

chilled

- ISLAND CREEK OYSTER SHOOTER** 4
fresh ginger, salmon roe
- BLACK BASS SASHIMI*** 15
cucumber, melon, green thai chili
- 5J'S IBÉRICO LOMO + HONEYDEW*** 16
vidueña, baby arugula
- 5J'S JAMÓN IBÉRICO*** 16/32
acorn fed, 36-month aged Spanish ham

pintxos

- PAN + AVOCADO + CUBANELLES** 7
- PAN + AVOCADO + IKURA** 8
- THE GILDA** 8
boqueron, castelvetrano olive, piparra
- CURRY CRAB CROQUETAS** 12
coconut, peekytoe, aji amarillo
- JAMÓN CROQUETAS** 12
5J's jamón, tomato, arugula, vidueña

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

***before placing your order, please inform your server if anyone has a food allergy.*

veg

- EDAMAME HUMMUS** 9
ninja radish, cucumber, togarashi
- EVA'S PEA GREEN SALAD** 12
wasabi, avocado, toasted pistachios
- CHILLED SUGAR SNAP PEAS** 9
roasted sesame dressing
- CHARRED AVOCADO** 6
herb sauce, radish, beet leaves
- SHIITAKE A LA PLANTXA*** 13
sherry, egg yolk, PAGU baguette
- SHISHITO PEPPERS** 9
ponzu, togarashi
- CRISPY ARTICHOKE** 12
japanese mustard alioli, espelette
- XO GAI LAN** 7
umami oil
- ARUGULA MANCHEGO SALAD** 9
yuzu, sunflower seeds, goji berries

noodles, rice

- THAI BASIL PESTO MAZEMEN*** 15
cashew, ginger oil, 62°C egg
- ROASTED MUSHROOM MAZEMEN*** 15
brown beech, blue foot, 62°C egg
- GUCHI'S MIDNIGHT RAMEN*** 16
Rita's pork, 6-minute egg, nori
- CHILDHOOD FRIED RICE** 15
Taiwanese sausage, peas, fried garlic

from the land

- THREE CHEESE PLATE** 18
idiazábal, manchego, caña de cabra
- TORTILLA ESPAÑOLA** 12
spanish omelette, potato, onion
MAKE IT A JOHN BUSH 3
tomato jam, torched goat cheese
- CHICKEN KATSU** 16
PAGU sauce, pickled cabbage, alioli
- PORK BELLY BAO** 13
pickled cukes, peanuts, cilantro
- SPANISH MEATBALLS** 20
morcilla, txistorra, baguette
- GRASS-FED BEEF SHORT RIB** 32
tamari glaze, ginger, honey

from the sea

- SQUID INK OYSTER BAO** 15
panko oyster, norioli, purple cabbage
- LOBSTER ROLL** 23
Dovetail Sake kasu brioche, avocado, asian pear
- CRISPY OCTOPUS** 15
mojo rojo, squid ink tuile
- CEDAR CAMPFIRE BLACK COD** 23
shiro miso, sake, seaweed salad, sesame



@huebucket

We believe the best way to take care of our guests is to provide excellent product, service and hospitality in the PAGU experience. Our team is an integral part in helping us achieve standards of excellence.

Our Kitchen Appreciation Fee is a transparent way to reward our hardest working dishwashers, line cooks, and prep cooks without increased menu prices. This allows our team to grow with us, and help us care for our community for many years to come.

Please note that parties of eight or more will be subject to a twenty percent gratuity.

ALIOLI GARLIC + OIL + MILK EMULSION
BELLOTA ACORN (IN SPANISH)
BAO STEAMED BUN
BOQUERON VINEGAR CURED ANCHOVY
CAÑA DE CABRA SPANISH GOAT CHEESE
CROQUETA SPANISH FRITTER
GOJI DRIED WOLFBERRY
IDIAZABAL SMOKED SHEEP'S MILK CHEESE
IKURA CURED SALMON ROE
JAMÓN 36 MONTH CURED SPANISH HAM
KATSU PANKO-COATED, FRIED CUTLET
MANCHEGO SPANISH SHEEP'S MILK CHEESE
MAZEMEN STIRRED, SAUCY NOODLES
MORCILLA SPANISH BLOOD SAUSAGE
NORI SEAWEED
NORIO SEAWEED + ALIOLI
PAN BREAD
PONZU CITRUS + SOY SAUCE
SASHIMI RAW FISH
SHISHITO PEPPER, 1/10 ARE SPICY!
TORTILLA SPANISH OMELETTE
TXISTORRA BASQUE CHORIZO
VIDUEÑA SPANISH OLIVE VARIETAL
WAFFLATO POTATO BASED WAFFLE
XO CHILI SAUCE
YUZU CITRUS
YUZU KOSHO SPICY CHILI PASTE

SUCKLING PIG



Gather a group of 10+ friends to pig out!

Give us one week's time to throw together a menu of pig and sides for you and your friends.

\$500 for one pig plus four sides

Reserve with events@gopagu.com