

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



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

SLOW STARTERS

Puccia Bread & Spreads 14.50 vg

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



Oysters MP gf

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 gf

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 gf

served with 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

Black Mussels & Clams 18

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

Burrata Mint Bliss 17.50

tomato-mint jam, arugula, white balsamic glaze, spiced pine nuts, served with crostini

Slowly Handmade Flatbread

seasonal ingredients, ask your server for details

SALADS

Carrot Salad 17 gf

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

Grecian Breeze Salad 16.5 gf

red and green cabbage, arugula, cherry tomato, olives, feta cheese, house made Greek dressing

Slowly's Signature Caesar 16

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

MASTERFUL MAINS

Yadi's Signature Chicken 28 gf

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

Sea Bass & Clams 35.5 gf

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 gf

butterflied branzino topped with citrus butter-sage sauce served with a side of your choice

Slowly Mole-y Mushrooms 24.5 gf v

roasted maitake mushrooms, crispy potatoes, mole sauce, arugula

Arrachera 39.50

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

Sweet & Slow Pork Chop 34 gf

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

Mediterranean Stuffed Pepper 29.5 gf

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

Seasonal Salmon Gnocchi 35.5

potato gnocchi, peas, corn and curry sauce, cotija cheese

Meltingly Tender Lamb 40 gf

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

Poblano Pappardelle 26

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

Spring Garden Risotto 26 gf

pea and mint puree, pecorino cheese, roasted asparagus, sun dried tomatoes

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.

Chef's Gelato 10 gf

Chef Yadira's handmade Michoacán inspired ice creams

Craveable Creme Brulee 14 gf

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

Chocolate Basque Cheesecake 14 gf

ultra creamy chocolate filling with burnt outer edges