

**Pangeli does not accept reservations.
We welcome you on a first come first serve basis.**

SERVING: FRESH, HEALTHY, TASTY

TUESDAY 11H00 till Kitchen
to **SATURDAY** Closes @ 8PM

SUNDAYS & 11H00 till Kitchen
PUBLIC HOLIDAYS Closes @ 5PM

Pangeli's cuisine can be characterized as Pan-Asian.

A collection of unique dishes chosen or created simply for their pure-pleasurable-enjoyment of texture, flavor and taste or umami. A burst of genius in each dishes' execution, in its authenticity and simplicity, what can only be described as love on a plate. Our kitchen is open and ready to serve and everyone is welcome.

SOME OF OUR SIGNATURE/UNIQUE MENU ITEMS THAT MADE US FAMOUS

PANGELI SUSHI TACOS
PANGELI SUSHI HOTDOG
HOMEMADE PRAWN &
MUSHROOM DUMPLINGS
SASHIMI BUDDAH BOWLS
PRAWN & CHICKEN RAMEN
MUSHROOM & TOFU RAMEN

WONTON NOODLE SOUPS
VIETNAMESE SPRING ROLLS
FUTOMAKI SUSHI COLLECTION
BBQ THAI PRAWNS ON THE BRAAI
SPICY NOODLE SALADS
CRISPY PRAWN SPRING ROLLS

DOWNLOAD OUR APP DIRECTLY TO YOUR PHONE

Online Menu & WhatsApp Ordering at your fingertips!

Find us on Google Maps!

074 833 3641 | info@pangeli.co.za



MENU

SH

"SWEET HEAT"

Sweet kiss followed by a light kick. This is the way we use chili



DESSERT - CHIA PUDDING

STRAWBERRY CHEESECAKE | 65

layers of strawberry, thick greek yoghurt, chia pudding, almond butter & coconut crunch

CHOCOLATE & BANANA | 65

fresh cut banana, sesame dark chocolate, almond butter & coconut crunch

APPLE PIE | 65

stewed apples in coconut syrup & cinnamon layered with chia pudding, almond butter & coconut crunch

VERY BERRY | 65

mixed berry dessert topped with this season's berries, almond butter & coconut crunch

PINEAPPLE EXPRESS | 65

stewed pineapple layered with fresh pineapple, almond butter & coconut crunch

FRESH FRUIT

FRUIT SALAD | 65

our combo of fresh seasonal fare, topped with honey & greek yoghurt

FROZEN DUMPLINGS TO TAKE HOME

Enquire about our Frozen Dumplings. All sold in portions of 12 for you to take home and enjoy at your leisure. P.S. Don't forget to order a bottle of our famous Dumpling Sauce.

CLASSIC PANGELI BAO BUNS

Home-made steamed bao buns Pangeli style filled with shredded cabbage & eel sauce then topped with the following:

	SINGLE	DOUBLE
SPICY SALMON	85	165
fresh salmon, mayo & our house chili spice		
SPICY TUNA	85	165
fresh tuna, mayo & our house chili spice		
TEMPURA PRAWN	85	165
tempura prawns topped with spicy sweet avalanche sauce		
FIRECRACKER TUNA	85	165
fresh tuna in a spicy red pepper, sesame and honey sauce		
PRAWN SALAD	75	145
poached prawns in a tangy mayo with fresh edamame beans		
CRAB SALAD	70	135
surimi crab and fresh corn in our homemade sweet chili mayo		
TEMPURA TOFU SALAD	65	125
tempura tofu pillows mixed with garden veg and vegan mayo		

SIGNATURE PANGELI SEAWEED TACOS

Tempura seaweed tacos Pangeli style filled with sushi rice, shredded cabbage & eel sauce then topped with the following:

	SINGLE	DOUBLE
SPICY SALMON	75	145
fresh salmon, mayo & our house chili spice		
SPICY TUNA	75	145
fresh tuna, mayo & our house chili spice		
TEMPURA PRAWN	80	155
tempura prawns topped with spicy sweet avalanche sauce		
FIRECRACKER TUNA	75	145
fresh tuna in a spicy red pepper, sesame and honey sauce		
PRAWN SALAD	65	125
poached prawns in a tangy mayo with fresh edamame beans		
CRAB SALAD	65	125
surimi crab and fresh corn in our homemade sweet chili mayo		
TEMPURA TOFU SALAD	60	115
tempura tofu pillows mixed with garden veg and vegan mayo		

SUSHI HOT DOGS

A signature Pangeli creation. Crispy, deep-fried filled with your choice of protein then smothered in 7 unique sauces.

