

Welcome to

# SLOWLY

restaurant & lounge

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](http://www.slowlysd.com)

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

## 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 (v) 15.90

add vegetable crudite \$8

### 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 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

### Pleasure Pork Sliders

slow-cooked shredded marinated pork, crispy onions, pickles & sweet onion aioli, served with fries 20

### Tortitas de Papa

served with a creamy poblano sauce & apple salad (v) 14.50

### 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

### Slowly Handmade Flatbread

seasonal ingredients, ask server for details MP

### Greek Braised Cauliflower

aromatic cinnamon-tomato sauce, whipped feta (gf, v) 17.50

## SALADS

### Heirloom Carrot Ribbons

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

### Beets Me!

heirloom cherry tomatoes, beets, sesame vinaigrette, stracciatella, pistachios, fig-miso glaze (gf, v) 18.50

### Slowly's Signature Caesar

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



# MASTERFUL MAINS

## Yadi's Signature Chicken

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

## Sea Bass & Clams

tri-color quinoa with veggies, creamy saffron sauce, house chili oil (gf) 39.5

## Leisurely Burger

poblano aioli, marinated grilled panela, pickled onion, arugula, served with fries 24

## Branzino

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

## Autumnal Salmon

roasted butternut squash, mole sauce, pickled onions and sesame seeds (gf) 38

## Slowly Mole-y Mushrooms

roasted maitake mushrooms, crispy potatoes, mole sauce, arugula (gf, vg) 28.50

## Arrachera

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

## Sweet & Slow Pork Chop

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

## Mediterranean Stuffed Pepper

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

## Saffron Risotto

roasted seasonal mushrooms, marinated bell peppers (gf) 28.50

# SIDES

**Crispy Smashed Potatoes** 8

**Truffle Fries** 12

**Roasted Rainbow Carrots** 9.50

**Broccolini** 10

**Seasonal Veggies** 8

**Sweet Potato Puree** 8

**Housemade Puccia Bread & Butter** 8.50

**Chicken** 12

**Shrimp (4)** 10

**Salmon or Skirt Steak** 14



# 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