

OUR STORY SO FAR

We want to bring exciting, authentic and modern ramen to Hertfordshire. We started selling our small-batch, home-made ramen in January 2021, the feedback was amazing, so we expanded and eventually went full time in January 2023.

We don't just sell ramen, we make it.
It is a labour of love, and we love it!

Ramen is best served hot and fresh for you to slurp, so each bowl is made to order and brought out as quickly as possible.

All our broths are made with bones supplied by our favourite local butcher, The Butcher's Larder on Catherine Street.

We can cater for parties at The Beehive, please email info@ramenelectra.co.uk to find out more!

We love getting your feedback, so please leave us a review on Google, or share your visit with us on social media!



We are proud to support Earthworks, St Albans, a small, award-winning local charity which nurtures people with learning disabilities - known as Earthworkers. Earthworkers, volunteers and staff work and learn together through Social and Therapeutic Horticulture to manage 3.5 acres of eco-gardens in St Albans with a focus on sustainability, organic growing and traditional countryside skills.

We help support Earthworks by donating 25p from every bowl of ramen sold. Look out for specials that we make using ingredients from Earthwork's amazing farmer's market stall.

If you'd like to learn more about the amazing work Earthworks do, please visit their website <https://www.earthworksstalbans.co.uk/>



info@ramenelectra.co.uk
www.ramenelectra.co.uk

The Beehive Pub
2 Keyfield Terrace
St Albans
AL1 1QL



RAMEN ELECTRA MENU

STARTERS & SIDES

CHICKEN WINGS

Whole chicken wings coated in our spicy red sauce

8

CAULIFLOWER WINGS

Deep fried florets of cauliflower coated in our spicy red sauce (V)

6

RAMEN SCOTCH EGG

Marinated ramen egg wrapped in Korean spiced sausage meat and coated in crispy panko breadcrumbs, with katsu sauce to dip

8

MISO SOUP

Vegetable (V, VG, GF) or chicken (GF) miso soup

7

PANKO CHICKEN STRIPS

Crispy panko chicken strips with teriyaki sauce & mayo

8

KATSU LOADED FRIES

Panko fried chicken with katsu curry sauce loaded onto skin-on fries with pickled ginger

9

TENDER STEM BROCCOLI

With yuzu mayo dip (V, GF)

5

EDAMAME

Salt & pepper or chilli (V, VG, GF)

4

SKIN ON FRIES (V)

4.5

CURRIES

KATSU CURRY

Served with sticky rice, aromatic katsu curry sauce & pickled ginger

PANKO FRIED CHICKEN

VEGGIE Roasted sweet potato, aubergine & cauliflower (V, VG)

15

13

KIDS MEALS

KIDS KATSU CURRY

Chicken or vegetable (V, VG), served with sticky rice, aromatic katsu curry sauce & pickled ginger

7

LITTLE RAMEN FOR KIDS

8

STEP 1 - CHOOSE A BROTH

Chicken, pork or veggie (V, VG)

STEP 2 - CHOOSE A MAIN TOPPING

Panko chicken, chashu pork or tofu (V, VG)

STEP 3 - CHOOSE TWO VEGGIES

Broccoli, tomato, mushrooms, sweetcorn, spring onions

Add a ramen egg (+£2)

RAMEN

A bowl of rich, flavour packed soup with our signature noodles and delicious toppings

CHEEKY CHICKEN RAMEN

15

Rich chicken broth with chicken chashu, ramen egg, roasted tender stem broccoli, spring onions, toasted sesame seeds & aromatic onion oil (Gluten free option available)

CHICKEN TANTANMEN 🌶️

15

Rich and spicy miso chicken broth with chicken chashu, spicy chicken mince, ramen egg, spring onions & chilli oil (Gluten free option available)

TONKOTSU

15

Pork bone broth with soy seasoning topped with pork chashu, marinated egg, shiitake mushrooms, spring onions, nori seaweed, toasted sesame seeds & blackened garlic oil (Gluten free option available)

ELECTRA FRIED CHICKEN 🌶️

16

Pork bone broth with spicy miso sauce topped with a ramen egg, roasted tenderstem broccoli, panko chicken fillet, corn, spring onions & chilli oil

MISO SPICY 🌶️🌶️

16

Pork bone spicy miso soup, topped with chashu & spicy minced pork, chilli bomb, ramen egg, spring onions & chilli oil (Gluten free option available)

PORKY GARLIC CORN

15

Pork bone broth with a soy seasoning topped with pork chashu, garlic bomb, sweetcorn, butter, ramen egg, spring onion & blackened garlic oil (Gluten free option available)

VEGORAMEN

16

Slow cooked roasted vegetable and miso soup loaded with tenderstem broccoli, marinated tofu, roasted tomato, corn, shiitake mushrooms, ramen egg, spring onion, nori seaweed & blackened garlic oil (V, gluten free option available)

THE VEGAN ONE

14

Slow cooked roasted vegetable broth topped with marinated roasted tofu, roasted tomato, tenderstem broccoli, spring onions, toasted sesame seeds, nori seaweed & blackened garlic oil (V, VG)

VEGAN CHILLI COCONUT 🌶️

15

Slow cooked roasted vegetable broth with a spicy miso sauce & coconut milk topped with roasted tenderstem broccoli, umami rich roasted tomato, marinated tofu, spring onions & chilli oil (V, VG, gluten free option available)

ADD-ONS

Chashu pork	3
Chashu chicken	3
Panko chicken	3
Roasted tofu	2.5
Chicken chilli mince	2.5
Pork chilli mince	2.5
Ramen egg	2
Tenderstem broccoli	2
Sweetcorn	1
Shiitake mushroom	1
Roasted tomato	1
Chilli bomb	0.5
Garlic bomb	0.5

DESSERTS

LITTLE MOONS

Matcha green tea (V) Mango (V)

6

Coffee (V) Vanilla (V)

ICE CREAM

Salted Caramel (V) Vanilla (V) Chocolate (V)

5

Allergens: Attention customers with food allergies. Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat. A 10% discretionary service charge for tables of 4 or more will be applied.

(V) Vegetarian (VG) Vegan (GF) Gluten free