TEMPURA PRAWN		125	PRAWN		120	SALMON		125
AVOCADO		105	TOFU		105	TUNA		115

DUMPLINGS

A delicate, bite-sized treats of different fillings wrapped in a thin layer of pastry served in our signature spicy chili soy sauce

DUMPLINGS (6) SH

CHICKEN & SPRING ONION	95	PRAWN & MUSHROOM	115
MIXED VEGETABLE	85		

DUMPLINGS (3) SH

CHICKEN & SPRING ONION	55	PRAWN & MUSHROOM	65
MIXED VEGETABLE	45		

ASIAN SOUP

PRAWN WONTON NOODLE SOUP | 105

turmeric noodles in a prawn broth with 3 prawn wontons topped with coriander, bean sprouts & spring onion

VEGETABLE WONTON NOODLE SOUP | 95

turmeric noodles in a vegetable broth with 3 veg wontons topped with coriander, bean sprouts & spring onion

CLASSIC JAPANESE MISO SOUP | 85

traditional Japanese miso soup consisting of dashi stock into which softened miso paste, wakame seaweed & soft tofu is added

TOM YUM PRAWN | 125 SH

a spicy, sour & aromatic soup that is traditionally served with rice, comprised of shallots, lemongrass, fish sauce, galangal, mushrooms, lime leaves, tomato, butternut, lime juice, minced chili, carrot & prawns

RAMEN BOWLS

A bowl of steaming, soupy ramen noodles topped with your choice of protein that is tasty, filling & incredibly good for you

TOFU		105	MUSHROOM		115
PRAWN		125	CHICKEN		120

EGGS

THAI PRAWN OMELETTE | 105 SH

a combination of fresh farm eggs, prawn meat, spring onion & coriander, slow cooked till light and fluffy. Served with sweet chilli sauce & steamed rice

SANDWICH

CHICKEN KATSU SANDO | 95

crispy tempura chicken cutlet sandwich dipped in a Japanese bbq sauce served in a fluffy white bao bun with crispy fried onions

ASIAN SALADS

SPICY SALMON NOODLE SALAD | 165 SH

perfectly cooked flaked salmon is the ideal accompaniment to this zingy noodle salad, which is full of fresh herbs, zesty lime and a good hit of chili

LEMONGRASS CHICKEN SALAD | 135

vermicelli noodles topped with fresh vegetables and herbs, an incredible lemongrass marinated chicken and drizzled with nuoc cham, the chili garlic sauce that's served with everything in Vietnam

VIETNAMESE SALAD ROLLS

A Vietnamese dish traditionally consisting of prawn, vegetables, noodles & other ingredients wrapped in rice paper

	SINGLE	DOUBLE
Prawn	50	100
Salmon	75	145
Avo	50	95

SPRING ROLLS | Portion of 3

VEGETARIAN | 40

CHICKEN | 50

PRAWN | 60

SIGNATURE BUDDAH BOWLS

(Excludes your choice of protein)

INTUITION | HAWAIIAN SHOYU

norwegian salmon with pickled daikon cabbage, red onion, sprouts, edamame, pickled shiitake, cauliflower, broccoli, ramen egg toasted sesame, chives & sundried onion

PERFECT BALANCE | CHILI HAWAIIAN SHOYU

norwegian salmon and yellow fin tuna, with pak choy, carrot, seaweed salad, red onion, pickled daikon, cucumber, zucchini ramen egg, toasted sesame, chives & sundried onion

THE RIGHT ONE | WASABI MAYO

steamed prawns, avo, corn, broccoli, pickled daikon, red onion, seaweed salad, cabbage, pickled shiitake, edamame, cucumber, toasted sesame, chives & sundried onion

WAVERIDER | COCONUT LIME CHILI

yellow fin tuna, edamame, seaweed salad, marinated broccoli, ramen egg, pickled shiitake, pak choy, pickled daikon, carrot, cucumber, pickled red onion, toasted sesame, chives & sundried onion

