

PUFFER MALARKEY COLLECTIVE

EVENTS AT ANIMAE



MENUS



\$85 SHARED PRIX-FIXE

All menus are served family-style and are meant to be shared.

FIRST COURSE - SHARED

- ❖ **Beet Salad** - Asian Pear, Chicory, Tofu "Ricotta", Yuzu Kosho Vinaigrette
- ❖ **Local Yellowtail Crudo** - Asian Pear, Daikon, Nori, Chogochujang

SECOND COURSE - SHARED

- ❖ **Lemongrass Chicken** - Roasted Carrot, Pickled Mandarinquats, Carrot Curry Puree, Nam Jim Jaew
- ❖ **Branzino Cha Cá** - Rice Noodles, Nuoc Cham, Turmeric, Dill, Peanut
- ❖ **Kurobuta Pork Ragu** - Korean Rice Cakes, Gochujang, Mozzarella
- ❖ **Vegetarian Fried Rice** - Seasonal Set

SHARED SIDES

- ❖ **Coal Roasted Cabbage** - Brown Butter Miso, Charred Lime
- ❖ **Roasted Broccolini** - Sesame Puree, Szechuan Cashew Crumble

DESSERT - SHARED

- ❖ **Ube Profiteroles** - Ube Pastry Cream, Coconut, Cheese Tuile
- ❖ **Red Bean Tart** - Burnt Honey, Persimmon, Five Spice Ice Cream

MENU UPGRADES - PRICED PER GUEST

- ❖ **+\$4 Mantou** - Scallion Bun, Soy Glaze, Sour Cream Butter
- ❖ **+\$6 Taiwanese Chicken** - Szechuan Peppercorn, Hot Honey, Thai Basil Aioli
- ❖ **+\$8 Caviar Shrimp Toast** - Trout Roe, Nori Furikake, Spicy Aioli
- ❖ **+\$60 A5 Wagyu Miyazaki Strip Loin** - 2 oz per person

+ 8% SURCHARGE/ADMIN FEE + 7.75% SALES TAX + 18% DISCRETIONARY TIP

❖ MENU ITEMS SUBJECT TO CHANGE



\$105 SHARED PRIX-FIXE

All menus are served family-style and are meant to be shared.

FIRST COURSE - SHARED

- ❖ **Ahi Tuna** - Crispy Rice, Charred Chili Ponzu, Spicy Mayo
- ❖ **Beet Salad** - Asian Pear, Chicory, Tofu "Ricotta", Yuzu Kosho Vinaigrette
- ❖ **Bao Buns** - Pulled Pork, Kimchi, Garlic Chives, Cilantro

SECOND COURSE - SHARED

- ❖ **Kare Kare Short Rib** - Green Beans, Eggplant, Bagoong Peanut Oil
- ❖ **Lemongrass Chicken** - Roasted Carrot, Pickled Mandarinquats, Carrot Curry Puree, Nam Jim Jaew
- ❖ **Kurobuta Pork Ragù** - Korean Rice Cakes, Gochujang, Mozzarella
- ❖ **Vegetarian Fried Rice** - Seasonal Set

SHARED SIDES

- ❖ **Coal Roasted Cabbage** - Brown Butter Miso, Charred Lime
- ❖ **Roasted Broccolini** - Sesame Puree, Szechuan Cashew Crumble

DESSERT - SHARED

- ❖ **Ube Profiteroles** - Ube Pastry Cream, Coconut, Cheese Tuile
- ❖ **Red Bean Tart** - Burnt Honey, Persimmon, Five Spice Ice Cream

MENU UPGRADES - PRICED PER GUEST

- ❖ **+\$4 Mantou** - Scallion Bun, Soy Glaze, Sour Cream Butter
- ❖ **+\$6 Taiwanese Chicken** - Szechuan Peppercorn, Hot Honey, Thai Basil Aioli
- ❖ **+\$8 Caviar Shrimp Toast** - Trout Roe, Nori Furikake, Spicy Aioli
- ❖ **+\$60 A5 Wagyu Miyazaki Strip Loin** - 2 oz per person

+ 8% SURCHARGE/ADMIN FEE + 7.75% SALES TAX + 18% DISCRETIONARY TIP

❖ MENU ITEMS SUBJECT TO CHANGE



\$150 SHARED PRIX-FIXE

All menus are served family-style and are meant to be shared.

FIRST COURSE - SHARED

- ✦ **Local Yellowtail Crudo** - Asian Pear, Daikon, Nori, Chogochujang
- ✦ **Ahi Tuna** - Crispy Rice, Charred Chili Ponzu, Spicy Mayo
- ✦ **Taiwanese Chicken** - Szechuan Peppercorn, Hot Honey, Thai Basil Aioli

SECOND COURSE - SHARED

- ✦ **Beet Salad** - Asian Pear, Chicory, Tofu "Ricotta", Yuzu Kosho Vinaigrette
- ✦ **Caviar Shrimp Toast** - Trout Roe, Nori Furikake, Spicy Aioli

THIRD COURSE - SHARED

- ✦ **Kurobuta Pork Ragù** - Korean Rice Cakes, Gochujang, Mozzarella
- ✦ **Lobster Tail** - Seasonal Set
- ✦ **Kare Kare Short Rib** - Green Beans, Eggplant, Bagoong Peanut Oil

SHARED SIDES

- ✦ **Vegetarian Fried Rice** - Seasonal Set
- ✦ **Roasted Broccolini** - Sesame Puree, Szechuan Cashew Crumble

DESSERT - SHARED

- ✦ **Ube Profiteroles** - Ube Pastry Cream, Coconut, Cheese Tuile
- ✦ **Red Bean Tart** - Burnt Honey, Persimmon, Five Spice Ice Cream
- ✦ **Coffee And Calamansi Mousse** - Coconut Sponge Cake, Coffee Crumble, Calamansi Gel

MENU UPGRADES - PRICED PER GUEST

- ✦ **+\$4 Mantou** - Scallion Bun, Soy Glaze, Sour Cream Butter
- ✦ **+\$60 A5 Wagyu Miyazaki Strip Loin** - 2 oz per person

+ 8% SURCHARGE/ADMIN FEE + 7.75% SALES TAX + 18% DISCRETIONARY TIP

✦ MENU ITEMS SUBJECT TO CHANGE

THE DETAILS

PLEASE NOTE OUR CURRENT RESERVATION POLICIES:

An 8% surcharge/admin fee, a 7.75% sales tax and a recommended 18% discretionary tip will be added to all food & beverage minimums.

A 50% deposit is required for all parties booking private spaces or contracted large parties.

Check may be split by a maximum of 5 payment methods.

Outside wines are not available for parties over 12 guests.
Outsourced cakes for special occasions are allowed for an additional \$3.50 per person plating fee.

No balloons, party favors, exotic straws or confetti are allowed. We do encourage low-profile flowers (12-inches maximum height), if you desire.

The event begins at the time of contract, not the time the group has been seated, so encourage your guests to arrive on time.

We know this is a lot of information, so please, drop us a line via email, phone call or carrier pigeon, we're here to help.

CONTACT US

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ANIMAE