

# PHAT PANDA STREET FOOD

FOOD MADE FRESH \* ORGANIC & NONGMO \* NO HORMONES OR ANTIBIOTICS \* OPTIONS FOR GLUTEN-FREE, VEGAN, KETO, & PALEO

## STREET SANDWICHES:

*Made with a freshly baked Baguette*

**Banh Mi Sandwich:** Vietnamese-style, topped with pickled carrots & radishes, jalapenos, cilantro, and Thai-Chili aioli.  
5 spice pork 10.25    Grilled chicken 10.25    Panko-fried eggplant 9.25    Fried sweet & spicy tofu 9.25

**Picanha Steak Sandwich:** Made with a tender cut, Coulotte steak, this sandwich is inspired by the “Pan Con Bistec” and features house made chimichurri, spicy chipotle aioli, matchstick fries, shredded cabbage, and tomato. 11.50

## GOURMET STREET TACOS:

*served on a 4" organic tortilla\*GF (ask for double tortilla, its free)*

**Banh Mi Carnitas:** The Banh Mi sandwich reimagined into a taco, Choose: **5 spice pork or grilled chicken.** 3.75

**Tri-Tip Street Taco:** Tri-tip steak topped with onions, queso fresco, cilantro, and Avo-Verde sauce. 3.95

**Caribbean Jerk:** Spicy jerk chicken topped with our mango salsa, cabbage, & cilantro. 3.75

**Roasted Chickpea:** Choose taco style: **Banh Mi, Jerk, Street** 3.25

**Make it a butter lettuce cup taco for 20 cents per taco**

## EMPANADAS:

*made in house with organic corn masa \*GF*

**Beef Picadillo:** drizzled with our spicy chipotle aioli. 2.75

**Caribbean Jerk:** Jerk chicken topped with our mango salsa, cabbage, & cilantro. 3.25

**Smokey Chickpea:** drizzled with avo-verde salsa, topped with sweet onion & cilantro. 2.50

## STREET BOWLS:

**Halal At Ya Boy:** Adapted from New York’s “Halal street carts”. This bowl is served with yellow basmati rice, organic spring mix and tomatoes, toasted naan bread and white sauce.

**Grilled Halal Chicken** 11.50    **Roasted Chickpea** 10.25    **Tri-tip steak** 13.50

**Island Hopper:** Inspired by Caribbean spice and tropical flavors. Yellow basmati rice, topped with mango salsa, shredded cabbage, avo-verde, siracha & jalapeno. This bowl has a kick!

**Jerk Chicken** 11.50    **Roasted Chickpea** 10.25    **Tri-tip steak** 13.50    \* **Add Avocado (highly recommended)** 1.50

## EL JEFE TOSTADA

*6" organic crunchy corn tortilla \*GF*

House-made refried beans topped with your choice below, shredded cabbage, avo-verde sauce, pico de gallo, queso fresco, and cilantro.

**Ground Beef Picadillo** 5.00    **Chicken** 5.25    **Tri-tip** 5.75    (meatless)**Avocado** 5.00

**813 DONALD ROSS RD- Plaza La Mer \* MON-SAT 11AM-8PM \* 561-855-2673**

**FACEBOOK & INSTAGRAM: @phatpandastreetfood**

### **STREET SALADS:**

*served with organic spring mix*

**Banh Mi:** 5 spice pork or grilled chicken, pickled carrots, radishes, jalapenos, cilantro, & Thai-Chili aioli. 11.75

**Roasted Chickpea:** Smokey and savory chickpeas with your choice of style: **Banh Mi, Jerk, Street** 10.25

**Grilled Halal Chicken:** Cucumber, tomatoes, and white sauce with a side of toasted naan bread 11.75

**Caribbean Jerk:** Jerk chicken topped with in-house mango salsa, cabbage, & cilantro 11.75

**Tri-Tip Street:** Steak topped with onions, queso fresco, cilantro, & Avo-Verde sauce. 13.25

**Add Avocado** 1.50

**\*Make it a Phat Bomb:** take any salad. Subtract the carbs/sweets. Add the healthy fat: half an avocado, parmesan crispies, EVOO. 2.50

### **LIL PANDA MENU:**

*Meal comes with a juice box 5.95*

**Quesadilla** choose a side of rice or chips

**Two chicken & cheese tacos** choose a side of rice or chips

**Chicken & rice bowl** with toasted naan bread

### **HANDCRAFTED POPSICLES:**

Trop-pop: Mango, Lime, and Coconut 3.50

Panda-pop: Vanilla & Chocolate Cream with an "Oreo" cookie 3.50

**Ask about guest pops!**

### **DRINKS:**

Organic fountain soda or lemonade, includes a free refill 2.25

Southern Iced Tea, Sweet Tea, Mango Sweet Tea, Hibiscus Tea 1.95

Coconut Water OR San Pellegrino 2.50

Canned beverages 1.50

Bottle Zephyrhills water 1.00

### **DEPARTMENT COFFEE COLD BREW:**

**Skinny:** served black or with almond/soy creamer 3.75

**Phat:** served with organic heavy whipping cream 4.00

**Sweet:** served with house-made organic sweet cream blend 4.00

**BEER AND WINE:** available at The Vine Post Wine bar, 2 doors down. Ask for details!

