

p a n g e a

adventures 2007

This is a sample menu. Prices and dishes may change.
Please call daily for current selections.

	MORE	OR	LESS
BABYLON VEGETARIAN, SALAD, GARDEN 			
roasted beet salad endive, shallots, goat cheese, pecan vinaigrette			\$9
grilled eggplant roulade roasted tomatoes, feta, chickpea slather			\$12
to-the-moon salad rocket, pear slivers, parmesan, balsamic vinaigrette			\$10
mushroom fricassee roasted tomatoes, garlic, rosemary	\$15		\$9
pan-fried zucchini cake sicilian green olives, smoked paprika			\$11
soup changes daily	\$7		\$5
wood-fired pizza daily selection	\$14		
fennel & roasted garlic gratin shallot cream, asiago & gruyere	\$16		
wood-oven-baked artichoke hearts filled with mascarpone, balsamic drizzle	\$12		\$8
endive & stilton salad toasted walnuts, dried currants, maple vinaigrette			\$9
OLYMPUS MEAT, GAME, POULTRY, PASTA 			
demeter's risotto butternut squash, wild mushrooms, dates, red peppers, almonds	\$19		\$14
roasted pork loin sweet potato salad, red-onion marmalade	\$24		\$17
grilled beef tenderloin shallot-whipped potatoes, pearl onions, balsamic reduction	\$27		
titan pasta olives, thyme, shallots, artichokes, browned garlic, asiago	\$17		\$12
grilled lamb steak steamed couscous, roasted cauliflower, rosemary jus	\$26		
tamarind-glazed quail basmati rice, pomegranate sauce	\$25		\$18
ATLANTIS FISH, SHELLFISH, SEAFOOD 			
wood-fired escolar smoked black beans, romesco sauce	\$24		
poseidon's mussels shaved leeks, fresh cracked black pepper, pinch of cream	\$14		\$8
grilled squid neptune frisee, chili, caper vinaigrette, fresh parsley	\$15		\$10
coriander-seared scallops spicy watercress, blood oranges	\$20		\$12
yellow-submarine tuna yellow-pepper sauce, braised radicchio			\$14
SHANGRI-LA SIDE DISHES \$5 EACH 			
shallot-whipped potatoes			
zaatar flatbread			
roasted cauliflower			
wood-roasted beets			
smoked black beans			
vegetables shambala			
EL DORADO DESSERT 			
pompeii chocolate lava cake, vanilla bean ice cream	\$8		
madras mango tea cake, strawberry sauce	\$7		
mekong coconut creme brulee	\$7		
palenque chocolate chipotle cake, chili-espresso ice cream	\$8		

MENU KEY

Mix and mingle dishes according to your appetite, taste and budget

All dishes are made to order | All desserts and breads are house made

Special dietary requests are welcome | An 18% gratuity will be added to all parties of 5+