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.

SLOWLY SAN DIEGO

www.slowlysd.com

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

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

Hummus
escabeche vegetables, za'atar, sumac, toasted points (gf, v) 15

SALADS

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

Citurs Fattoush
artisan romaine, cherry tomatoes, cucumbers, orange supremes, red radish, minted labneh, pita chips, lemon-sumac vinaigrette (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

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

Green Mole Salmon
pan-seared, pistachio mole, roasted spring onions and asparagus (gf) 38

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

Summer Corn Risotto
smoked Gouda, fresh squash blossoms, truffle oil (gf) 29.50

SIDES

Chicken 12	**Truffle Fries** 12
Shrimp (4) 10	**Broccolini** 10
Salmon or Skirt Steak 14	**Seasonal Veggies** 8
Sweet Potato Puree 8	**Crispy Smashed Potatoes** 8
Housemade Puccia Bread & Butter 8.50	**Roasted Rainbow Carrots** 9.50

DELIBERATELY DESSERTED

All desserts are handmade by Chef Yadira.

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

flavors: vanilla, chocolate, burnt honey & pistachio,
strawberry, dulce de leche, raspberry-orange

Pay de Queso
Maria's cookie pie crusted ricotta
and vanilla bean cheesecake topped
with blackberry sauce and fruit 14

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

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