

serëa

COASTAL CUISINE

BY CHEF JOJO RUIZ

SAN DIEGO RESTAURANT WEEK

\$60

APPETIZER CHOICE OF

THE GREEK SALAD

TOMATO, PEPPERS, CUCUMBER, RED ONION, MARINATED FETA, MEDITERRANEAN OLIVES

LOCAL HALIBUT CEVICHE

CUCUMBER, AVOCADO, LIMON, COCONUT, AGAVE PICKLED SERRANO, SPRING ONION

GRILLED LAMB RIBS

VADOUVAN TZATZIKI, PICKLED CUCUMBER, PEPPER

ENTREE CHOICE OF

SWORDFISH

FARMERS MARKET EGGPLANT SALAD, GOLDEN RAISIN, MINT, FIRE ROASTED BABAGANOUSH

8oz FILET

BAGNA CAUDA, BLISTERED TOMATO, ARUGULA

ZUCCHINI PESTO CAVATAPPI

EGGPLANT, BLISTERED CHERRY TOMATO, ALMOND PARMESAN

DESSERT

NIGHTLY SELECTION OF
SEASONAL DESSERTS



HOTEL DEL CORONADO®