BRAISED PORK + RICE BOWL

BRAISED PORK + RICE XO bok choy  $120 / $236

VEGGIE PAELLA saffron, red bell pepper, peas  $110 / $215

CAULIFLOWER FRIED RICE peas, carrots, garlic, shallot  $110 / $215

SANDWICHES  include housemade chips + pickles

WAGYU BRISKET SANDO* MOJO ROJO, CASHEW, PIQUILLO PEPPERS  $150 / $296

CHICKEN KATSU SANDO* PAGU SAUCE, SOY ALIOI  $120 / $236

SPANISH MEATBALLS CHILI THREADS, CIABATTA  $150 / $296

PAGU LOBSTER ROLL AVOCADO, PEAR, SESAME, SAKE KASU BRIOCHE  $210 / $416

SPANISH TORTILLA + ROMESCO EGG, POTATO, ONION, RED BELL PEPPER  $140 / $276

*comes on PAGU milk bread

VEGGIES

NAPA CABBAGE A LA PLANTXA SESAME DRESSING, CHILI THREADS  $40 / $76

XO BOK CHOY UMAMI OIL  $30 / $56

ARUGULA MANCHEGO SALAD YUZU DRESSING, SUNFLOWER SEEDS  $40 / $76

KALE AND BRUSSELS SALAD CANDIED CASHEW, MANCHEGO, VERJUS  $40 / $76
SNACKS + MEATS + CHEESES

CHEESY WAFFLATO  SMOKED MOZZARELLA, CARAMELIZED SHALLOTS  $32 / dozen

CHARCUTERÍA PLATE  LOMO, FUET, CHORIZO, SALCHICHA, PICKLES, OLIVES  $90 / $176

CHEESE PLATE  MANCHEGO, IDIAZÁBAL, CAÑA DE CABRA, HOUSE JAM  $60 / $116

PARTY!

CHICKEN NUGZ  SAKE KASU GINGER MARINADE, PAGU HOT SAUCE, NORIOLI  $50 / $96

SUCKLING PIG  INCLUDES FOUR SIDES  $500 / pig $600 / porchetta, stuffed with pork belly

ADDITIONAL ITEMS

PAGU HOT SAUCE  THAI CHILI, CARAMELIZED ONION, GARLIC, MIRIN  $2 / 4 oz., $4 / 8 oz.

PAGU UMAMI OIL  SHIITAKE, GARLIC, GINGER, SHALLOT, THAI CHILI  $2 / 4 oz., $4 / 8 oz.

SAKE KASU BRIOCHÉ ROLLS  SHISO COCONUT BUTTER  $20 / 36

disposable utensils available for $1 per person
SOMETHING SWEET

FRESH FRUIT BOWL  SEASONAL OFFERING  $32 / small tray $54 / large tray
MATCHA COOKIES  ALMONDS, DARK CHOCOLATE  $30 / dozen
PAGU GRANOLA  PUFFED RICE, COCOA NIBS, COCONUT OIL, OATS  $9/300G BAG
PAGU GRANOLA PARFAIT  YOGURT, SEASONAL HOUSE JAM  $5/8 OZ CUP
CIDER CARAMEL MOU  NEW ENGLAND CIDER, CREAM, FLAKY SEA SALT  $12 / dozen
WAFFLE CHURROS  CINNAMON ORGANIC CANE SUGAR, CHOCOLATE  $32/ dozen

BEVERAGES

COLD-BREW GRACENOTE COFFEE  $36 / 96 oz
HIBISCUS LEMONADE  $36 / 96 oz
ICED ALISHAN BLACK TEA  $36 / 96 oz
MAINE ROOT MEXICAN COKE  $3 / 12 oz
SPARKLING WATER  $6 / 750 mL
Charcutería and Cheese Plates
*comes on pagu milk bread with housemade chips + pickles

Wagyu Brisket Sando
SERVING

All hot food items should be served promptly upon arrival. Hot food items should not be left out beyond 3 hours without refrigeration.

FOOD SAFETY

*consume or refrigerate below 41ºf / 5ºc within 2 hours.
*reheat food to a minimum of 165ºf / 74ºc only once.
*discard all leftover food after 48 hours

NOTICE

Minimum 24 hours notice is required for all orders unless otherwise specified.
*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
TERMS + CONDITIONS

FEES

Fees include 4% kitchen appreciation, 4% admin fee, 7% tax, and a delivery fee determined by your location / order size.

MINIMUM ORDER REQUIREMENTS

PAGU requires a $150 food + beverage minimum before fees.

DELIVERY, SETUP, AND STAFFING

Please allow for 15 minutes for drop-off. Please provide specific delivery instruction for prompt service. Catering tray stands and sterno burners available upon request. Staffing available upon request.

ALLERGIES, DIETARY RESTRICTIONS, AVersions

**Please let us know if you or anyone in your party has an allergy, dietary restriction or aversion so that we may avoid cross-contamination. We are more than happy to accommodate.