk." Now, it is using only the "John Jatetxea." The Basque name was named by the son owner of the restaurant who used to run an Italian restaurant. He then relocated to a different place, leaving this restaurant to his mother who started a Korean restaurant. That was when this place got to have two names. However, the mother's food has become popular among customers, making no need to maintain two names. The brilliant idea of a young chef, the excellent taste made from the fingertips of his mother, and the traditional food ingredients of Andong create a tasty synergy effect. The most recommended menu is Mackerel Arugula Bibimbap. It is served with spicy stir-fried mackerel, stir-fried white radish, fried egg, and fresh arugula, topped with tomato gochujang (Korean chili paste) and anchovy cheese mayonnaise. Each side dish is also extremely tasty.



Address 101, Toegye-ro, Andong-si
Contact +82-54-854-8979
Instagram @john_jatetxea
Open Hours 11:30~20:30
Closed on Sundays
Price Mackerel Arugula Bibimbap: KRW 8,000 / Meat Japchae (Stir-Fried Glass Noodles and Vegetables): KRW 7,000



Dori Bakery

Dessert shop full of delectable treats



Address 87-1, Toegye-ro,
Andong-si
Contact +82-10-9766-5141
Instagram @dori_keki
Open Hours
12:30~20:00(Wed.-Sat.),
12:30~18:00(Sun.)
Closed on Mondays &
Tuesdays
Price Milk Tea: KRW 6,000 /
Ssukseureoun: KRW 5,500
/ Vanilla Madeleine: KRW
2,000 / Squid Ink Cheese
Financier: KRW 2,200

Dori Bakery is a dessert shop that sells breads, including madeleines, financiers, brownies and pound cakes. Lemon Madeleines, Salted Vanilla Financiers, and Squid Ink Cheese Financiers that are made with ingredients of the highest quality are loved by customers for their rich buttery taste. Ang-butter scone (scone with sweet red bean and butter) is another popular item that is quickly sold out these days. Note, however, that Dori Bakery does not sell coffee. The owner focuses on teas that pair better with bakeries. Milk tea prepared with earl gray cold brewed for 24 hours and mugwort drink "Ssukseureoun" made with mugwort powder, organic sugar, and ice cream are some recommendations of this dessert place.

Cafe On

The harmony of croffles with cream latte

This new coffee shop opened its doors near Andong City Hall with the owner's hope of building "a place where visitors can relax on a sunny day with a cup of soft latte and a sweet croffle." The petit store is filled with three tables different in shape and use, allowing customers to choose depending on their situation and mood. Brown Cheese Croffle, which is a croffle—compound word of croissant and waffle—topped with ice cream and brown cheese, is this café's signature menu. Black Sesame Cream Latte is the beverage that goes best with it. The sweetness of croffle and black sesame aroma make a good harmony with the soft cream altogether.



Address 108, Toegye-ro, Andong-si
Contact +82-10-3174-4604
Instagram @my___on
Open Hours 11:00~19:00
Closed on Sundays
Price Black Sesame Cream Latte: KRW 5,300 / Brown Cheese Croffle: KRW 8,200

RESTO

Unique taste and ambiance

A small restaurant that attracts the attention of passersby with its vivid red retro facade is located at the beginning of Taesa 2-gil intersected with Toegye-ro. All it explains on the exterior is the five letters that spell "RESTO," making people wonder what the place should be. Once you enter through its front door, you will be greeted with the pinkish decorations. RESTO is a restaurant that serves pasta, risotto, and chuck flat steak. The chef opened this place to serve authentic pasta and steak in Andong. You can feel the unique taste and overall atmosphere through the chef's special dishes that were developed through long experience. The interior decorated by a female owner in her 20s that applied her personal taste is also interesting to look at. The restaurant is quite small, so it is recommended to make a reservation before your visit.



Address 33, Taesa 2-gil, Andong-si
Contact +82-10-2010-1587
Instagram @resto_____
Open Hours
 11:30~20:00(Tue.-Sat),
 11:30~16:00(Sun.)
Closed on Mondays
Price White Ragu Pasta: KRW 12,000 / Truffle Cream Mushroom Risotto: KRW 13,000 / Chuck Flat Steak: KRW 24,000



3

Taesa-gil

It is a neighborhood with traditional buildings standing side by side and small gardens that bloom beautiful flowers every season. Taesa-gil had been a tranquil residential area for long, but it recently transformed into a popular place of Andong with trendy cafés built by renovating old hanoks.



Address 25, Taesa-gil, Andong-si
Contact +82-54-852-6880
Open Hours 11:00~19:30
Closed on Sundays
Price Japanese-Style Pork Cutlet: KRW 9,000 / Griddled Cheese Pork Cutlet: KRW 9,000 / Spicy Seafood Pork Cutlet: KRW 10,000



Jinseong Sikdang

Enormous pork cutlet and the charm of old-fashioned restaurant



It is one of Andong's must-go places that began as a small underground restaurant near the Jimdak Alley in the Old Market. It became known for its enormous pork cutlets. Jinseong Sikdang, which is always filled with customers as soon as the restaurant is ready to receive them at 4 p.m., once used to occupy the whole two-story building, but now it operates in the first floor only. The restaurant is loved for its never-changing large pork cutlet and the relatively reasonable price, but you should not underestimate its quality. The pork cutlet that is prepared by deep frying fresh meat only is the representative old-fashioned gourmet restaurant of Andong. Its original menus, including the Griddled Cheese Pork Cutlet with melted cheese on a griddle and Spicy Seafood Pork Cutlet with spicy stir-fried seafood on top of a pork cutlet, are the most popular options.



Address 23-3, Taesa-gil, Andong-si
Contact +82-54-857-9341
Open Hours 11:00~20:00
Take-out only on Sundays
Price Chueotang: KRW 9,000 / Deep-Fried Loaches: KRW 10,000



Gyeongsangdo Chueotang

The taste of hometown cooked with wild loaches

Located in front of Taesamyo Shrine, Gyeongsangdo Chueotang operated by the third generation of the owner family is a family-run restaurant that renovated an old residential building. Bonsai, plants, stones, farming tools, and antique objects that fill in the front yard and the whole restaurant are quite impressive, unlike its minimal menu. This restaurant serves only chueotang (loach stew soup), blanched loach and deep-fried loaches. Chueotang cooked for 24 hours in a traditional cast-iron pot has no room for improvement. Thickly ground loaches are filtrated through a sieve and then boiled. Blanched and deep-fried loaches are recommended to order in advance by reservation.



Cafe Byeot

The representative newtro café of Taesa-gil

Cafe Byeot that opened in 2017 became a symbol of Taesa-gil located in the hanok zone of Ogya-dong. Its beautiful and unparalleled decorations indeed stand out in the neighborhood where trendy restaurants and cafés are proliferating. The café was created by connecting a single-story hanok with a two-story western-style building.



A cabinet with mother-of-pearl decorations that is placed in the front yard in between the two structures add a hip atmosphere. The owner of this young and trendy coffee shop is the granddaughter of the Andong soju master Park Jae-seo. You can tell she is indeed the granddaughter of a master by seeing her menu that includes Apple Yam Juice, a blend of seasonal and local food ingredients, Dirty Chocolate that release deep chocolate aroma, and refreshing Hibiscus Yuzu Ade.



Address 92, Taesa 2-gil, Andong-si
Contact +82-70-4150-9006
Instagram @_byeot
Open Hours 10:00~22:00
Closed on Tuesdays
Price Hibiscus Yuzu Ade: KRW 4,800 / Einspänner: KRW 4,800

Ogjeong Pub

Craft beer enjoyed amid the beauty of hanok

Ogjeong Pub that opened in December 2018 is an eye-catching craft beer pub located near Taesamyo Shrine. The owner personally repaired an abandoned hanok to create this trendy and modern place that captures the Andong spirit. Restrooms decorated with yangbantals and bunetals (types of Korean traditional masks), analog telephones and old tables, and wooden beer taps create an antique atmosphere where you can enjoy various styles of craft beer, including IPA, Kölsch, and Porter. Do not forget to try domestic beers strictly selected from national breweries from Mungyeong to Jeju, as well as the Ogjeong Ginger Beer and Andong Chrysanthemum Ade. The ginger and chrysanthemum are both matured in a marmalade form, giving a richer taste.



