

Welcome to



WHERE FLAVOR TAKES ITS TIME

We hope you enjoy your experience at Slowly, where the pace is easy, laughter flows freely, and the flavors are fresh.



www.slowlysd.com

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

SLOW STARTERS

Puccia Bread & Spreads

our popular light and fluffy bread with a crispy crust served with our signature whipped feta, whipped eggplant & house butter (vg) 14.50



Oysters

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

Slow Dancin' Shrimp

coconut crusted, served on a bed of arugula & sweet coconut chili sauce 19

Tuna Crudo

sushi grade tuna, cucumber, poke sauce, chili oil, sesame seeds, onion aioli, pea green shoots (gf) 23

Whiskey Sizzle Kabobs

skirt steak, onion, bell peppers, potato medley, apple whiskey glaze (gf) 20

Whipped Feta & Chill

served with roasted broccolini, sweet harissa sauce, spiced pine nuts (gf) 17

Pleasure Pork Sliders

slow-cooked shredded marinated pork, crispy onions, pickles & sweet onion aioli, served with fries 18

Tortitas de Papa

served with a creamy poblano sauce & apple salad 14

Black Mussels & Clams

Mexican chorizo, cream, white wine, tomatoes, cilantro, served with toasted points 18

Roasted Artichokes

whipped eggplant, capers, lemon oil, served with crostini 17.5

Slowly Handmade Flatbread

seasonal ingredients, ask server for details MP

Greek Braised Cauliflower

aromatic cinnamon-tomato sauce, whipped feta (gf) 17

SALADS

Heirloom Carrot Ribbons

asparagus, pickled beets, orange & Fresno chili with poppy seed-dill dressing (gf) 17

Beets Me!

heirloom cherry tomatoes, beets, sesame vinaigrette, stracciatella, pistachios, fig-miso glaze (gf) 17

Slowly's Signature Caesar

crisp romaine, herbaceous Caesar dressing & parmesan crisps, served with crostini 16

*CONSUMING RAW OR UNDERCOOLED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
MAKE SURE TO NOTIFY YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS
GF=GLUTEN FREE V=VEGAN VQ=VEGETARIAN MP=MARKET PRICE

MASTERFUL MAINS

Yadi’s Signature Chicken

herb marinated breast, cauliflower puree, sauteed asparagus, chimichurri sauce (gf) 28

Sea Bass & Clams

tri-color quinoa with veggies, creamy saffron sauce, house chili oil (gf) 35.5

Leisurely Burger

poblano aioli, marinated grilled panela, pickled onion, arugula, served with fries 21

Branzino

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

Seasonal Salmon

fig-miso glazed, celery root puree, served with roasted broccolini (gf) 35.5

Slowly Mole-y Mushrooms

roasted maitake mushrooms, crispy potatoes, mole sauce, arugula (gf, v) 25.5

Arrachera

grilled marinated skirt steak, roasted cambray onions, chimichurri sauce & fries 39.5

Sweet & Slow Pork Chop

marinated pork with guajillo pepper sauce, served with roasted veggies,
sweet potato puree, sweet citrus harissa sauce (gf) 34

Mediterranean Stuffed Pepper

braised lamb and mixed veggies, served over cranberry-wild rice,
topped with goat cheese sauce and candied pistachios (gf) 29.5

Seasonal Gnocchi

housemade potato gnocchi, chorizo, bell peppers, tomato puree,
topped with stracciatella and basil 27

Meltingly Tender Lamb

braised lamb shank served over mashed potatoes, roasted rainbow carrots,
red wine jus and herbs (gf) 40

Poblano Pappardelle

egg pasta, burrata poblano sauce, capers, parmesan cheese,
crispy guanciale, pickled onions 26

Seasonal Saffron Risotto

roasted seasonal mushrooms, marinated bell peppers (gf) 26

SIDES

Crispy Smashed Potatoes 8
Truffle Fries 10
Roasted Rainbow Carrots 9
Broccolini 9

Seasonal Veggies 7
Sweet Potato Puree 8
Housemade Puccia Bread & Butter 7

DELIBERATELY DESSERTED

All desserts are handmade by Chef Yadira.

Chef’s Gelato

Chef Yadira’s handmade Michoacán inspired ice creams (gf) 10

Craveable Creme Brulee

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

Pay de Queso

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

Chocolate Basque Cheesecake

ultra creamy chocolate filling with burnt outer edges (gf) 14