

Menu



Choose your bread: Panuzzo (our signature) or focaccia.
All sandwiches served with our house-made chips & dip.

The Turkey Deli

Smoked turkey, lettuce, tomatoes, onions, mixed peppers, house mayo, dijon mustard, dried cranberries, olive oil.

Roast Beef & Jus

Slow-roasted beef, mozzarella, arugula, carmalized onions, jus reduction, whole grain mustard aioli.

Classic Chicken

Pulled chicken, mixed spicy peppers, house mayo, Dijon mustard, olive oil, vinegar, onions, lettuce, tomatoes.

Hot Honey Chicken + Whipped Feta

Crispy chicken, whipped feta, fermented hot honey glaze, pickled red onions, chili oil, arugula.

Tuna Melt

Tuna, house mayo, red onions, cheddar, arugula, dried cranberries.

Beef Shawarma

Beef shawarma, tomatoes, herbed cucumbers, chilli oil, arugula, spicy house slaw.
Ask for Lebanese style.

PANU Smashed Burger

Smashed beef patty, aged cheddar, onions, jalapeños, arugula, house burger sauce, slow cooked bacon jam.

That Hot Chick

Buttermilk crispy chicken, spicy hot chilli glaze, Japanese kewpie mayo, red chilli, onions, lettuce.

Mortadella

Mortadella, stracciatella, pistachio cream, toasted pistachios, arugula, cracked black pepper, extra virgin olive oil.

Prosciutto Crudo

Prosciutto, stracciatella, sun-dried tomatoes, basil pesto, arugula, extra virgin olive oil, cracked black pepper, balsamic drizzle, apricot jam.

Cold Cut Club

Bresaola, prosciutto, mortadella, la schiacciata, fresh mozzarella, tomatoes, arugula, mixed peppers, red onion, Dijon mustard, extra virgin olive oil, mayo.

The Prime Steak

Grilled steak, onions, arugula, steak jus glaze, black pepper aioli.

Burrata Caprese

Burrata, slow-roasted cherry tomatoes, basil pesto, wild arugula, extra virgin olive oil, aged balsamic glaze, flaky sea salt.

Grilled Halloumi & Pesto

Grilled halloumi, basil pesto, sun-dried tomato, wild arugula, extra virgin olive oil, cracked black pepper. Served with a side of yoghurt dip.

Salted PB&J

Peanut butter, homemade strawberry compote, whipped mascarpone, toasted peanuts, flaky sea salt.

Inspired by FORNO

PANU Sticky Wings

Double deep-fried chicken wings, sticky umami glaze ginger, red chilli, spring onions, toasted sesame kewpie mayo, dipping sauce.

Hot Chick Winging It

Doubled deep-fried spicy chicken wings, red chilli, spring onions, dipping sauce.

Blackened Hot Honey Pizza

Blackened chicken, onion jam, mozzarella, basil, chilli peppers, arugula, whipped ricotta & hot honey.

House Margherita Pizza

Tomato sauce, mozzarella, parmesan snow, fresh basil & basil oil.

Sides:  Classic fries 6 • Sweet potato fries 8 • Chips & dip 7

• Please inform your server of any allergies or dietary requirements, as some ingredients may not be listed.
• Menu items are subject to seasonal availability. • VAT & Lagos Consumption Tax excluded.

 Spicy  Pork  Vegan  Vegetarian

PANU

19

25

20

22

25

19

29

23

27

29

34

51.5

33

23

13

13

13

14

13

PANU

Green Bowls

All salad served with our homemade almond breadstick

Spicy Blackened Steak

37

Blackened steak, quinoa, charred broccoli, cherry tomatoes, caramelized onions, wild arugula, dried cranberries, fresh cilantro, spicy dressing.

Harvest Chipotle Chicken

25

Grilled chicken, roasted sweet potato, kale, quinoa, chili lime corn, cherry tomatoes, toasted walnuts, cilantro, chipotle aioli dressing.

Bagel & Cream

PANU Style Bagel

16.5

Warm PANU bread with mascarpone.
Classic | Smoked Salmon 22 | Strawberry | Herb | Apple Crumble

Cinnamon Roll & Co.

Classic

8

Cinnamon roll, vanilla cream.

Maple Bacon

9.5

Cinnamon roll, maple cream, crispy bacon.

Rainbow Crunch

9

Cinnamon roll, cream, rainbow dust.

Apple Crumble

8

Cinnamon roll, cream, apple compote, crumble topping.

Blueberry & Lemon

9

Cinnamon roll, blueberry compote, lemon cream.

Strawberry & Cream

7

Cinnamon roll, strawberry cream.

Breakfast

(Served 8am - 12noon everyday)

Benedicts



Classic Benedict

18

Warm PANU bread, poached eggs, bacon, cream cheese, silky chipotle hollandaise.

Salmon Benedict

24

Our take on a classic benedict.

Warm PANU bread, smoked salmon, poached eggs, herb cream cheese, silky chipotle hollandaise.

Breakfast Plates



PANU Breakfast Sandwich

17

Bacon, sausage, eggs, cheddar cheese, homemade jam.



English Breakfast

22

Eggs, sausages, crispy bacon, baked beans, grilled tomato, sauteed mushrooms.

Golden Stacks

18.5

Fluffy pancakes, maple syrup, compote, mascarpone.

Berries & Waffle

13

Waffle, fresh seasonal berries, berry mascarpone, lemon zest, powdered sugar, maple syrup.

Steak & Eggs

46

Grilled steak, sunny side eggs, chimichili, sour dough slice, cracked black pepper.

Protein Bowls



Chia Bowl

14

Choice of: Vanilla, Mango coconut, strawberry matcha, blueberry or strawberry.



Berry Bowl

16

Açaí, house granola, blueberries, strawberries, chia pudding peanut butter, Brûlée banana.

Sides: Eggs 3.5 • Sausage 4.5 • Bacon 5 • Smoked Salmon 8 • Croissant 6.6

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