Address 87, Eumsigui-gil, Andong-si
Contact +82-70-4036-3572
Instagram @ogjeong_pub
Open Hours 17:00~00:00
Closed on Mondays
Price Craft Beer: KRW 4,500~37,000 / Ogjeong Ginger Beer: KRW 5,000 / Dried Pollack: KRW 13,000



Taesa-gil



Address 53-14, Taesa-gil, Andong-si
Contact +82-10-4749-4841
Instagram @midrange_
teacafe
Open Hours 11:00~21:00
Closed on 1st & 3rd Sun.
Price Black Tea: KRW 5,000 / Milk Tea: KRW 6,000 / Grilled Garaetteok (Rice Cake Stick): KRW 3,500



Mid-range

Hanok café with a variety of black tea

The guest house that used to be located at a hanok alley behind Andong Cultural Center has reborn as Mid-range, a hanok café. The scenery of hanoks with small front yards that can be seen over the low stone wall make you appreciate the relaxation with a cup of tea. As you enjoy your tea from the front yard, you can also understand the café owner's pursuance of a "mid-range" life, wishing for a life that does not have too much, nor too less. There is a wide selection of teas,



including black tea, green tea, herbal tea, fruit tea, and milk tea. There are tea leaves displayed for customers to explore their taste. The furniture and objects placed in the traditional building also look good in pictures, attracting a lot of visitors who wish to leave good memories.



Address 14-2, Taesa-gil, Andong-si
Contact +82-54-853-5550
Instagram @_itda_
Open Hours 11:00~18:00
Closed on Open year-round
Price Injeolmi (Rice Cakes Coated With Powdered Soybeans) Cookie: KRW 2,000 / Injeolmi Pat Bingsu (Shaved Ice With Sweetened Red Beans): KRW 10,000 / Espresso Ginger Latte: KRW 6,500



Itda

Connecting the beauty and taste of Andong

This local food café operated by Itda Inc. that aims for the establishment of a platform for local content design and distribution is operated together with a store that sells their branded souvenirs. As you enter a hanok with a nice-looking wooden signboard in front of Taesamyong Shrine, various exhibits that display the aspects of Andong will capture your eyes. You will see the artistic taste and delicate touch of the owner who once used to be a designer in the fine decorations that blend tradition with modernism.

The rooms that maintain the traditional housing structure will let you feel the exotic ambiance that can be experienced from hanok cafés only. Its food is mostly prepared with local agricultural products and eco-friendly recipes. Andong yam and ginger, lattes served with domestic soybean powder, cookies, and healthy beverages are some of its main selections. Andong City Government is scheduled to purchase the lot in front of Taesamyong Shrine in 2021 to create a public plaza, so it is expected that Itda will be relocating to a different location soon. We hope Itda will continue to strive to realize social values by making good use of local produces.



Zitten

The getaway place for youngsters

Zitten comprises a café on the ground floor with a cultural space at the basement and a rooftop on the second floor. Visitors can easily find the owner's artistic touch in every nook and cranny of the place as you climb up and down from the basement to the rooftop. Since its establishment, Zitten pursued to use the place as a cultural space for youngsters. The underground was open for youths to watch movies, listen to music, and hold exhibitions and performances at no cost. However, due to the recent COVID-19 pandemic, the space has not been able to be used for its purpose. The rooftop on the second floor compensates that loss. Its rooftop is an open space that can be said to have the best city view in Okjeong-dong and old downtown Andong. It is also a space where people can enjoy their time when there is no space on the first floor. Zitten Ade that was inspired from the movie *La La Land* and Matcha Latte made with green tea leaves imported from Japan are its specialties.



Address 80, Bungmunokjeong-gil, Andong-si
Contact +82-10-5039-0475
Instagram @cafezitten
Open Hours 12:00~23:00
Closed on Tuesdays
Price La La Land: KRW 6,000 / Signature Cream Latte: KRW 6,000

Okam

Attractive gallery, beautiful hanok café

This trendy café located in Taesa-gil is run by two friends: an artist who paints folk paintings and an interior designer. The modern and trendy interior design that harmonize with beautiful folk paintings create the most mature and dignified atmosphere among any other hanok cafés nearby. It opened in June 2018, but did not take long to become popular among customers. Its specialties



are macarons that can be paired with coffee, tea, fruit ades, and craft beer. (If there are not enough parking space on Taesa-gil, use the parking lot of the Contents Museum nearby.)



Address 53-16, Taesa-gil, Andong-si
Contact +82-54-841-5316
Instagram @okam_tinamarie
Open Hours 12:00~21:00
Closed on Tuesdays
Price Macaron: KRW 3,000 / Espresso: KRW 4,000 / Harney & Sons Tea: KRW 5,000

 Restaurant

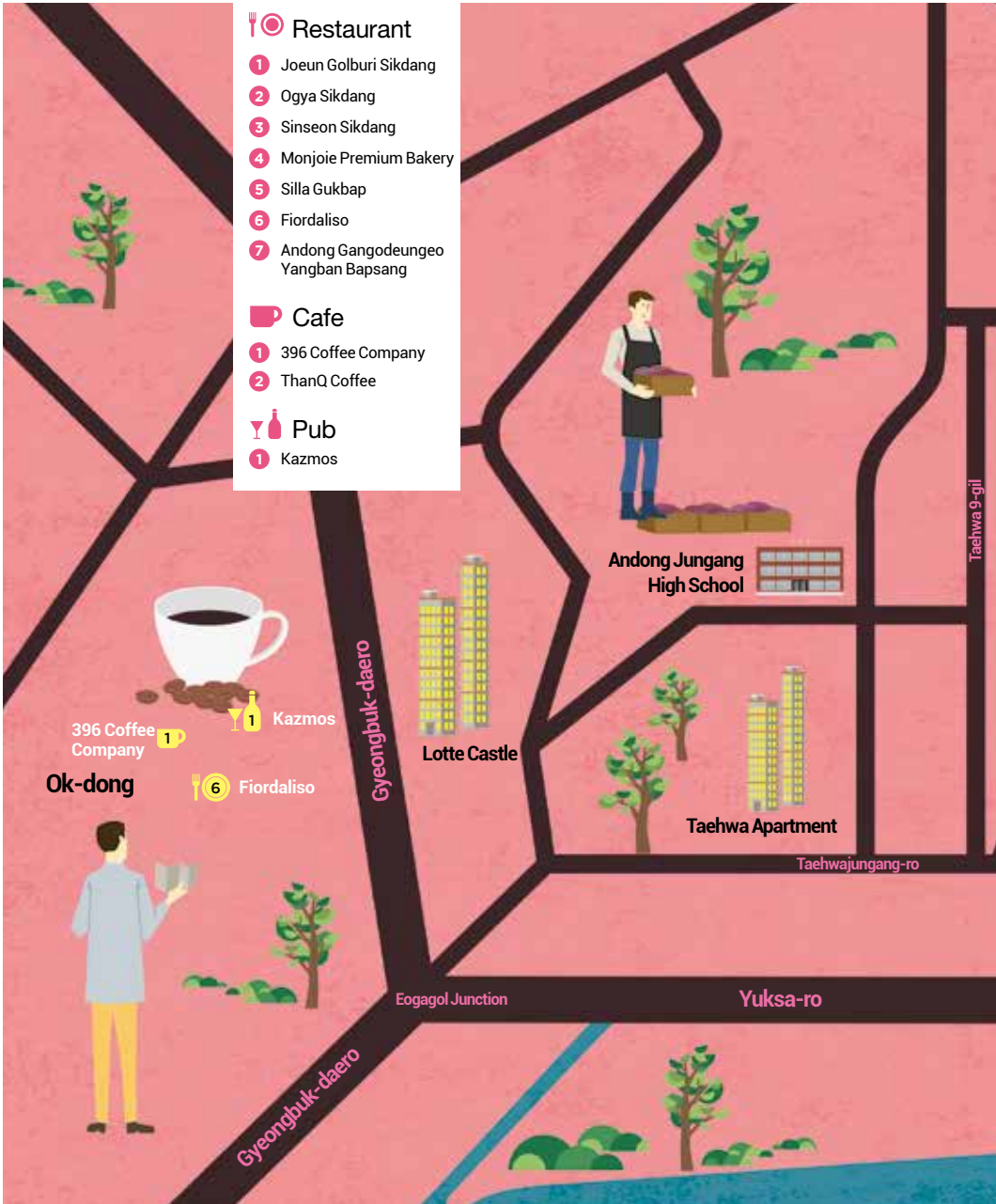
- 1 Joeun Golburi Sikdang
- 2 Ogya Sikdang
- 3 Sinseon Sikdang
- 4 Monjoie Premium Bakery
- 5 Silla Gukbap
- 6 Fiordaliso
- 7 Andong Gangodeungeo Yangban Bapsang

 Cafe

- 1 396 Coffee Company
- 2 ThanQ Coffee

 Pub

- 1 Kazmos





Joeun Golburi Sikdang 1

Sinseon Sikdang 3



Monjoie 4

Ogya Sikdang 2

Andong Middle School

Gyeongdong-ro

Jungang Sageori



Andong Post Office



Andong Public Library



Baeum-gil

ThanQ Coffee 2



Taehwajungang-ro



Jebiwon-ro



Taehwa-dong Administration and Welfare Center

Angjinyeoh-ro



Andong Central Xi Apartment



Silla Gukbap 5

Andong Gangodeungeo Yangban Bapsang Main Restaurant 7



Yeonghodaegyo Bridge



4

Jungang New Market

This traditional market was formed later than the Old Market that was established in the 1960s, thereby named the New Market. It was a market gathered by locals than tourists for selling fresh vegetables, boiled meat slices, octopus, and other local specialties. Formed in the previous year, the Youth Market is filled with trendy restaurants, cafés, and dessert shops run by young owners, vitalizing the market.

