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P A N A S I A
• F U S I O N •

Carry Out/Delivery Menu
Telephone 303.447.0101

Delivery • \$12 minimum • \$4.00 delivery charge
Monday-Friday • 11:30 a.m.-2:00 p.m. • 5:00-9:30 p.m.
Saturday & Sunday • 5:00-9:00 p.m.

Take-Out • No minimum
Mon-Fri - Lunch 11:30 a.m.-5:00 p.m. and Dinner 5:00 p.m.-
Close
Saturday & Sunday - Dinner 5:00-Close



1175 Walnut at Broadway • Boulder, Colorado

Visa, MC, Amex and personal checks accepted

FIRST DISHES

Pan Fried Potstickers

Stuffed with pork and savory vegetables, served with a sesame -soy dipping sauce \$4

Indonesian Satay

Grilled chicken skewers served with steamed rice and a spicy peanut dipping sauce. \$5

Grilled Spring Roll

Grilled Thai spring roll, filled with spring greens, baked tofu and rice noodles. Served with a spicy garlic peanut dipping sauce. \$4

PanAsia's Peking Duck

Crispy duck served with moo shu pancakes, bean sprouts, carrots, green onion, and a plum dipping sauce. \$9

Shrimp Wontons

Crispy wontons filled with shrimp and herbs, served with a spicy chili aioli. \$5

Edamame

Chilled, parboiled Japanese soybean pods, served with carrot strings. \$2

Ahi Tataki

Sesame crusted, wok seared tuna. Served thinly sliced with mango and red onion salsa. \$7

Miso Soup

A blend of red and white miso with tofu and scallions. \$1

Salads

Spring Greens

Organic baby greens with carrots, tomatoes, and cucumber and choice of dressing. \$3

Spinach And Poached Asian Pear Salad

Asian pear poached in plum wine, served sliced over baby spinach with sliced almonds, feta cheese and a ginger-soy balsamic vinaigrette. \$6

Green Papaya and Shrimp Salad

Green papaya, mint, Thai basil and grilled shrimp tossed in a light Vietnamese dressing. \$7

Sesame Chicken and Feta Salad

Baby greens, vegetables and onions tossed in a light sesame-soy dressing. \$7

Lunch Entrees

Mandarin Tofu ☯

Tossed in a light mandarin basil sauce with vegetables. Served with a side of steamed rice. \$6

Canton Chicken ☯

Wok tossed with vegetables, ginger and garlic in a spicy Szechwan sauce with rice. \$8

Chicken Curry ☯

Tender chicken and Asian vegetables wok tossed in a red, coconut curry sauce. Served with steamed rice. Tofu or seafood available upon request. \$8

Cashew and Shiitake Chicken ☯

Wok tossed chicken, vegetables and cashews in hoisin sauce with crispy wonton noodles. \$8

Wok Seared Trout ☯

Fresh ruby red trout served with butternut squash-onion hash, and spring greens. Topped with a black bean garlic sauce. \$9

Korean Hot Pot ☯

Thinly sliced beef braised with kimchi, cucumbers, jalapenos, and cilantro. Served over small mian noodles and topped off with lightly seared ahi tuna. \$10

Szechwan Beef ☯

A spicy Chinese dish of tender sirloin simmered in Szechwan peppercorns, chili peppers, and aromatic spices. Served in its own spicy broth and served over mian noodles. \$10

Pad Thai ☯

Shrimp, egg, bean sprouts and rice noodles wok tossed in a spicy tamarind-tahini sauce. Garnished with roasted peanuts, scallions and lime. \$8

Grilled Tofu With Noodle Pancake ☯

Marinated, grilled tofu on a noodle pancake, with spring greens and a light teriyaki sauce. \$8

Dinner Entrees

All of the lunch entrees with ☯ are available plus the following:

Filet Mignon

served with sautéed lobster, steamed baby bok choy and basil mashed potatoes.
Finished with a Thai demi-glace. \$20

Beef and Prawn Stir Fry

Tender beef, prawns, bok choy, Chinese broccoli and mian noodles wok tossed in a savory garlic sauce. \$15

Sweet Potato and Shiitake Ravioli

Filled with sweet potato, shiitake and chevre cheese. Finished with a Thai basil cream sauce. \$12

Macadamia Crusted Halibut

Pan seared halibut served over coconut rice with steamed snow peas and grilled red bell peppers. Finished with a ginger-garlic tomato sauce. \$18

Pesto Steamed Salmon

Atlantic salmon steamed with garlic-cilantro pesto, rice noodles and vegetables.
Garnished with spring greens and Thai chili-lime sauce. \$16

Lightly Seared Ahi Tuna

Fresh, chicory crusted ahi tuna served thinly sliced with wasabi mashed potatoes, tempura asparagus and a passion fruit beurre blanc. \$18

Crispy Flounder

Butternut squash crusted flounder, served with a wok tossed watercress, bell pepper and red onion salad. Finished with a wasabi beurre blanc sauce. \$16

Lemon and Garlic Lamb Loin

Served with basil mashed potatoes, mango-mint chutney and grilled asparagus.
Finished with a cumin beurre blanc \$20

☯ Represents menu items which are available lunch and dinner.