

Pearl of the Ocean

Santa Cruz Restaurant Week Menu \$25

Appetizer

Choice of:

Freshly baked paan

Griddle-baked bread served with a garlic dip

Salad rolls

Organic spring mix of sweet tempe, avocado, carrot and cucumber, in a thin rice wrapper, dressed with mango chutney

Tropical salad

Organic spring mix of cucumber, tomato and diced fresh pineapple, with orange dressing

Entrée

Choice of:

Chicken curry

Chicken drumsticks and thighs cooked in Sri Lankan ethnic spices

Fish plate

Seasonal steelhead trout topped with a special Sri Lankan curry sauce

Triple Mushroom

Grilled organic Portobello, button and shiitake mushrooms, sautéed in olive oil with bell pepper and parsley

Dessert

Choice of:

Coconut pancake

With vanilla ice cream (vegan) topped with caramelized banana

Baked pear

Organic pear with clove, ginger, almonds and cranberries, served with mango chutney

Tiramisu

*Beverage, tax and gratuity not included. No substitutions