Joeun Golburi Sikdang

The legendary golburi restaurant



Address 9-4, Jungangsijang 1-gil, Andong-si
Contact +82-54-857-4545
Open Hours 08:30~20:30
Price Golburi Soup: KRW 8,000

There are various authentic food ingredients of Andong, such as salted mackerel and yam, but “golburi” is not quite known among people outside of Andong. Golburi is a type of gastropods that is frequently found in Andong, where the Nakdonggang River runs by. Andong’s golburi soup restaurants are mostly located around Girancheon Stream and Banbyeoncheon Stream, but Joeun Golburi Sikdang located near the New Market also serves authentic golburi soup. It comes with a generous amount of side dishes. The side dishes include grilled or stewed salted mackerel, so you don’t even have to visit a salted mackerel restaurant if you come to this place.



Ogya Sikdang

Authentic beef soup of the market



Address 7, Jungangsijang 1-gil, Andong-si
Contact +82-54-853-6953
Open Hours 08:30~19:00
Closed on Closed on holidays
Price Beef Seonji Soup: KRW 8,000



This restaurant is passed down for generations. The scenery of boiling fresh hanu parts, including briskets, ribs, and bones, in a large pot already proves its authenticity. It only serves one food—Beef Seonji (Blood Cake) Soup—that costs KRW 8,000. The soup comes with chopped spring onions, jelly-like seonji, and various beef parts. This spicy and savory soup is loved by people who have tried it at least once.



Sinseon Sikdang

Cold udon even praised by Korean star chef Baek Jong-won



Sinseon Sikdang received national attention after it was introduced in the TV show called *Baek Jong-won's Top 3 Chef King*. However, for Andong people, it was already a popular restaurant since long ago, known for its cold udon. The sequestered alley in front of the restaurant is filled with people during weekdays and weekends who are lined up to try the special udon. The udon noodles are freshly pulled once the order is made. Its harmony with anchovy broth and pickled radish capture visitors' taste buds. The food is also reasonably priced. There is even a saying that people are surprised for the taste and surprised again for its price.



Address 20, Gwangseok 3-gil, Andong-si
Contact +82-54-853-7790
Open Hours 07:00~20:00
Closed on Closed irregularly
Price Cold Udon: KRW 5,000 / Bibim Udon: KRW 5,000 / Jjajang (Noodles in Black Bean Sauce): KRW 4,000

Monjoie Premium Bakery

Ang-butter scone that melts in your mouth

This premium dessert bakery shop that opened in April 2017 is one of the most popular places in the Youth Market. The Giwaondam Bread that was inspired by financiers and Ang-Butter Scone (scone with sweet red bean and butter) that has been broadcasted several times, receiving nationwide attention, are the two main breads of this place. Monjoie uses 100% organic French butter and high-quality local ingredients only. The shop is run by young married couple by applying the recipe of their family member who graduated from Le Cordon Bleu. Giwaondam Bread made with Andong yam comes in different flavors, such as raspberry, pecan chocolate and matcha. Some customers come a long way to taste the ang-butter scone that comes with red bean paste and butter fillings.



Address 98-5, Daean-ro, Andong-si
Contact +82-54-854-1543
Open Hours 11:00~20:00
Instagram @monjoie_andong
Price Ang-Butter Scone: KRW 5,000 / Giwaondam Bread: KRW 2,500



Jungang New Market

ThanQ Coffee

The place for getting Instagram “likes”

Andong's popular café ThankQ Coffee that used to be located in Amsan in Namhu-myeon has relocated to downtown Andong. It is a two-story building with a vintage atmosphere, equipped with parking lot, outdoor benches, and a rooftop. As you enter the main gate decorated with bricks and trees, you will see a natural and urban scene before your eyes. The warm ambiance created by old stones, trees, and flowers can be felt from indoors and outdoors of this café. There are a lot of windows that allow natural light. Customers can choose a spot where they like to enjoy the afternoon sunlight. Though the location of this coffee shop has been moved to another place, its food has not changed at all. The Vanilla Latte made with homemade vanilla bean syrup and Granola Yogurt made with oatmeal, pecan, pumpkin seeds, and blueberry are representative menus of this place.



Address 15, Yeongho 2-gil, Andong-si

Contact +82-54-854-7006

Instagram @thanqcoffee

Open Hours 11:00~21:00

Closed on Mondays & Tuesdays

Price Granola Fruit Yogurt:

KRW 6,800 / Vanilla Latte:

KRW 5,500 / Basil Scone:

KRW 4,200



From craft beer to Andong soju Andong, the Home of Liquor Breweries

Andong is a city that has been long known for its liquor culture. The history of Korea's traditional liquor begins from gayangju, or home-brewed liquor. Andong, which was a city of yangbans and jonggas, the traditional gentry of Korea and prestigious households descended from distinguished Joseon-era scholars through the eldest son of each generation was always filled with aromas from households brewing liquor to serve for jesa—a memorial ritual to ancestors. From Andong soju and makgeolli made with Andong rice to local beer with a wide selection; the range of Andong liquor is becoming wider and tastier. Your stay in Andong will become more romantic as you drink glasses of Andong liquor.



01

Andong Brewing Public House

This pub is run by the young and trendy Andong Brewing Company. The folk-painting-like logo has a cat running away with barley in its mouth. It serves various craft beers, including Hopster IPA, Andong Lager, Andong Golden Ale, and Andong Weizenbier. This pub was opened after the brewery located in downtown Andong was relocated to Pungsan-eup. **Address** 16-7, Munhwagwangjang-gil, Andong-si **Contact**+82-54-901-5550 **Instagram** @ andongbeer.pub

02

Cho Ok-hwa Andong Soju

This is the Andong soju brewery of the Gyeongsangbuk-do intangible cultural heritage and Korea's food master Cho Ok-hwa. Andong soju, which is distilled soju brewed with rice, malt, and water only, has a clean aroma and tasty flavor amid the strong alcohol, making it known as the top 3 liquors of the Joseon Dynasty.

Address 71-1, Gangnam-ro, Andong-si **Contact**+82-54-858-4541

03

Hoegok Brewery Agriculture

It uses Andong's tasty organic White Pearl Rice only. The freshwater of the Nakdonggang River contributes to the makgeolli taste. It has been served for a banquet at Cheong Wa Dae (Office of the President) in 2011. The deep red Gobaek, traditional liquor made with Andong purple sweet potato, is also a popular choice.

Address 39, Saneopdanji 5-gil Pungsan-eup, Andong-si **Contact**+82-54-853-7777 **Website** andongsul.modoo.at

04

NongHyup Farmers' Market

Where should I go to buy liquors in Andong? The answer is NongHyup Farmers' Market, frequently visited by citizens of Andong. If you go past the apple rack and seafood corner, you will find a wide selection of liquors that offer various traditional alcoholic beverages of Andong. The prices are also reasonable, so pick any as you please. Your treat for the night will be resolved. **Address** 141, Jebiwon-ro, Andong-si **Contact**+82-54-853-7088

5

Ok-dong

Ok-dong is a new residential area that represents Andong. It is filled with high-end apartment complexes and modern buildings that overlook the Nakdonggang River. The restaurants and cafés of the neighborhood are also other factors that add to the beauty of Andong. From street stalls to large coffee shops and pubs with Andong craft beer, your journey at the backstreet of Ok-dong will be tasty and enjoyable.



Address 1F, 20, Okdong 2-gil, Andong-si
Contact +82-54-843-8779
Instagram @fiordaliso_andong
Open Hours 11:00~22:00
Closed on Lunar New Year's and Chuseok Holiday
Price Gamberoni Risotto: KRW 14,000 / Apple Pie Pizza: KRW 18,000 / Gorgonzola Pizza: KRW 15,000



Fiordaliso Ok-dong Branch

Italian restaurant loved by all

Fiordaliso is Andong's Italian restaurant with three branches. It recently opened a new branch in Daegu. Its establishments include the main restaurant near Andong National University, Ok-dong branch, and Docheong branch. The main restaurant has a spacious terrace with a luxurious ambiance. It is popular among family customers and couples coming for a blind date. The Ok-dong branch is frequented by couples and groups of friends. The delicious taste, good food ingredients with reasonable price, and large portions are the key to the



popularity of this brand. Apple Pie Pizza, Mongolian Pasta, Gamberoni Risotto, and Pork Shoulder Steak Salad are some popular dishes of this restaurant. If you come in a group, order a set menu that will be large enough to fill all of your stomachs. Don't forget to follow the restaurant's Instagram account, as it frequently uploads discount announcements!

