

PANGAEA

- THE ORIGIN OF GREAT FOOD -

OUR CONCEPT IS EAST MEETS WEST
GREAT FOOD COMING TOGETHER

PANGAEA OR PANGEA (/PÆNˈdʒiːə/)
WAS A SUPERCONTINENT THAT EXISTED DURING
THE LATE PALEOZOIC AND EARLY MESOZOIC
ERAS. IT ASSEMBLED FROM EARLIER CONTINENTAL
UNITS APPROXIMATELY 335 MILLION YEARS AGO,
AND IT BEGAN TO BREAK APART ABOUT
175 MILLION YEARS AGO.

PANGAEA

STARTERS

EAST

ASIAN TACOS
SRIRACHA AIOLI

ASIAN LETTUCE WRAP
GINGER CITRUS

SPRING ROLLS
GINGER PEANUT SAUCE

TEMPURA ROLL
PICKLED GINGER & WASABI

TUNA POKE
SOY & SESAME OIL DRESSING

BAR-B-QUE SQUID
TERIYAKI SAUCE

WEST

FISH TACOS
AVOCADO AIOLI

LETTUCE WRAP
BASIL CITRUS

BAR-B-QUE WINGS
KANSAS STYLE BBQ SAUCE

CAPRESE
BASALMIC REDUCTION

POTATO SKINS
HOUSE SPECIALTY SAUCE

FRIED CALAMARI
GARLIC & LEMON AIOLI

PANGAEA

SALAD

EAST

ASIAN CHICKEN SALAD
THAI BASIL SESAME SEED DRESSING

ASIAN NOODLE SALAD
LIME VINEGAR FISH SAUCE DRESSING

CRUNCHY ASIAN SALAD
SRIRACHA PEANUT DRESSING

ASIAN-STYLE COBB SALAD
RICE WINE VINEGAR GINGER DRESSING

ASIAN KALE SALAD
RICE VINEGAR PEANUT BUTTER LIME

BLACKENED TUNA SALAD
SESAME GINGER WASABI DRESSING

WEST

DELUXE CHICKEN CAESAR
AWESOME CREAMY CAESAR DRESSING

GREEK SALAD
CLASSIC GREEK VINEGARLETTE

ARUGULA SALAD
CREAMY BASALMIC VINEGARLETTE

ICEBERG SALAD
CRUMBLED BLUE CHEESE DRESSING

GRILLED SHRIMP SALAD
PEAR CHAMPAGNE VINEGARLETTE

CAPRESE
OLIVE OIL & BASALMIC VINEGAR

PANGAEA

LUNCH

EAST

RICE PLATE

TERIYAKI CHICKEN OR SPICY PORK
WITH JASMINE RICE & SALAD

SHRIMP SHISH KEBAB

JUMBO PRAWN RUBBED WITH GARLIC &
OLIVE OIL, OVER CHINESE BLACK RICE

LUNCH BENTO BOX

SALMON OR TUNA TERIYAKI WITH
JASMINE RICE & SALAD

SUSHI COMBINATION ROLLS

TUNA ROLL & CALIFORNIA ROLL
WITH SEAWEED SALAD & SEASONAL FRUIT

BI BIM BAP

GRILLED SLICED BEEF & SEASONAL
ASSORTED VEGETABLES OVER RICE
TOPPED WITH FRIED EGG
KOREAN HOT SAUCE ON THE SIDE

KIM CHEE FRIED RICE

SAUTÉED RICE WITH
HOME-MADE KIM CHEE, MARINATED
CHOICE OF SPAM OR BEEF & FRIED EGG

WEST

ULTIMATE HAMBURGER

BUN OR LETTUCE WITH CHEDDAR
CHEESE, LETTUCE, TOMATO, ONION,
DILL PICKLE & FRITES

CLASSIC B.L.T.

WHITE OR WHEAT BREAD
CHICKEN BREAST OR SALMON
EXTRA \$6.00

VEGGIE SANDWICH

WHITE OR WHEAT BREAD
AVOCADO, LETTUCE, TOMATOES,
CUCUMBER & SPROUTS

BURRITO

CHICKEN, BEEF OR VEGETARIAN
EGGS, AVOCADO, CHEDDAR CHEESE, PICO DE
GALLO & SOUR CREAM

CHICKEN SALAD SANDWICH

WHITE OR WHEAT BREAD
MARINATED CHICKEN BREAST
AVOCADO, LETTUCE AND TOMATO

PHILLY SANDWICH

OPEN-FACED ON SOURDOUGH
SAUTÉED BELL PEPPERS, ONIONS &
MELTED PROVOLONE WITH FRITES

PANGAEA

DINNER

EAST

KAL-BI PLATE

GRILLED KOREAN BEEF SHORT RIB
WITH SIDE OF RICE & SALAD

SPICY PORK

GRILLED THIN SLICED MARINATED
PORK WITH SIDE OF RICE & SALAD

SUSHI ROLL BENTO

TUNA, CALIFORNIA ROLL, SALAD,
SEAWEED SALAD & FRUIT

BLACKENED TUNA

LIME CILANTRO WASABI SAUCE
SAUTÉED ASIAN VEGETABLES
WITH BLACK RICE

BI BIM BAP

GRILLED SLICED BEEF & SEASONAL
ASSORTED VEGETABLES OVER RICE
TOPPED WITH FRIED EGG
KOREAN HOT SAUCE ON THE SIDE

KIM CHEE FRIED RICE

SAUTÉED RICE WITH
HOME-MADE KIM CHEE, MARINATED
CHOICE OF SPAM OR BEEF & FRIED EGG

WEST

FILET MIGNON

SAUTÉED MUSHROOMS IN TRUFFLE OIL
& MADEIRA REDUCTION
SEASONAL VEGETABLES &
GARLIC MASHED POTATOES

GRILLED TRI-TIP

MARINATED GRILLED TRI-TIP
WITH MADEIRA REDUCTION,
SEASONAL VEGETABLES &
GARLIC MASHED POTATOES

GRILLED CHICKEN BREAST

MARINATED CHICKEN BREAST WITH
ARTICHOKE HEARTS, WHITE WINE
BUTTER REDUCTION, SEASONAL
VEGETABLES WITH BLACK RICE

BABY BACK RIBS

GRILLED BABY BACK RIBS, MARINATED
WITH MIRA'S SECRET SAUCE, HOME
MADE COLE SLAW & FRITES

GRILLED SALMON

PICO DE GALLO & CAPERS LEMON
BUTTER REDUCTION, SEASONAL
VEGETABLES WITH BLACK RICE

PASTA

(CHANGES DAILY)
HOME MADE SIMPLE MARINARA
WITH PARMESAN & GARLIC BREAD