

serëa

COASTAL CUISINE

BY CHEF JOJO RUIZ

SAN DIEGO RESTAURANT WEEK \$85

1ST COURSE

CHOICE OF

CHARCOAL GRILLED OCTOPUS 🌱

MARBLE POTATO, RED ONION, SUMAC, OLIVE, RED CHIMICHURRI

CRISPY EGGPLANT 🌱 ✓

ZA'ATAR CASHEW PURÉE, TOMATO CONSERVA, FRESH HERBS

MEDITERRANEAN CHOP SALAD 🌱

SEASONAL GREEN, ARTICHOKE, SUNDRIED TOMATOES, CONFIT TUNA, OLIVES,
KEFALOTYRI CHEESE, POMEGRANATE DRESSING

2ND COURSE

CHOICE OF

PAN ROASTED
BIG GLORY BAY SALMON 🌱

BUTTERED ASPARAGUS, CAVIAR BEURRE BLANC

GRILLED LAMB CHOPS 🌱

MARBLE POTATO, MUSTARD GREENS, CHARRED EGGPLANT PURÉE, CHERMOULA

MUSHROOM KOFTA PLATTER ✓

MUSHROOM KOFTA, BABA GANOUSH, HUMMUS, TOMATO CUCUMBER SALAD, FLAT BREAD

3RD DESSERT

CHOICE OF

CREMA CATALANA

CITRUS INFUSED CUSTARD, FRESH FRUIT AND BERRIES, MINT

SARAGLI ✓

NUT & DATE PASTRY PINWHEEL, VANILLA GELATO, ORANGE OUNZO SYRUP



VEGETARIAN



VEGAN



GLUTEN FREE