Kazmos

Beer and barbecue enjoyed at an antique pub



Address 23, Okdong-gil, Andong-si
Contact +82-54-852-2316
Instagram @kazmos_andong
Website kazmos.modoo.at
Open Hours 18:00~24:00
Closed on Sundays, last Monday of the month
Price Cream Sujebi (Hand-Pulled Dough Soup): KRW 17,000 / Pumpkin Cream Teokbokki (Spicy Rice Cakes): KRW 18,000 / Egg in Hell: KRW 17,000 / Craft Beer: from KRW 5,500



Kazmos situated at a backstreet of Ok-dong serves craft beer and Texas-style smoked barbecue. The interior decorated with dark wooden panels, antique furniture and lightings will make you feel as if you're at a salon of a century ago. The owner who is a Cicerone (US beer professional program) certified beer server and has completed the German Doemens beer sommelier course carefully created the beer selection. You can try a selection of global and local

craft beer. Its pork ribs, pork belly, and chicken thighs smoked in original barbecue style for a long time will water your mouth. Enjoy your night with lagers and Hopster IPA of Andong Brewing Company.



396 Coffee Company

Enjoy good coffee from the cultural space of Andong

396 Coffee Company is Andong's first-generation roastery café that opened in 2012. It is highly appreciated by travelers, locals, and other café owners. The young owner of 396 Coffee Company named the establishment after "396 Fashion," a tailor shop his parents used to run at Nammun-dong in Andong. The name captures his will to prepare good coffee and dessert with the workmanship of a tailor completing a piece of garment stitch by stitch. 396 Coffee Company is filled with attractive points. The rich aroma of freshly roasted coffee is just the beginning. Its bread selections that use ingredients of the highest quality, such as French flour, Elle & Vire butter, and Valrhona chocolate, are a must-try. It offers a wide selection of breads and dessert, including grapefruit cake and cannele. Its brioche that is aged for a day at a low-temperature is also popular for its soft and delicate taste. This café also serves more than just beverages. The structure and the front yard finished with bricks and wood is sometimes used as a performance stage for indie bands, and sometimes as a lecture rooms of various topics. If you wish to learn how the young and novel culture is blooming in the traditional city of Andong, pay a visit to 396 Coffee Company.



Address 32, Okdong-gil,
Andong-si
Contact +82-54-855-0396
Website
396coffeecompany.com
Instagram
[@396coffeecompany](https://www.instagram.com/@396coffeecompany)
Open Hours 9:00~21:00
Closed on Open year-round
Price Espresso: KRW 4,500
/ 396 Coffee: KRW 5,500 /
Brewed Coffee: KRW 5,500 /
Cannele: KRW 2,500



6

Taehwa-dong

Taehwa-dong, a local neighborhood with a mixture of western-style housings and old hanoks, is not quite known to tourists. However, it has recently been transforming with newly opened hanok cafés, guest houses, and dessert shops, due to the ongoing urban regeneration project. Feel the lives of locals walking past the old restaurants and newly renovated establishments.

Silla Gukbap

The classic of gukbap



Address 45, Seogyongji
5-gil, Andong-si
Contact +82-54-854-3135
Open Hours 11:00~20:00,
11:00~16:00(Wednesdays)
Closed on Saturdays &
Sundays
Price Pork Gukbap: KRW
10,000 (XL), KRW 8,000 (M),
KRW 7,000 (S)

"3 kilograms or more of steamed pork available." This simple message is put up on one side of the wall. The old yet tidy interior and barley tea served as one takes a seat are enough to make the visitors feel satisfied. The order can be made by selecting the size of gukbap, literally meaning rice soup, starting from "mini" size. Its gukbap is known to be served with a one-to-one ratio of soup and meat, so even if you order the smallest portion, you will get enough to fill your stomach. If it's your first time visiting this restaurant, try the pork gukbap. The soup and tender meat topped with a generous amount of garlic chives and chili sauce is a classic food enjoyed on a common day. Its set menu with boiled meat slices is also a popular choice.



Andong Gangodeungeo Yangban Bapsang

The origin of Andong salted mackerel set menu

"Our taste passed down for generations: Andong salted mackerel." This place is the first franchised restaurant of Andong salted mackerel that was established by Lee Dong-sam, the first master of salting mackerels in Andong. He was the first to officially create the Andong salted mackerel set menu, striving to develop and maintain the consistent taste of Andong salted mackerel for over a decade. The basic meal of this restaurant comes with over eight side dishes. As you enjoy them with salty mackerel, you might simply finish two bowls of rice. It has a wide parking space and a lot of tables good to accommodate large groups. There is a drawing of a part of the famous cartoon *Sikgaek* drawn by manhwa (cartoon) artist Heo Young-man at one side of the wall, where customers can get some background knowledge about Andong salted mackerel. You can also listen to the interesting stories of Andong told by the restaurant owner who is talented as a raconteur. This is how the restaurant has become the very place for Andong salted mackerels loved and visited by domestic and international backpackers.



Address 18, Angicheon-ro, Andong-si

Contact +82-54-842-0090

Open Hours 09:00~21:00

Closed on Mondays

Price Grilled Salted Mackerel:

KRW 11,000 / Stewed Salted

Mackerel: KRW 11,000





Eat Local, Enjoy Nature

The north, south, east, and west outside the heart of Andong is filled with picturesque nature and valuable cultural assets. In this section, we listed a selection of healthy choices made with bountiful food ingredients of Andong, while appreciating the beautiful landscapes of the mountains, rivers, and lakes of Andong. Let's begin our next chapter of gastronomic tour of Andong, from Andong hanu enjoyed at Hahoe and Pungsan to Korean wine made with green grapes and a cup of sikhye at an old house as well as peaceful cafes surrounded by nature.





Bongjeongsa Temple

5 Her Home Cafe

8 Hwangtobang Mukjib

Andong Bus Terminal

Ok-dong

Andongdaegyo Bridge

5 Eomae Dalguk

Andong Soju and Traditional Food Museum

Byeongsanseowon Confucian Academy

Hahoe Village

4 Gyeomamjeongsa House

3 Geochang Galbi

3 Pungjeon

2 Andong Charmgood Hanu

9 Byeongsan Songuksu

10 Mokseogwon Garden

Jungang Expressway

Gyeongdong-ro

Pungsantaesa-ro

Gyeongbuk-daero





Andong Hwaryeon

Restaurant

- 1 Mat 50-nyeon Heotjesabap
- 2 Andong Charmgood Hanu
- 3 Geochang Galbi
- 4 Andong Hwaryeon
- 5 Eomae Dakguk
- 6 Nongga Matjib Tteul
- 7 Memilkkot-pimyeon
- 8 Hwangtobang Mukjib
- 9 Byeongsan Songuksu
- 10 Mokseogwon Garden

Cafe

- 1 Woryeonggyo Cream Bun
- 2 Book Cafe Off
- 3 Pungjeon
- 4 Gyeomamjeongs House

Pub

- 1 Yi Yook-sa Winery

- 5 Her Home Cafe
- 6 Tarry Coffee
- 7 Jangbudang

1

Woryeonggyo Bridge

Woryeonggyo Bridge is the longest wooden bridge in Korea. The bridge and traditional pavilion that reflect on the clear Andongho Lake is a popular destination visited by couples all year round. The tale of "Won's Mother" who kept her love toward her late husband adds a romantic mood to the scenery. Next is a selection of establishments near Woryeonggyo Bridge where you can eat and drink before the moon rises over the lake.

Mat 50-nyeon Heotjesabap

The origin of Andong heotjesabap



Address 201, Seokju-ro, Andong-si
Contact +82-54-821-2944
Open Hours 11:00~22:00
Price Heotjesabap: KRW 12,000 (includes Andong sikhye) / Grilled Salted Mackerel: KRW 14,000



Heotjesabap, Andong's representative food as cultural heritage, is a type of bibimbap enjoyed by mixing jesa food after practicing the ritual. Mix six types of seasoned vegetables with homemade soy sauce and ground sesame instead of gochujang (Korean chili paste), and voilà! There you have your heotjesabap. There are a lot of heotjesabap restaurants at the beginning of Woryeonggyo Bridge, but this is the very first restaurant that commercialized heotjesabap. Heotjesabap is served with ancestral ritual soup, rice mixed with seasoned vegetables, cabbage jeon (pancake), zucchini jeon, eggs, sanjeok (meat and vegetable skewers), grilled tofu, kelp jeon, and shark meat. You can make separate orders of grilled salted mackerel, jeon, shark skewers, and beef sanjeok.

Woryeonggyo Cream Bun

Sweet cream-filled buns enjoyed at a pavilion over a lake



Address 199, Seokju-ro, Andong-si
Contact +82-54-852-1128
Open Hours 10:30~21:00
Price Cream Bun: KRW 2,500



All regions have their signature dessert. While there is Hwangnam Bread in Gyeongju, there is Woryeonggyo Cream Bun in Andong. The cream bun inspired by the tale of "Won's mother" of Woryeonggyo Bridge is shaped like a full moon. The cream is made with Andong yam, and the dough consists of organic wheat, naturally fermented butter, and honey. You can choose your favorite flavors, including strawberry, yogurt, green tea, black sesame, and red bean, and enjoy them at the pavilion on Woryeonggyo Bridge.

