




# serëa

COASTAL CUISINE

BY CHEF JOJO RUIZ

## SALADS

  **THE GREEK SALAD** 21  
TOMATO, PEPPERS, CUCUMBER, RED ONION, FETA,  
MEDITERRANEAN OLIVES


 **MEDITERRANEAN CHOP SALAD** 26  
SEASONAL GREEN, ARTICHOKE, SUN-DRIED TOMATOES,  
CONFIT TUNA, OLIVES, KEFALOTYRI CHEESE, POMEGRANATE DRESSING

  **BEET SALAD** 23  
ROASTED BEETS, FIGS, ALMOND RICOTTA, MARKET CITRUS, TOASTED PEPITAS, MUSTARD GREENS,  
STRAWBERRY POWDER, SHERRY VINAIGRETTE

## APPETIZERS

 **HOUSE FOCACCIA** 8  
SEASONAL SPREADS

 **SEREA MEZZE** 28  
MARINATED OLIVES, MARCONA ALMONDS, HUMMUS TAHINI,  
SALSA MACHA, WHIPPED FARMERS CHEESE, GRILLED PITA

 **CHARCOAL GRILLED OCTOPUS** 29  
MARBLE POTATO, RED ONION, SUMAC, OLIVE, RED CHIMICHURRI

**GARLIC HARISSA CHICKEN KABOB** 24  
ROASTED PEPPER TAPENADE, HARISSA YOGURT, FLAT BREAD

**CRISPY CALAMARI** 24  
LEMON CHILI AIOLI, PINE NUT, LEMON, CAPER, PARSLEY

 **BEEF CARPACCIO** 25  
RAS EL HANOUT CRUSTED RIBEYE, PRESERVED LEMON SALSA,  
PARMESAN, CAVIAR, BRIOCHE

 **CRISPY SAGANAKI** 22  
KEFALOTYRI CHEESE, TOMATO, PEPPADEW PEPPERS, BAGNA CAUDA, LEMON

  **WOOD ROASTED CAULIFLOWER** 24  
CRISPY CHICKPEA, MARCONA ALMOND SALSA, PEPPER ROMESCO

 **MUSHROOM KOFTA** 24  
SABA REDUCTION, POMEGRANATE, PINE NUT, TAHINI, FLAT BREAD


**SWORDFISH KABOB** 28  
SCHUG MARINATE, CHERRY TOMATO, CONFIT CIOPOLINNI,  
CRISPY SHALLOTS, FLAT BREAD


## CAVIAR SERVICE


STURGEON CAVIAR, BLINIS, EGG, SHALLOTS, CREME FRAICHE  
1oz 150 | 2oz 275

## CRUDOS

 **BAJA KAMPACHI\*** 25  
LIME, CILANTRO, MINT, DUKKAH,  
DRIED CHERRIES, SCHUG

 **KING SALMON\*** 25  
FENNEL CURED SALMON, CUCUMBER, RADISH, PICKLED SERRANOS,  
TOMATO-CUCUMBER WATER, CRUSHED CORN NUTS, CHIVE OIL

 **TUNA TARTARE** 24  
BIGEYE TUNA, CHIVE, CALABRIAN CHILE, SHAVED RADISH,  
MARKET CITRUS, AVOCADO CREMA, TAPIOCA CHIPS

 **LOCAL CATCH CEVICHE\*** 26  
CUCUMBER, AVOCADO, LIMON, COCONUT, AGAVE PICKLED SERRANO,  
SPRING ONION

## DAILY SELECTION OF OYSTERS

\*ALL OYSTERS SERVED WITH LEMONS, CUCUMBER-CILANTRO MIGNONETTE AND BAJA STYLE COCKTAIL SAUCE

EAST COAST | WEST COAST | BAJA

1/2 DOZEN | DOZEN

4 EACH / 5 EACH ROASTED

 VEGETARIAN  VEGAN  GLUTEN OPTIONAL

Retail prices do not include taxes or a 1.888% Historic Preservation Fund charge. Learn more at [hoteldel.com/preservation](http://hoteldel.com/preservation)

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

# SHELLFISH PLATTER

ORDER INDIVIDUALLY OR FOR THE TABLE

## ICE COLD

PETITE 135 | GRANDE 205

MIX OF EAST, WEST & BAJA OYSTERS

MEXICAN BLUE SHRIMP

MAINE LOBSTER

SEASONAL CRAB

## WOOD ROASTED

PETITE 145 | GRANDE 215

MIX OF EAST, WEST & BAJA OYSTERS

MEXICAN BLUE SHRIMP

MAINE LOBSTER

SEASONAL CRAB

# WHOLE FISH

Freshly caught whole fish sourced locally and responsibly. Sold by the pound at market price.

Grilled fish is deboned table side.



## WOOD GRILLED

Grilled over open fire, seasoned with olive oil, lemon, red wine vinegar & sea salt

## FLASH FRIED

Flash fried served with bagna tomato conserva, peppadew peppers & fresh lemon.

# SEA

### SMOKED & SEARED

MARKET TUNA\* 48

MARCONA ALMOND, RED FLAME GRAPE,  
GOLDEN RAISINS, AJO BLANCO

### PAN ROASTED

BIG GLORY BAY SALMON 52

BUTTERED ASPARAGUS, CAVIAR BEURRE BLANC

### SEAFOOD "KAKAVIA" 72

SWORDFISH, SCALLOPS, SHRIMP, CLAMS,  
SAUCE BERDAIN, PAPRIKA OIL

### ROASTED HALF CHICKEN 40

ORZO, FETA, ROASTED PEPPER TAPENADE, SABA GLAZE

### 8oz FILET 58

BAGNA CAUDA, BLISTERED TOMATO, ARUGULA

### GRILLED LAMB CHOPS 63

MARBLE POTATO, MUSTARD GREENS, CHARRED EGGPLANT PUREE,  
CHERMOULA

### KUROBUTA PORK CHOP 65

CARAMELIZED CAULIFLOWER PUREE, CITRUS GLAZE,  
SUNCHOKE SALSA MACHA

### 24oz DRY AGED BONE IN RIB STEAK 140

BLISTERED HEIRLOOM CHERRY TOMATOES, BAGNA CAUDA, RED CHIMICHURRI

# LAND

## SIDES

### CRISPY BRUSSELS SPROUTS 15

CITRUS LABNE, CRISPY PROSCIUTTO, PARMESAN FRICO,  
BOURBON MAPLE GLAZE

### FARMERS MARKET

VEGETABLES 18

SEASONAL SELECTION

### CRISPY EGGPLANT 18

ZA'ATAR CASHEW PUREE, TOMATO CONSERVA, FRESH HERBS

### PATATAS BRAVAS 16

CHILI GARLIC AIOLI, CHIVE

### MUSHROOM RISOTTO 22

WILD MUSHROOMS, BLACK TRUFFLES, CRISPY SHALLOTS,  
CITRUS HERBS

### GREEK FRIES 14

FETA, LEMON, TZATZIKI



@SEREASANDIEGO | #EATSEREA | SEREASANDIEGO.COM

18% GRATUITY FOR PARTIES OF 6 OR MORE

IN OUR CONTINUED EFFORTS TO PROTECT THE PLANET'S OCEANS AND REDUCE WASTE, COCKTAIL STRAWS AND TO-GO BAGS ARE AVAILABLE ONLY ON REQUEST.

