

Pearl of the Ocean

Lovingly prepared Ayurvedic healing food.

Fresh local
organic food

*Best Chef America,
Ayoma Wilen*



Appetizer (choose one):

Kottu Roti - Sri Lankan Street Food

Fresh made Roti pieces sautéed w/ Chicken & vegetable /or/ Garbanzo bean & vegetable (Vegan)

Pakorras (Vegan & Gluten Free)

Seasonal organic vegetables deep-fried in chickpea batter

Organic Carrot Salad (Vegan & Gluten Free)

Grated carrot tossed with fresh coconut, organic spring mix and rainbow cherry tomatoes.

Organic Salad Roll (Vegan & Gluten Free)

Organic: sweet tempe, avocado, spring mix wrapped in a thin rice wrapper, w/ mango chutney

Main Course (choose one):

Seasonal Root Vegetable Curry (Vegan & Gluten Free)

Seasonal root vegetables simmered with herbs until tender and delicious

Organic Kabocha Squash Curry (Vegan & Gluten Free)

Cooked in a coconut ginger sauce.

Organic Grass Fed Beef or Chicken Stew (Gluten Free)

Beef or Chicken simmered with potatoes, carrots and fresh peas in authentic spiced sauce

Wild Caught Salmon Curry (Gluten Free)

Wild salmon cooked in a flavorful authentic roasted curry sauce

Deviled Shrimp (Gluten Free)

King prawn sautéed in olive oil with bell peppers pineapple and spice

Dessert

Organic Fruit Salad - Vegan Chocolate Cake

Vegan Tapioca Pudding

All entrees are served with brown or ginger rice,
a side order of dhal, papadam and chutney

Main Course Side dishes - Coconut leek sambal, Spicy potato, Cashew and cauliflower, Kale mallam, Mixed vegetable curry, Mango almond, Eggplant moju.

Please call for reservations for this event:

736 Water St. Santa Cruz | pearloftheocean.net | 831.457.2350