Book Cafe Off

A modest book café of Gurume Resort

Off is a book café of Gurume Resort, but it's not just a simple space attached to an accommodation facility. It is curated with about 1,300 books on literature, graphic novels, design, and arts, making visitors want to cancel their travel itinerary and spend a day reading books. The selection of Davidoff and Libre coffee is impressive, and the rich and sweet jujube tea is a must-try. The pat bingsu (shaved ice with sweetened red beans) and chewy ssuktteok (mugwort rice cake) waffle are also popular options. The books may be checked out for free for visitors staying at the resort.



Address 190, Minsokchon-gil,

Andong-si

Contact +82-54-823-9001

Website www.gurume-andong.com

Open Hours 08:00~21:00

Price Davidoff Coffee

Americano: KRW 5,000 /

Ssuktteok Waffle: KRW 8,000 /

Jujube Tea: KRW 6,000



2

Hahoe Village

Hohoe Village located at the other side of the Nakdonggang River is a destination that cannot be missed when visiting Andong. It has been long since this place that preserves the beautiful customs of our ancestors has been listed as a World Heritage Site by UNESCO. Let's go over the foods that can be enjoyed with the abundant food ingredients of Pungsan-eup together with the magnificent sceneries of old hanoks.



Address 2, Jungnisijang-gil
Pungcheon-myeon,
Andong-si
Contact +82-54-843-1356
Open Hours 10:00~20:30
Instagram @charmgood_ food
Price Assorted Special
Cuts: market price / Yukhoe
Bibimbap: KRW 10,000 /
Mushroom Hanu Bulgogi
Jeongol (Bulgogi Hot Pot) (for
2 servings): KRW 18,000

Andong Charmgood Hanu

Taste the Andong hanu at a restaurant and a butcher shop



Andong hanu is a must-try if you are visiting Andong. There is nothing more difficult than choosing a good Korean barbecue restaurant at an unfamiliar neighborhood. Andong Charmgood Hanu is a restaurant and a butcher shop with reliable meat quality. You can order ribs, sirloin, and other parts as you wish by weight, like in a butcher shop. It has a reliable system, allowing customers to see and choose the meat before they eat. If the meat price is out of your budget, you can also try yukhoe bibimbap (beef tartare bibimbap) that comes with boiled soup. Mix that bowl of bibimbap and you will surely be impressed with the combination of rich beef flavor with traditional spices.



Address 48-14, Pungyo
3-gil Pungcheon-myeon,
Andong-si
Contact +82-54-843-0099
Open Hours 11:30~21:30
Closed on 2nd & 4th
Mondays
Price Yangnyeom Galbi
(Grilled Marinated Ribs),
Galbi (Ribs), Galbi Jjim
(Stewed Ribs): KRW 28,000
(200g) / Set Menu With
Ugeoji Doenjang Jjigae
(Soybean Paste Soup With
Dried Cabbage): KRW 8,000
/ Yeolmu Naengmyeon
(Cold Buckwheat Noodles
With Young Summer Radish
Kimchi): KRW 6,000

Geochang Galbi Docheong Branch

A Korean barbecue restaurant with a trendy ambiance

Geochang Galbi that has long been situated in the Galbi Alley of Andong opened the Docheong Branch. The interior and exterior of the restaurant in the new city are decorated in a trendy ambiance that some might even believe that it is a dessert café that serves macarons! The taste and price are the same as the main restaurant, but the ambiance is completely another level. It is consisted of a hall and private rooms that are good for treating people. The restaurant offers complimentary galbi jjim (stewed ribs) and doenjang jjigae (soybean paste stew) if you make an order for more than three servings of galbi. Your travel will be more satisfying if you choose this restaurant when you visit Docheong or Hahoe Village, or as you pass by when you start or end your Andong tour.



Pungjeon

Hanok brunch café filled with photo zones

As you leave Hahoe Village, visit this beautiful hanok café, Pungjeon. Opened in April 2017, this café is embellished with a trendy ambiance that will make your time enjoyable just by appreciating the decorations. The place has a wide selection of food and beverages. Its specialties include burdock rice balls served with Pungjeon hamburg steak and Pungjeon pasta with yam. Trendy brunch menus, such as egg benedict and grilled banana French toast, are also popular options. You can enjoy meals for a more reasonable price if you order a combo meal that includes a beverage.



Address 9, Angyo 1-gil
Pungsan-eup, Andong-si
Contact +82-54-858-4036
Open Hours 10:30~21:30
Instagram @pung_jeon
Closed on Mondays (opened on public holidays)
Price Pungjeon Pasta: KRW 10,000 / Pungjeon Hamburg Steak: KRW 12,000 / Pungjeon Special Salt Latte: KRW 6,000 / Pungjeon Yam Juice: KRW 6,000

Gyeomamjeongsa House

Take a rest in a picturesque scene

Gyeomamjeongsa House is not a simple café. This place used to be a seodang, or a village school, run by Gyeomam Ryu Un-yong—the older brother of Joseon Minister Ryu Seong-ryong—to concentrate on his studies and teach students. The magnificent landscape of the pavilion still remains until today, providing a tranquil rest with a cup of tea to passersby. It has a simple menu consisting of jujube tea, plum tea, misutgaru (powdered mixture of roasted grains), yuzu tea, lemon tea, and sikhye (sweet rice punch), but enjoying them with a breeze of the Nakdonggang River cannot be any better. It is worth visiting the place just to see the view overlooking Hahoe Village. Looking from Buyongdae Cliff, there is Gyeomamjeongsa House to the right and Ogyeonjeongsa House of Seoae Ryu Seong-ryong to the left. Walking along the path that Seoae and Gyeomam used to pass by is also a recommended course.



Address 181, Pungil-ro,
Pungcheon-myeon, Andong-si
Contact +82-10-6689-0988
Open Hours Irregular, prior inquiry required
Price Jujube Tea: KRW 4,000 / Sikhye: KRW 4,000



Byeongsan Songuksu

The rich taste of house-made Andong noodles



It is the only one restaurant that exists on the way to Byeongsanseowon Confucian Academy from Hahoe Village. This restaurant is usually filled with locals than tourists. It is packed with visitors on lunch hours every day, so it is not easy to get a table. Its most popular dish among locals is house-made noodles with ssambap (vegetable wraps and rice). The chewy noodles topped with chopped zucchini and dried seaweed flakes are enough to feel the authentic taste of Andong noodles. After the noodles are served with vegetables, rice and soup, then comes a cup of sweet gamju as dessert. Those who have bigger appetite can additionally order suyuk (boiled pork slices) or cabbage jeon (pancake), and those who are looking for something more special can order pork sumono (vinegared dish) that is similar to naengchaeh jokbal (pig's trotter salad).



Address 2-1, Hyobugol-gil Pungcheon-myeon, Andong-si
Contact +82-54-858-3933
Open Hours 09:00~21:00
Closed on Mondays
Price House-Made Noodles and Ssambap: KRW 6,000 / Dakgaejang (Spicy Chicken Soup): KRW 7,000 / Pork Suyuk: KRW 10,000 / Cabbage Jeon: KRW 6,000





Mokseogwon Garden

Enjoy Andong jjimdak and charcoal-grilled salted mackerel at once

In this restaurant, you can have both Andong jjimdak and salted mackerel, which are the two Andong food most enjoyed by tourists. You can make single orders of jjimdak and salted mackerel, but there are also set meals that include both dishes for groups of 2 to 4. This restaurant uses Cherrybro chicken of the highest quality for its Andong jjimdak, aronia berries to add natural colors, licorice to give sweetness, and the best brewed soy sauce for a savory taste. Customers are busy digging into their plates with sweet and savory taste, but the serving is large enough to fill everyone's stomachs. Salted mackerel grilled in charcoal goes well with rice. You can also choose to have your fish grilled in oven instead of charcoal. Mokseogwon Garden is situated side by side with Mokseogwon, a jangseung (totem pole) exhibition hall run by Jangseung Master Kim Jong-heung, in front of Hahoe Village Parking Lot 1. It is recommended that visitors have a meal in this restaurant and take a look at the exhibits of the jangseung master with 40 years of experience before or after visiting Hahoe Village.



Address 159, Jeonseon-ro, Pungcheon-myeon, Andong-si

Contact +82-54-853-5332

Open Hours 07:00~24:00

Price Andong Jjim-dak
KRW 30,000 / Charcoal-Grilled Mackerel Meal (for 2 servings): KRW 30,000

3

Southern
Part of
Nakdonggang
River

The major tourist destinations of Andong are mostly located at the northern part of Nakdonggang River. Once you leave the northern riverbank filled with adventurous tourists and cross the blue river, peaceful breeze, green forests, and beautiful parks that have been the getaway place of citizens for a long time will happily greet you. Let's now explore the south of Andong looking for good restaurants and cafés that are hiding in nature.



