



PAGU DINNER

snacks

- JAPANESE HAMACHI CRUDO*** [GF] 18
lime, garlic, tamari, fish sauce, thai chili
- STRIPED BASS CEVICHE*** [GF] 17
passionfruit, orange, purple yam, corn
- ALJOMAR JAMÓN IBÉRICO DE BELLOTA** [GF] 17/34
acorn-fed, 36-48 month aged spanish ham
- PAN CON TOMATE** [V] 8
tomato, garlic, hojiblanca, pan de cristal
- BOQUERONES** [GF] 8
anchovies, vinegar, togarashi, vidueña olive oil
- PATATAS BRAVAS** [V] 12
thai chili alioli, mojo verde
- ROASTED MUSHROOMS** [V,GF] 18
maitake & oyster mushroom, sherry, miso, carrot
- BRAISED PORK BELLY BAO** 15
pickled cukes, candied pumpkin seeds
- GREEN PEA BAO** [V] 15
pickled papaya, thai basil alioli
- SQUID INK OYSTER BAO*** 16
pickled purple cabbage, norioli, yuzu kosho
- BLACK COD CROQUETAS** 15
thai chili alioli, togarashi, pickled cabbage
- FRIED CALAMARI*** 18
piperrak, squid ink alioli, thai chili alioli, togarashi

greens

- ROASTED BEET SALAD** [V, GF] 14
labne, arugula, savory granola
- TEMPURA STRING BEANS** [V] 14
thai chili hot sauce, alioli, togarashi
- SHIO KOJI ROASTED CORN** [V,GF] 14
za'atar, feta, alioli, lime, togarashi

LAMB JAM

PURPLE YAM LAMB BAO 18

smashed persion cucumbers, za'atar, candied pepitas

MAY 1 - MAY 31 #LAMBAM2024

from the land & sea

noodles & rice

sweet

- ROASTED BONE MARROW & MUSHROOMS** [GF] 18
tamari, fino sherry, king oyster mushroom, squid ink pan
- CHICKEN KATSU** 19
curry spices, black garlic BBQ sauce, alioli, sesame
- KOJI MARINATED 8OZ MISHIMA WAGYU STRIPLOIN*** [GF] 58
sesame salad, red wine jus, za'atar fries
- ROASTED MISO BLACK COD*** [GF] 36
wood ear, corn, pea purée, jamón
- SUCKLING PIG FOR 2, 4, 6** 72 / 144 / 216
bao, hot sauce, romesco, pickles, kimchi, cranberry hoisin
- ROASTED BIG EYE TUNA COLLAR FOR 4-6*** [GF] 98
build your own handroll! seasoned nori, sushi rice, furikake, pickled red onion, citrus, tamari lime sauce, shiso

- SPICY KNIFE CUT NOODLES** 19
roasted pork or mushrooms, sherry vinegar, chili crisp
- GUCHI'S MIDNIGHT RAMEN*** 18
6 minute soy egg, rita's pork belly, chili crisp, nori
- MAPO TOFU** 16
pork belly, shiitake mushroom, chili crisp, sichuan peppercorn
- VEGGIE PAELLA** [V,GF] 16
sofrito, piquillo pepper, peas, mushrooms, herb alioli

- MATCHA COOKIE** [V] 3
cornmeal, dark chocolate
- OLIVE OIL POLENTA CAKE** [V,GF] 9
berry vermouthe sauce
- DARK CHOCOLATE CAKE** [V,GF] 13
dark chocolate mousse, coffee, cacao nibs
- BLACK SESAME TOFU** [V,GF] 9
hojicha tea syrup, tofu foam
- BASQUE BURNT CHEESECAKE** [V,GF] 13
maine blueberry sauce
- UBE PANNA COTTA** [V,GF] 12
coconut, passionfruit caramel

[GF] - gluten free [V] - vegetarian
Please inquire with your server about vegan and additional modifications.

*Our menu is tapas-style; the food is meant to be shared and comes out of the kitchen as it's ready.

Please inform your server of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Thank you for supporting our small business. The 4% kitchen appreciation fee allows us to pay our back of house employees livable, sustainable wages. It is not a tip and it is not shared with management or front of house.

