pangea

CABARET MENU

$20 MINIMUM PER PERSON: food or drink
SPLIT CHECKS: 2 cards max, per table

ESPRESSO MARTINI $18
Grey Goose vodka, Piccola, Arabica cold brew espresso

APPETIZERS

CLASSIC SHRIMP COCKTAIL $24
homemade cocktail sauce

BOQUERONES TOAST $23
aged balsamic reduction

ARANCINI $24
lemon risotto croquettes, fresh mozzarella, parmesan, tomato sauce

BURRATA $26
aged sherry vinegar reduction, asian pear

ARUGULA SALAD $24
poached pear, citrus sumac vinaigrette, moroccan spiced pecans, gorgonzola, ADD SHRIMP $8

MAINS

ROASTED MARKET SQUASH $28
kabocha, butternut, acorn
moroccan spiced pecans, lemon verbena olive oil, citrus labne yogurt, ADD SHRIMP $8

SALMON AVOCADO BURGER $29
salmon blended with scallion and panko, served with aioli, pickled onions, avocado

PAN SEARED FRENCH CHICKEN BREAST $36
creamy polenta, chicken jus

BRAISED BEEF SHORT RIBS $42
cabernet reduction, citrus smashed potatoes, crispy onions

MAC 'N' CHEESE $24
roasted red pepper, parmesan, pecorino, gruyere, citrus bread crumb crust

PANGEA BISTRO BURGER $28
spicy aioli, pickled onions, gorgonzola, greens, served with fries

PAN-SEARED SALMON $33
lemon verbena infused olive oil, vegetable quinoa pilaf

ORECCHIETTE DUCK CONFIT $27
squid ink, pickled pepperoncini peppers

CLASSIC SPAGHETTI BOLOGNESE $25
slow-braised beef and tomato sauce