Address 150-23, Hanadeul-gil
Iljik-myeon, Andong-si
Contact +82-10-4851-4335
Open Hours 12:00~20:00
Closed on Mondays
Price Hwaryeon Set Meal:
KRW 25,000~55,000

Andong Hwaryeon

A healthy meal with lotus aroma

"Farmer's Restaurant" is a type of certificate given by the Korean government to restaurants that are personally run by farmers with verified taste and sincerity in preparing the food. The identity of Andong Hwaryeon, a certified Farmer's Restaurant, comes from the bountiful lotus leaves that are grown in its pond. Chef Shin Yun-nam personally harvests lotus leaves and wraps rice, ginkgo nuts, and jujube with them. They are then steamed in a cast iron pot. Lotus aroma released from sticky rice and soft salted mackerel steamed in lotus leaf are delicacies of this restaurant. The restaurant only serves two options—Hwaryeon Set Meal and Chaeryeon Set Meal—but the various side dishes that come with them will fill the tables.



Address 49, Mujumu 1-gil,
Andong-si
Contact +82-54-855-9393
Open Hours 10:30~22:30
Closed on 2nd & 4th Sundays
Price Eomae Dakgaejang:
KRW 6,000 / Dakhanmari:
KRW 20,000 / Eomnamu
Baeksuk: KRW 40,000 / Extra
Order of Noodles: KRW 2,000

Eomae Dakguk

Gyeongsang-do style chicken soup and tasty chicken kalguksu

As you ride along the road in the middle of a green field near Andong Hospital, you will get to encounter one signboard of a restaurant. Eomae Dakguk that was opened after renovating a western-style housing is a popular restaurant visited by locals. It serves various chicken meals, such as dakgaejang (spicy chicken soup), dakhanmari (noodle soup with chicken), eomnamu baeksuk (whole chicken soup with rice and prickly castor oil tree bark), and daktongjip (stir-fried chicken gizzards). Dakhanmari that takes about 30 minutes to prepare is famous for its clear soup and the savory aroma of chicken grease that floats on top. If you add Andong-style kalguksu (noodle soup) that contains yam, the starch in it will thicken the soup and make it even richer. Eomae Dakgaejang that comes in a hot pot is a typical Gyeongsangbuk-do style meal rich in flavor. It is always filled with loyal customers, so it is recommended you make a reservation before your visit.



Yeonhwadanji

Healthy tofu and soybean broth

"Reliability comes from tasty food and sincerity." This is the motto of Yeonhwadanji that prepares tofu every morning with 100% Andong Saengmyeong soybean and Korean black sesame. Andong's soybean brand "Andong Saengmyeong" cultivates soybean from the rich and clean natural environment in the upper region of the Nakdonggang River. Local youths who are devoted to making healthy and tasty food with excellent local produce created the "Andong Miso Tofu" of Yeonhwadanji. To produce safe-to-eat tofu, they took away defoamers, emulsifiers, and chemical coagulants from the manufacture process and used deep sea water extracted below 605 meters under the ocean of Goseong, Gangwon-do, to make softer and denser tofu. Moreover, by adding Korean black sesame that has powerful antioxidant effect, the tofu has been upgraded with healthier ingredients that can be consumed raw. Yeonhwadanji that established a system to directly deliver freshly-made tofu to consumers is selling black sesame tofu, soft tofu, black bean broth, pumpkin sikhye, and more. It is also constantly developing dishes that use soybean and tofu.



Address 1F, 19, Gangnam 13-gil, Andong-si
Contact +82-10-8571-6191
Instagram @yeonhwadanji
Open Hours 08:00~19:00
Closed on Sundays
Price Tofu (400g): KRW 4,500 /
 Soft Tofu (800g): KRW 5,000 /
 Black Bean Broth (500g): KRW 6,000



3

North Andong

The northern regions of Andong, including Seohu-myeon, Dosan-myeon, and Bukhu-myeon, is where the most valuable cultural heritages of the city are gathered. Let's go over them, from Dosanseowon Confucian Academy built by Toegyee to Bongjeongsang Temple, listed as a UNESCO World Heritage Site, and enjoy the food and liquors made with fresh local ingredients.

Nongga Matjib Tteul

The taste of Andong jongga made with the freshest ingredients



Address 21-10, Oenma-gil
Waryong-myeon,
Andong-si
Contact +82-54-857-6051
Open Hours 09:00~21:00
Price Tteul Hansang: KRW
15,000 / Tteul Janchisang:
KRW 35,000

A picturesque scene unfolds while driving down the empty road. It is a house with a mountain at the back and a brook in the front. The broad garden is filled with tens of jangdoks (Korean traditional earthenware) and green vegetables. What is different about Nongga Matjib Tteul is the chef's career. Food developer Jo Seon-haeng is a farmer who personally cultivates food ingredients and a daughter-in-law of the Buhojanggong branch of the Andong Gwon clan. The four types of cuisines are filled with jongga food interpreted in a modern way. They come with blanched octopus, grilled bonnet bellflower roots, and bopureum, as well as dishes that contain Andong's specialty such as yam salad and yam tteokgalbi (grilled rib patties). Its homemade pheasant sauce and anchovy sauce have been introduced in the television show *Korean Cuisine and Dining*.



Memilkkot-pimyeon

Aromatic bowl of noodles made with environmentally-friendly buckwheat

Memilkkot-pimyeon is Andong's third Farmer's Restaurant. Farmer's Restaurants are restaurants supported by the Rural Development Administration, which are strictly selected among those that serve outstanding food with local ingredients and associated with traditional food culture. The food ingredients of Memilkkot-pimyeon located near Yekki Village are cultivated at an eco-friendly buckwheat field of over 66,000m² in Maenggae Village inside the water conservation zone of Andong Dam. The noodles made with good-quality buckwheat adds more flavor to the food. The noodles come in selection of sweet noodles, cold noodles, and spicy noodles. For those who are after a richer taste can choose the Miogi Meal served with wild vegetables, jangajji (pickles), grilled pollack, and buckwheat noodles. It is good



to stop by on your way to Yekki Village or Dosanseowon Confucian Academy.

Hwangtobang Mukjib

The popular place visited by locals

Bukhu-myeon is quite remote from downtown Andong. Hwangtobang Mukjib is recommended to visit as you pass by on your journey to and from Seoul, rather than purposely getting there just to try the food. It is located in a place where you would least expect it to be in. The old-fashioned and messy exterior may confuse you for a moment. However, if you take a seat, look around the atmosphere and study the menu; you will soon experience a heartwarming feeling. It offers a wide range food, including mukbap (acorn jelly and rice in cold broth), Korean chicken, homemade tofu, whole chicken soup, Andong kalguksu (noodle soup), pajeon (green onion pancake), potato jeon, and cabbage jeon, that makes you want to order each dish. If you want something light, try kalguksu or mukbap. If you're after a full meal, try whole chicken soup or spicy chicken stew made with Korean chicken. It accepts payment in cash only.



Address 22, Seonseong
4-gil Dosan-myeon,
Andong-si
Contact +82-54-843-1253
Open Hours 10:30~17:00
(Dinner available upon
reservation)
Closed on Saturdays
Price Spicy Noodles: KRW
7,000 / Cold Noodles:
KRW 7,000 / Miogi Meal
(A Course): KRW 10,000 /
Miogi Meal (B Course): KRW
15,000



Address 29, Ihaasan-ro
Bukhu-myeon, Andong-si
Contact +82-54-841-8844
Open Hours 12:00~19:00
Price Kalguksu: KRW 7,000 /
Mukbap: KRW 8,000 / Tofu:
KRW 9,000 / Spicy Chicken
Stew: KRW 50,000



Address 103-1,
Bongjeongsa-gil Seohu-
myeon, Andong-si
Contact +82-10-9911-0621
Instagram @herhomecafe
Open Hours
10:30~19:00(summer),
10:30~18:00(winter)
Closed on Mondays
Price Americano: KRW
4,000 / Ginger Tea: KRW
6,000 / Homemade Cake:
KRW 6,000 / Red Bean
Bingsu: KRW 10,500



Address 157, Baegun-ro,
Dosan-myeon, Andong-si
Contact +82-54-859-0264
Website www.264wine.kr
Open Hours
10:00~17:00(Nov.-Jan.),
10:00~18:00(Feb.~Apr.,
Sep.~Oct.)
10:00~19:00(May~Aug.)
Closed on Mondays
Price Medium Sweet, Dry,
Sweet: KRW 30,000 (750
ml), KRW 19,000 (375 ml)

Her Home Cafe

A nice tea place to stop by on the way to Bongjeongsa Temple

On the way to Bongjeongsa Temple, there is Her Home Cafe, a white, single-story building surrounded by nature. Just like its name, the personal taste of the café owner can be seen in every part of the place. The place feels like home, giving customers a comfortable and relaxing feeling. You can choose a spot in the living room, master's room, smaller room, or the porch that best fits your mood. It serves fresh strawberry drinks in spring and bingsu (shaved ice) topped with red bean or hallabong (a type of tangerine) in summer. Homemade fruit cakes are popular choices in fall. "Andong-si Saenggang-ri" is the café's signature ginger drink that is recommended in winter.



