

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