SIMPLICITY | GINGER DASHI

norwegian salmon, edamame, pickled ginger, shiitake, cucumber, pickled daikon, spring onion, cabbage, marinated broccoli, seaweed salad, toasted sesame, chives & sundried onion

EQUINOX | YUZU LIME CHILI

cashew nuts, edamame, pickled ginger, pickled shiitake, carrot, pickled daikon, zucchini, cabbage, pickled red onion, seaweed salad, toasted sesame, chives & sundried onion

Regular | 95 Large | 105

CHOOSE YOUR BASE FROM:

sushi rice, glass noodles, quinoa or salad greens

ADD:

PER PORTION	50g	100g
salmon	60	120
tuna	55	110
tempura prawns	55	110
poached prawns	45	90
tempura tofu	40	80
avocado	40	80

CREATE YOUR OWN BUDDAH BOWL

Regular | 90 – choice of 5 veges, 1 sauce, 2 toppings

Large | 100 – choice of 7 veges, 1 sauce, 2 toppings

(excludes your choice of protein)

CHOOSE YOUR BASE FROM: sushi rice, glass noodles, quinoa or salad greens

ADD YOUR PROTEIN:

PER PORTION	50g	100g	50g	100g
salmon	60	120	poached prawns	45 90
tuna	55	110	tempura tofu	40 80
tempura prawns	55	110	avocado	40 80

VEGETABLES

FRESH

avo broccoli
carrot cauliflower
chili - green corn
cucumber edamame
pak choy pineapple
cabbage sprouts
zucchini zucchini

PICKLED

yellow daikon
red onion
seaweed salad
shiitake
snowflake mushroom
pickled ginger
ramen egg

FLAVOUR MAGIC

blackout chili wasabi
mayo
coconut lime chili
teriyaki sauce
ginger dashi
hawaiian shoyu
sushi mayo
yuzu lime chili

TOPPINGS

sundried onion
sesame
7-spice
cashew nuts
spring onion
coriander
micro greens

SUSHI

SIGNATURE FUTOMAKI SUSHI | 8 pcs PER roll

SALMON GIMBAP | 175

korean sushi roll of toasted seaweed, sushi rice, salmon, avocado, carrot pickle, cucumber, spring onion & tamago (omelette) on the inside; caviar, teriyaki sauce, red pepper mayo, sesame oil, toasted sesame seeds, fresh chives & tempura shards outside

BANGKOK PRAWN | 165

tempura prawn, salmon, chives, avo & cucumber inside, spicy lime mayo, toasted sesame, spring onion & caviar outside

PENANG PULLED PRAWN | 185 SH

avo and pulled prawn on top, double tempura prawn inside, red coconut curry sauce, coriander toasted sesame, chili strands & lime oil outside

REAL DEAL VEGETARIAN | 125 🌿

avo, cucumber, red pepper, daikon, coriander, chives & carrot inside; avo, toasted sesame, spicy cashew mayo & micro greens outside

SMOKEY JOE | 135 🌿

avo, asparagus, roasted red pepper & jalapeño chili jam inside; avo, mayo & microgreens outside; dressed with crispy quinoa, toasted sesame, ginger-lime miso dressing, tempura crunch, radish & fresh chili

PRAWN CRUNCH | 175

tempura nori roll, avo, prawn, chives & rice inside; outside lemon cream spicy-tangy-sweet mayo, toasted seeds, spring onion & eel sauce

SALMON BENTO | 390 | Serves 2

sashimi, roses, nigiri, maki & slippers with fragrant sushi rice, pickled daikon, pickled carrot salad, pickled cucumber, seaweed salad, shiitake mushroom, tamago (Japanese sweet omelette) snowflake mushroom, bamboo & mustard pickle.