Yi Yook-sa Winery

Taste the refreshing white wine made with Andong green grapes

"The month of July at my hometown is the season when green grapes ripen..." This is how Poet Yi Yuk-sa's renowned piece *Green Grapes* begins. Dosan-myeon, Andong-si is the hometown of Poet Yi Yuk-sa. Here, a winery has been established, inspired by his piece: *Green Grapes*. Cheongsu green grapes, known to be appropriate to make wine, is classified into two varieties that produce "sweet" and "dry" wines. You can try them at the tasting room if you choose to visit this winery. If you wish to see grapes on vines surrounded by green sceneries, fall is the best season to visit. There is the Yi Yuksa Literary Museum nearby, which is also a good place to stop by.



Tarry Coffee

Roastery café with a 400-year-old red leaf willow

Tarry Coffee is a popular café that roasts fresh coffee beans every dawn. All of its coffee varieties are loved and praised as "the best coffee of Andong." Among them, Einspänner is the most popular menu. Einspänner that is served with sweet whipped cream over bitter Americano is loved by local residents. Other foods apart from coffee are made with organic ingredients and local produce. Chocolate chip oatmeal cookies and peanut cookies are baked daily with organic wheat produced in Dosan-myeon. Ginger and five-flavor berry are also supplied from a local farm to make healthy drinks. Tarry Coffee is also known for the humongous red leaf willow, a peony field as big as 660m², and nature-friendly interior design. The red leaf willow is estimated to be more than 400 years old. From spring to fall, visitors can enjoy a cup of coffee at a deck under the giant tree. This place is located along national highway No. 35 toward the direction of Dosanseowon Confucian Academy and at a 10-minute distance from Andong City Hall by car.



Address 5, Mosangol-gil
Waryong-myeon, Andong-si

Contact +82-10-3737-5470

Open Hours 11:00~20:00

Closed on Mondays &

Tuesdays (Open on national holidays)

Instagram @life_in_tarry

Price Einspänner: KRW

5,500 / Waryong Ginger

Latte: KRW 5,500 / Organic

Wheat Chocolate Chip

Cookie: KRW 1,500



Jangbudang

Millstone drip coffee made with the freshest ingredients



Address 18, Seonseong-gil
Dosan-myeon, Andong-si
Contact +82-10-5158-0772
Open Hours 10:00~19:00
Closed on Mondays
Price Maetdol Hand Drip
Coffee: KRW 5,000 /
Pumpkin Latte: KRW 5,000 /
Pumpkin Sikhye: KRW 4,000
/ Jujube Tea: KRW 4,000

A hanok café located in Yekki Village, the most popular spot of Andong these days, stands side by side with Geunmindang, one of the four galleries of Yekki Village. The main gate that leads to Jangbudang has a signboard that reads "Seonseonghyeonamun," which literally means the main gate of Seonseonghyeon Government Office. The building of Jangbudang used to be the Yeon-myeon Office in the past, which has been brought to where it is today. The middle-aged lady who runs this café today takes care of this place as a dignified space that commensurates with the history of Jangbudang. The thick ridgepoles, neatly arranged window grids, curtains of beautiful cloth, and antique furniture show the class and value of hanok. The beverages of Jangbudang have similar features. Describing Maetdol Hand Drip Coffee that uses coffee ground on a millstone as soft is not enough. Tea and other beverages made with local agricultural goods have a deep flavor. Try its pumpkin sikhye (sweet rice punch) and jujube tea, and you will realize the devotion of the café owner that is put into a single cup of beverage.



Andong, the place where the oldest cookbook of Korea was written

Jongga Food of Andong prepared with dignity

Andong Kim clan, Andong Kwon clan, Pungsan Ryu clan, and Gwangsan Kim clan are some of the clans widely known in Korea. And Andong is at the center of jonggas. They have a tradition of which the eldest son continues the family line. There are still 43 remaining head houses of such clans in Andong. Among the traditions that are passed down over generations, the food culture is especially something to look into. Eating and drinking surely is a great happiness, but the meals of jonggas show the nature of Korean food before the modern times and have surprisingly colorful and specific uniqueness at the same time. The ingredients and cooking method varies by household. Families that enjoyed drinking had a more developed culture of liquor and pairing food. Some did not make anything else apart from jesa liquor used for ritual. From the tradition that was made since the time when there was insufficient food to eat, you can see that the households have developed wise ways to cook limited local ingredients, rather than simply use expensive ones. The old cookbooks that are highly valued in traditional food culture, titled *Suun Japbang*, *Eumsik Dimibang*, and *Onjubeop*, were all written by Confucian Scholar Kim Yu of Yeon in Andong in 1540 is the oldest cookbook in Korean history. It comes in two volumes that mention how to raise crops, as well as the recipes of 121 dishes, including kimchi, liquor, confectionery, and soup. Try gourmet food and drinks meticulously prepared by the wives living in the old houses where the long history and tradition of Andong are handed down even today.



SPOT

01 Jeongjae Head House

You can try food and drinks made by Kim Yeong-han, the head daughter-in-law who is known to serve delicious food. Songhwaju, a liquor made with rice, chrysanthemum and pine-needle, is a famous home-brewed liquor of this house; it was designated as Gyeongseongsangbuk-do Intangible Cultural Heritage No. 20.

Address 2661-8, Gyeongdong-ro, Imdong-myeon, Andong-si
Contact +82-54-822-6205

02 Suaedang

Suaedang is the house of Ryu Jin-geol of the Sugok branch of the Jeonju Ryu clan. Guests of Suaedang can try baekkimchi (white kimchi) with yam, pickled yam, and Suaedang's authentic heotjesabap that comes with noodles topped with seasoned vegetables.

Address 1714-11, Sugogyonggye-ro, Imdong-myeon, Andong-si
Website www.suaedang.co.kr

03 Sujoldang

Sujoldang, the head house of the Hagye branch of the Jinseong Lee clan, preserves the original form of geonjin guksu, which is one type of Andong noodles. It is served for guests only, upon reservation.

Address 1-9, Hagye-gil Dosan-myeon, Andong-si
Website sujoldang.modoo.at

04 Chiamgotaek

Chiamgotaek is the house where Chiam Lee Man-hyeon, the 11th generation of Toeyee Lee Hwang of the Jinseong Lee clan, used to live. It has been passing down the recipes of yuguwon and refreshments for commemorating Toeyee. Plants with firm integrity and pleasant aroma are presented on plates like beautiful paintings.

Address 297-10, Toeyee-ro, Andong-si
Website www.chiamgotaek.com

Andong Tour Information

01:

Geographical Features

Geography

Andong is a region surrounded by mountains. The Taebaeksan Mountain Range is at the east and northeast of Andong, and the north is where the Taebaeksan and Sobaeksan Mountains split up. This is the reason why small mountains are gathered in Andong, while there are not many plains. Nakdonggang River traverses the heart of Andong. As the hub of inland water transportation, there are records that there were docks in Pungsan and Andong. Cliffs that are created from the long-term erosion of the river is also a feature of Andong. Buyongdae Cliff in Hahoe and Maee Cliff in Maee-ri both have magnificent views that were loved by many poets and artists since long ago.

02:

Must-Visit Places

Must Visit

01 Hahoe Village

This folk village in Pungcheon-myeon is listed as a UNESCO World Heritage Site. When you make your visit, make a stop at the bell tower of Hahoe Presbyterian Church and Byeongsanseowon Confucian Academy that has been newly listed as a World Heritage Site.

02 Dosanseowon Confucian Academy

It was established to commemorate Toegye Yi Hwang. It is one of the destinations that represents the history of Andong as the home of Korean Spirit. It has been listed as a UNESCO World Heritage Site in July 2019.

03 Bongjeongsa Temple

It is an old temple located in Taejang-ri, Seohu-myeon, Andong-si. In this World Heritage Site of UNESCO, there is the Geungnakjeon Hall, which is the oldest wooden structure of Korea and National Treasure No. 15, and the Daeungjeon Hall, which is National Treasure No. 311.

04 Woryeonggyo Bridge

This bridge that crosses the waterway which flows beneath Andong Dam is Korea's longest wooden pedestrian-only bridge. It is 387 meters in length and 3.6 meters in width. The night view enjoyed from this bridge is especially romantic.

