

pangea BRUNCH

ESPRESSO MARTINI \$18

Grey Goose vodka, Piccala, Arabica cold brew espresso

WATERMELON MARGARITA \$ 15

Espolon tequila, triple sec, lime juice, charred watermelon

FRENCH TOAST TOWER \$24

bananas, strawberries, nutella, powdered sugar, maple syrup

CHEF GARDEN OMELETTE \$23

peppers, onion, scallion, tomato, mushroom, arugula, feta cheese
served with paprika home fries

ROASTED CAULIFLOWER \$24

moroccan spiced florets, za'atar, lemon verbena olive oil, citrus labneh yoghurt
ADD SHRIMP \$8

BURRATA \$26

aged sherry vinegar reduction, asian pear

ARANCINI \$22

lemon risotto croquettes, fresh mozzarella, parmesan, tomato sauce

PAN-SEARED SALMON \$33

lemon verbena infused olive oil, quinoa, vegetable pilaf

SALMON AVOCADO BURGER \$29

blended with citrus, scallion, panko
served with avocado, greens, pickled onion, spicy aioli

PANGEA BISTRO BURGER \$28

spicy aioli, pickled onions, gorgonzola, crispy fries

ORECCHIETTE MAC N' CHEESE \$24

roasted red pepper, parmesan, pecorino, gruyere,
citrus bread crumb crust

SPAGHETTI CHORIZO CARBONARA \$28

creamy egg and parmesan sauce, spicy spanish chorizo

COFFEE or TEA \$6

SPLIT CHECKS: 2 CARDS MAXIMUM