

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.



@slowlysandiego

www.slowlysd.com



1520 Garnet Ave.
San Diego, CA 92109
(858) 352-6080

SLOW STARTERS

Oysters MP

half a dozen fresh oysters, served with herb mignonette sauce & lemon

Slow Dancin' Shrimp 19

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

Tuna Crudo 23

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

Whiskey Sizzle Kabobs 20 GF

skirt steak, onion, bell peppers, potato medley, apple whiskey glaze

Whipped Feta & Chill 16

roasted broccolini, sweet harissa sauce, spiced pine nuts

Pleasure Pork Sliders 18

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

Tortitas de Papa 14

served with a creamy poblano sauce & apple salad

Slowly Handmade Flatbread

seasonal ingredients, ask your server for details

SALADS

Carrot Salad 17

shaved heirloom carrots, asparagus, pickled beets, orange & Fresno chili with poppy seed-dill dressing

Seasonal Burrata Salad 18.50

butternut squash puree, grilled pear, za'atar marinated olives, arugula, fig miso glaze, pomegranate seeds, pine nuts

Slowly's Signature Caesar 16

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

SIDES

Seasonal Veggies 7

Crispy Smashed Potatoes 7

Sweet Potato Puree 8

Truffle Fries 10

Housemade Puccia Bread & Butter 7

Crispy Portobello Mushroom 10

*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

MASTERFUL MAINS

Yadi's Signature Chicken 28

herb marinated breast, cauliflower puree, sauteed asparagus, chimichurri sauce

Sea Bass & Clams 35.5

tri-color quinoa with veggies, creamy saffron sauce, house chili oil

Leisurely Burger 21

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

Branzino MP

butterflied branzino topped with citrus butter-sage sauce

Slowly Mole-y Mushrooms 24.5

roasted maitake mushrooms, crispy potatoes, mole sauce, arugula

Arrachera 38

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

Sweet & Slow Pork Chop 34

marinated pork with guajillo pepper sauce, served with roasted veggies, sweet potato puree, sweet citrus harissa sauce

Mediterranean Stuffed Pepper 29.5

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

Seasonal Salmon Risotto 34.5

pan-seared salmon served over butternut squash and sun-dried tomatoes, topped with fried capers

Meltingly Tender Lamb 40

braised lamb shank served over creamy polenta, roasted rainbow carrots, red wine jus and pomegranate seeds

Poblano Pappardelle 26

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

DELIBERATELY DESSERTED

All desserts are handmade.

Chef's Gelato 10

Chef Yadira's handmade Michoacán inspired ice cream

Craveable Creme Brulee 14

vanilla bean, cinnamon and orange custard topped with fresh fruit

Pay de Queso 14

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

Table Tart 14

vanilla and cinnamon crust layered with dulce de leche and pumpkin cream topped with caramelized orange slices and pistachios

ABOUT THE CHEF

Slowly Restaurant & Lounge's Executive Chef Yadira Rosario Cuevas has spent more than 10 years working in the culinary industry, but brings with her a lifetime of passion for the art of cooking, which was passed down to her through generations of rich culture and family traditions. Chef Yadira's menu focuses on Mediterranean cuisine with regional Baja influences, where each bite is carefully curated to instill a moment of bliss.

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