

Welcome to



WHERE FLAVOR TAKES ITS TIME

Executive Chef Yadira Cuevas invites
you to enjoy your experience at
Slowly, where the pace is easy,
laughter flows freely, and every dish is
crafted with fresh, flavorful ingredients.



SLOWLY SAN DIEGO

www.slowlysd.com

SLOW STARTERS

Puccia Bread & Spreads **HOUSE FAVORITE**

our popular light and fluffy bread with a crispy crust
served with our signature whipped feta, whipped
eggplant & house butter (v) 15.90

add vegetable crudite 8

Oysters

half a dozen fresh oysters, served with
herb mignonette & lemon (gf) MP

Slow Dancin' Shrimp

coconut crusted, served on a bed of arugula &
sweet coconut chili sauce 20

Tuna Crudo

sushi grade tuna, cucumber, poke sauce, chili oil,
sesame seeds, onion aioli, pea green shoots (gf) 24

Whiskey Sizzle Kabobs

skirt steak, onion, bell peppers, potato medley,
apple whiskey glaze (gf) 22

Whipped Feta & Chill

served with roasted broccolini, sweet harissa
sauce, spiced pine nuts (gf, v) 18.50

Black Mussels & Clams

Mexican chorizo, cream, white wine, tomatoes,
cilantro, served with toasted points 19.50

Roasted Artichokes

whipped eggplant, capers, lemon oil, served with
crostini (v) 19

SALADS

Heirloom Carrot Ribbons

asparagus, pickled beets, orange, Fresno chili with
poppy seed dill dressing (gf, v) 18.50

Roasted Beet Salad

whipped goat cheese and labne, pomegranate
vinaigrette, arugula, pistachio dukkah, pomegranate
seeds (gf, v) 18.50

Slowly's Signature Caesar

crisp romaine, herbaceous Caesar dressing &
parmesan crisps, served with crostini 17.50

20% GRATUITY WILL BE ADDED
TO PARTIES OF 6 OR MORE

*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food-borne illness.

Make sure to notify your server of any allergies or dietary restrictions.

gf=Gluten Free vg=Vegan v = Vegetarian MP = Market Price



MASTERFUL MAINS

Yadi’s Signature Chicken

10 oz. herb marinated breast, cauliflower puree, sauteed asparagus, chimichurri sauce (gf) 30.50

Leisurely Burger

8 oz. angus beef patty, poblano aioli, marinated grilled panela, pickled onion, arugula, served with french fries 24

Branzino

butterflied with citrus butter-sage sauce served with choice of side (gf) MP

Green Pipian Salmon

pan-seared, pistachio pipian mole, delicate squash, pickled red onions, sesame seeds (gf) 38

Arrachera

grilled marinated skirt steak, roasted cambray onions, chimichurri sauce & french fries 42

Sweet & Slow Pork Chop

marinated pork with guajillo pepper sauce, served with broccolini, sweet potato puree, sweet citrus harissa sauce (gf) 37.50

Slowly Mole Mushrooms

roasted maiitake, crispy smashed potatoes. chef’s signature mole sauce, arugula (gf)(veg)(v) 29.50

Fire & Cream Gnocchi

housemade potato gnocchi, chorizo, bell peppers, tomato puree, topped with stracciatella and basil 28.50

Meltingly Tender Lamb

braised lamb shank served over mashed potatoes, roasted rainbow carrots, red wine jus and herbs (gf) 44

Poblano Pappardelle

egg pasta, burrata poblano sauce, capers, parmesan cheese, crispy guanciale, pickled onions 28

Huitlacoche & Wild Mushroom Risotto

arborio rice, roasted chanterelle, crispy pancetta, parmigiano reggiano (gf) 29.50

SIDES

Chicken 12

Shrimp (4) 10

Salmon 14

Skirt Steak 14

Sweet Potato Puree 8

Truffle Fries 12

Broccolini 10

Seasonal Veggies 8

Crispy Smashed Potatoes 8

Roasted Rainbow Carrots 9.50

Housemade Puccia Bread & Butter 8.50

DELIBERATELY DESSERTED

All desserts are handmade by Chef Yadira.

Chef’s Gelato

Chef Yadira’s handmade Michoacán inspired ice creams (gf) 10
seasonal flavors, please ask your server

Pay de Queso

Maria’s cookie pie crusted ricotta and vanilla bean cheesecake topped with blackberry sauce and fresh fruit 14

Craveable Creme Brulee

vanilla bean, cinnamon and orange custard topped with fresh fruit (gf) 14

Chocolate Basque Cheesecake

lusciously creamy chocolate center with signature burnt edges. (gf) 14