CEVICHE

SALMON CEVICHE | 145

thinly sliced, raw salmon topped with citrus mayo, 7-spice & avo

TUNA CEVICHE | 125

sliced raw tuna drizzled with olive oil, lemon juice & Asian seasonings

CLASSIC SUSHI

ALL SOLD IN PORTIONS OF 4 PIECES

California Rolls

prawn	75
salmon	80
tuna	75
tempura prawn	80
avocado	60

Bamboo Rolls

prawn	80
salmon	85
tuna	80
tempura prawn	85
avocado	65

Maki

prawn	45
salmon	45
tuna	45
tempura prawn	45
avocado	45

Fashion Sandwich

prawn	75
salmon	80
tuna	75
avocado	60

Wasabi Parcels

prawn	80
salmon	85
tuna	80
avocado	65

Nigiri

prawn	80
salmon	85
tuna	80
avocado	75

Rainbow Roll

prawn	75
salmon	80
tuna	75
avocado	60

Bean Curd

prawn	90
salmon	100
tuna	95
avocado	75

Sashimi

salmon	130
tuna	125

Roses

salmon	100
--------	-----

ALL SOLD IN PORTIONS OF 1

Hand Roll Cucumber

prawn	90
salmon	110
tuna	100
tempura prawn	100
avocado	70

Hand Roll Nori

prawn	85
salmon	105
tuna	95
tempura prawn	95
avocado	65

PANGELI SUSHI PLATTERS

12 PC - SALMON | 205

- 4 california rolls
- 4 maki
- 4 rainbow rolls

12 PC - MIXED | 195

- 4 california rolls
- 4 maki
- 4 rainbow rolls

12 PC - VEG | 135

- 4 california rolls
- 4 maki
- 4 rainbow rolls



24 PC - SALMON | 410

- 4 california rolls
- 4 roses
- 4 maki
- 4 fashion sandwiches
- 4 rainbow rolls
- 4 bean curd

24 PC - MIXED | 390

- 4 california rolls
- 4 roses
- 4 maki
- 4 fashion sandwiches
- 4 rainbow rolls
- 4 bean curd

24 PC - VEG | 270

- 4 california rolls
- 4 fashion sandwiches
- 4 maki
- 4 bean curd
- 4 rainbow rolls
- 4 wasabi parcels



36 PC - SALMON | 645

- 8 california rolls
- 4 maki
- 4 rainbow rolls
- 4 sashimi
- 4 roses
- 4 fashion sandwiches
- 4 bean curd
- 4 wasabi parcels

36 PC - MIXED | 445

- 8 california rolls
- 4 maki
- 4 rainbow rolls
- 4 sashimi
- 4 roses
- 4 fashion sandwiches
- 4 bean curd
- 4 wasabi parcels

SMOOTHIES | 70 | 500ml Smoothies

BLACK MANGO

pineapple, mango, banana, blueberries, activated charcoal, dates, chia seeds

GREEN & LEAN

pineapple, ginger, lemon, cucumber, baby spinach, honey, juiced apple, spirulina

BREAK UR FAST

mixed berries, honey, coconut yoghurt, chia seeds, banana

CARAMELT ME

coconut milk, himalayan salt, dates, honey, banana, oats, vanilla extract

PEANUT COFFEE BUTTER

coffee, dates, coconut milk, peanut butter, banana, chia seeds

NUTTY CHOCOHOLIC

cacao nibs, cocoa, peanut butter, coconut milk, honey, almonds, banana

BERRY OVERWHELMING

mixed berries, honey, coconut yoghurt, chia seeds, banana

LEMON – SO BAE

pineapple, pressed lemon, coconut milk, turmeric, dates, chia seeds

FRUITY TOOTY

banana, pineapple, mango, blueberries, raspberries

FRESH JUICE

INTENSIFIER | 55

apple, beetroot, celery, raw ginger, lemon

GREEN MACHINE | 60

spinach, apple, cucumber, organic spirulina

HIGH C | 60

orange, kiwi, carrot, raw ginger

INVIGORATOR | 55

orange, spinach, carrot, apple

VITALISER | 55

carrot, apple, celery, spinach

DETOXIFIER | 65

lemon, raw ginger, cucumber, apple

REJUVENATOR | 55

carrot, apple, cucumber, beetroot

REHYDRATOR | 65

spinach, pineapple, mint, apple

VIETNAMESE COFFEE

TRADITIONAL HOT COFFEE | 38

condensed milk is added & the beverage is served piping hot

OVER ICE | 48

condensed milk is added & the beverage is served chilled over ice

EGG COFFEE | 58

Vietnamese nationally acclaimed specialty! Made of egg sabayon, condensed milk & the beverage is chilled over ice

AVOCADO COFFEE | 58

the blend of the bitterness of coffee, the rich taste of sweet avocado & the crunch of toasted coconut will absolutely blow your mind & the beverage is chilled over ice

ICED COFFEE FRAPPE | 65

coffee blended with condensed milk or coconut milk & ice