

# serëa

COASTAL CUISINE

BY CHEF JOJO RUIZ

## SAN DIEGO RESTAURANT WEEK \$65

### 1ST COURSE

CHOICE OF

MUSHROOM KOFTA ✓

POMEGRANATE, PINENUT, TAHINI, FLAT BREAD

SEARED SCALLOP

CAULIFLOWER PUREE, PANCETTA BREAD CRUMBS

GREEK SALAD

TOMATO, PEPPERS, CUCUMBER, RED ONION, FETA, MEDITERRANEAN OLIVES

### 2ND COURSE

CHOICE OF

GRILLED LAMB CHOPS

MARBLE POTATO, CHARRED EGGPLANT PUREE, CHERMOULA, MUSTARD GREENS

SEAFOOD KAKAVIA

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

MUSHROOM RISOTTO ✓

WILD MUSHROOMS, CRISPY SHALLOTS, CITRUS HERBS

\*CAN BE MADE VEGAN

### 3RD COURSE

CHOICE OF

CREMA CATALANA

CITRUS INFUSED CUSTARD, FRESH FRUIT AND BERRIES, MINT

LIMONCELLO TART ✓

BRÛLÉE MERENGUE AND FRESH BERRIES

✓ VEGAN