05 Manhyujeong Pavilion

This pavilion was built by Kim Gye-haeng, a literary person of the Joseon period, to read and meditate during his latter years. You can find the small and peaceful pavilion as you cross a log bridge that appeared in the Korean TV series *Mr. Sunshine*.

06 Yekki Village

It is an artistic village formed in Seobu-ri, Dosan-myeon. The wall paintings and artwork that can be seen in every alley make good photo zones. Take a walk along the Seonseong Floating Trail that crosses Andongho Lake.

07 Taesa-gil

Near old downtown Andong, the backstreets where old hanoks still remain have transformed to the hippest spot of Andong. Take a walk along the streets and visit the hanok cafés, pubs, and restaurants.



02



03



05



06



03:

Walking Trails

Walking Tour

01 From golden fields to the Nakdonggang River, **Hahoe Village Trail**

It is a 15-kilometer-long trail to see the main cultural heritages of Pungsan-eup along the Nakdonggang River. (Andong Hanji Exhibition Hall → Byeongsanseowon Confucian Academy → Mansongjeong → Hahoe Village)

02 Walking trail in the middle of a lake, **Seonseonghyeon Trail**

See the surroundings of Unamgok Valley, the first stream of Dosan Valley. This trail that goes over the lake and inside the forest also goes past various places of scenic beauty. The total length of the trail is 13.7 kilometers.

03 Walking on water, **Woryeonggyo Bridge and Lake Trail**

Woryeonggyo Bridge is Korea's longest wooden bridge that connects Sangadong with Seonggok-dong. The bridge separates into two trails at the other side along the lake trail.



04:

Seasonal Activities and Festivals

Festivals

01 Spring | **Andong Cherry Blossom Festival**

Cherry blossoms bloom to the fullest along the Nakdonggang River in the beginning of spring. The festival features street food, performances, and experiential activities amid the cherry blossom trails

02 Summer | **Woryeong Moonlight Walking Tour**

It is a ten-day festival held in Woryeonggyo Bridge in summer nights. Food trucks, Woryeong market, experiential activities, and performances are ready to greet visitors.

03 Fall | **Andong International Mask Dance Festival**

This festival of mask dances from all around the world is held under different themes every year. Enjoy the exciting performances at the Andong Talchum Park and other parts of the city.

04 Winter | **Amsan Ice Festival**

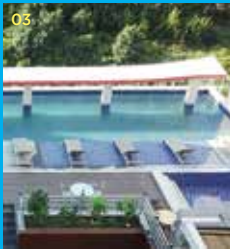
This winter festival of Amsan features the breathtaking natural scenery. Enjoy winter activities, including sleighing, spinning tops, and smelt and trout fishing, while appreciating the ice cliff of Amsan.

05:

Accommodations

Accommodation

Andong is the heart of hanok hotels. The old houses that are beautifully and firmly preserved have been reborn as modern accommodations. The top two hanok hotels of Andong are Rakkojae and Gurume Resort. The beauty of Andong is gotaek (old house) stay run by jonggas, of which their facilities are as good as luxurious hotels. Each gotaek has their own activities and services that allow guests to feel and understand the household traditions. Here are five accommodations that are recommended staying in Andong.



01 Academy of Humanistic Spirit

The Academy of Humanistic Spirit is an independent training center from the Korean Studies Institute. It is equipped with a hotel-like facility that can accommodate up to 300 guests. The facility is clean and located near the Dosan area where Yekki Village and Dosanseowon Confucian Academy are situated, allowing convenient traveling.

02 Chilgyejae

Chilgyejae, located in Geumgye-ri, Seohu-myeon, is known for its dignity and Confucian tradition of jongga that has been passed down for generations. This place is the head house of Jang Se-gyu. It remains the beauty of traditional hanok, thanks to his descendants who took very good care of it. The tranquil environment is good for a relaxing getaway, but as it is quite remote from downtown Andong, it is recommended you stay for a night on your last day of tour if you are on a short travel.

03 C.M. Park Hotel

This hotel opened in September 2018. It is one of the few western-style hotels in Andong. The best part of it is that it is in 5-minute distance from Hahoe Village and Andong Hahoe Mask Museum. It also has an infinity pool.

04 Pension Yeon/Yeon Plus

Yeon is a clean and attractive accommodation near old downtown Andong. You can rent the whole house, which can be a good option for larger groups. It has a barbecue facility in the front yard. Yeon Plus is a western version of the accommodation run by the same owner that is placed just next to Yeon, giving guests more choices on where to stay.

20 Contactless Tourist Destinations for Relaxation

01: HEALING

Healing time with family

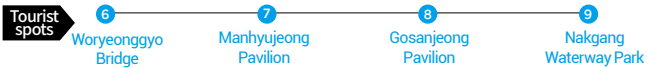
Are you looking for safe places to go with family members? Then, this is the very course for you. Relax in a warm, safe, and clean nature! You will leave with unforgettable memories.



02: LOVE

Romantic travel

Are you looking for romantic places just like in a movie? Here are some tourist spots for people who wish to begin a romantic relationship like that in the movie. Destinations with love stories that will make your travel even more romantic.



03: HEALTH

For a better
tomorrow!
Healthy travel

As you take a walk appreciating the peaceful landscape, you will feel your tired body and mind recover. You might even find yourself preparing for a better tomorrow.

Tourist spots

10

Seonbi Pilgrimage Trail

11

Lakeside Picnic Trail

12

Byeongsan-Hahoe Village Trail



10



11



12

04: FUN

Somewhere
FUN to go

They are the satisfying destinations that you will want to visit again. They're not just ordinary tourist spots; it is filled with excitements and joy!

Tourist spots

13

Confucian Land (Nol Park)

14

Imhaho Water Leisure Town

15

Nakdonggang River Musical Fountain



13



14



15

05: FEEL

A city of tradition

Explore the deep color of traditional culture verified by the brand name registered with the Korean Intellectual Property Office: "Andong, the Capital of the Korean Spirit." If you're looking for a historical tour where you can feel the traditional culture with a history of 5,000 years, come visit Andong.

Tourist spots

16

Dosanseowon
Confucian Academy

17

Imcheonggak
House

18

Yi Yuksa Literary
Museum

19

Kwon Jeong-saeng
Fairy Tale Museum

20

Socheon Music Hall



16



17



18



19



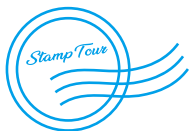
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Andong Tour, Enjoy It Like This!

01:

Collect stamps and claim your reward

Stamp Tour



Download Andong Stamp Tour App

Search for "Andong Stamp Tour" from App Store or Google Play Store and install it on your smart device ☐ Visit the tourist attractions of Andong (20 destinations in total) ☐ You can earn a stamp in your app when you get within 50 meters from a tourist attraction ☐ Collect five or more stamps to claim your reward from a designated place (Hahoe Village, Dosanseowon Confucian Academy, Bongjeongsa Temple, or Woryeonggyo Bridge Information Desk). Inquiry : +82-54-840-6398



How to Claim Your Reward

Visit the designated place and show your reward claim code to our staff to claim your reward. (Claiming hours is from 10 a.m. to 5 p.m. The time is subject to change due to circumstances.)

Reward

1 Katuri key ring per 5 stamps
(reward may change without prior notice)

20 Tourist Attractions of Andong Stamp Tour

Andong Cultural Contents Museum 01	Imcheonggak House 02	Woryeonggyo Bridge 03	Nakgang Waterway Park 04	Andong Folk Museum 05
Confucian Land 06	Traditional Resort Gurume 07	Taesamyo Shrine 08	Jjimdak Alley 09	Hahoe Village 10
Byeongsanseowon Confucian Academy 11	Bongjeongsa Temple 12	Stone Buddha in Icheondong, Andong 13	Yi Yuksa Literary Museum 14	Seonseonghyeon Cultural Complex 15
Dosanseowon Confucian Academy 16	Korean Studies Institute, Confucian Culture Museum 17	Gosanjeong Pavilion 18	Andongpo Town 19	Manhyujeong Pavilion 20

02:

Follow the travel paths of the British Royal Family in Andong

Royal Way



What is the Royal Way?

In celebration of the 20th year anniversary of the visit of Queen Elizabeth II of the United Kingdom in 1999, a tour course titled "The Royal Way" that replicates the itinerary of the queen was created, which includes the major tour attractions of Andong.

Royal Way Course

The 32-kilometer course begins from Chunghyodang House in Hahoe Village and leads to Andong NongHyup Agricultural Market, the largest agriculture drop-off point of Gyeongsangbuk-do, and to Bongjeongsa Temple that is listed as a World Heritage Site. There are a lot of jongga and old houses that convey historical and cultural values. After the visit of Queen Elizabeth II in 1999, the Queen's second son Prince Andrew made another visit in 2019, making these places symbolic destinations of Korea-UK friendship.





**TASTY
ANDONG**
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Publisher

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Andong City Government
www.andong.go.kr

Andong Tourist Information Center
www.tourandong.com

Online Andong Market
www.andongjang.com

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