A 20% gratuity is added for groups with 6 or more guests to ensure livable, sustainable wages for our front of the house team. It is not shared with management or back of the house.



PAGU DRINKS

cava, white, rose, orange, red
NV BOHIGAS CAVA BRUT RESERVA 13/52
 penedès, spain
2022 FORAL ALVARINHO 13/52
 melgaço, portugal
2022 LA CHAPINIÈRE SAUVIGNON BLANC 13/52
 touraine, loire valley, france
2022 MUGA TEMPRANILLO BLANCO 16/64
 rioja, spain
2022 GULP HABLO SAUVIGNON BLANC ORANGE 1L 15/60
 castilla la mancha, spain
2022 REZABAL TXAKOLI ROSÉ 15/60
 getaria, spain
2020 ZORZAL GRACIANO 14/56
 navarra, spain
2021 VIGNERONS DE BUXY PINOT NOIR 16/64
 bourgogne, france
2018 BODEGAS IZADI TEMPRANILLO 16/64
 rioja, spain

cocktails
FLYING DRAGON 14
 rum, ming river baijiu, plum bitters, passionfruit, orgeat
86 GRAPEFRUIT 14
 four roses bourbon, campari, apple cider, lemon
WHITE RABBIT 15
 agricole rhum, dolin blanc, lime acid, yogurt
STRAWBERRY NEGRONI 15
 strawberry infused wireworks gin, campari, atxa rojo vermouth
THAI TIKI 14
 spiced rum, domaine de canton, honey, lemon, yuzu
LEI IT ON ME 14/56
 gin, guava, lime, hibiscus, tonic
PICA PIKA 14
 tequila, mezcal, apricot, thai chili, lime
KYOTO TEMPLE 16
 toki, hojicha, fino sherry, angostura, applewood smoke
PAGU WHITE SANGRIA 15/58
 vodka, pink peppercorn, matchbook strawberry amaro
 elderflower tonic, peychaud's bitters

beer
ORION RICE LAGER 12OZ 9
ESTRELLA GALICIA LAGER 12OZ 8
LAMPLIGHTER BIRDS OF A FEATHER IPA 16OZ 11
LORD HOBBO 617 WHITE ALE 16OZ 11

sake, cider
FUKUCHO SEASIDE SPARKLING JUNMAI SAKE 500ML 75
FARTHEST STAR 'IN A STRANGE LAND' JUNMAI SAKE 207ML 14
FARTHEST STAR 'MOUNTAINS ON THE MOON' NIGORI SAKE 207ML 14
DASSAI 39 JUNMAI DAIGINJO 300ML 16/60
ISASTEGI SAGARDOA NATURALA CIDER 12OZ 9

2% abv
AMA PET-NAT TEA 'HIRU' 750ML 50
 malawi green and malawi white peony from east africa
AMA PET-NAT TEA 'LAU' 750ML 50
 milk oolong from taiwan

non-alcoholic
MAKRUT MOJITO 10
 coconut, lemongrass, kaffir lime leaf, club soda
LEI IT ON ME (NA) 8
 guava, lime, hibiscus, fever tree club soda
POMO ROJO 9
 pomegranate, chocolate bitters, lemon, hibiscus, rose water, soda
HIBISCUS LEMONADE 5
PINEAPPLE JUICE 5

tea, coffee
GABA OOLONG HOT/COLD BREW TEA taiwan 4
CHRYSANTHEMUM TEA china 5
BUCKWHEAT TEA boston, ma 4
RUBY #18 HOT BLACK TEA taiwan 4
GRACENOTE COFFEE AMERICANO boston, ma 5
GRACENOTE COFFEE ESPRESSO TONIC boston, ma 6

*Now offering alcohol to go!
 For a more extensive list of our liquor offerings, please ask your server.
 Thank you for your continued support. We are running an initiative, Project Restore Us, to provide families in high
 covid, low income neighborhoods with groceries as they become food insecure.
 To learn more, volunteer or donate: www.ProjectRestoreUs.org*