

SANTA CRUZ RESTAURANT WEEK
OCT 21-28, 2020

\$45

Pearl of the Ocean Organic Restaurant

Lovingly Prepared Ayurvedic Healing Food



Fresh Local
organic food
Best Chef America,
Ayoma Wilen

APPETIZERS (choose one)

Organic Gluten Free Grass Fed Beef Sausage

Pakorras Vegan & Gluten Free

Seasonal organic vegetables deep-fried in chickpea butter

Organic Vegan & Gluten Free Beet Salad

Golden, Red, & Orange Beets, Rainbow Tomatoes, Mixed Spring Greens

Organic Avocado Salad

Organic Orange, Avocado, Carrots, Sprouts, Cranberries

MAIN COURSE (choose one)

All Gluten Free. Your choice of Mild, Medium or, Spicy.

All Entrees served with brown or ginger rice, a side order of dhal, papadam, and one vegetable side

Organic Roasted Cashew Vegetable Korma

Cashew, eggplant, potato, carrot & fresh green peas, in a mild sauce

Organic Triple Mushroom

Organic portabella, button & shiitake mushrooms

auteed with bell with pepper & spices

Organic Grass Fed Deviled Beef

Grass Fed Beef simmered overnight with bell pepper, pineapple & spices

Wild Caught King Salmon or Coconut Shrimp Curry

Wild King salmon or shrimp cooked in a flavorful authentic curry sauce

Organic Chicken Stew

Organic chicken drumsticks & organic vegetables simmered in Ayoma's special chicken curry sauce

Main Course Side Dishes. Choose 1

Coconut Leek Sambal, Spicy Potato, Cashew & Cauliflower,

Kale Mallam, Mixed Vegetable Curry, Eggplant Moju

DESSERT (CHOOSE ONE)

Chocolate Cake

Gourmet Gluten Free Cupcake with Mango & coconut frosting

Vegan, Gluten Free Tapioca Pudding

2 pc. Truffles OR 2 pc. Pate' de Fruit, Organic, Vegan,

Gluten Free Made Locally

THIS EVENT IS TO GO ONLY (No Dine In).

CALL OR COME BY RESTAURANT TO ORDER

736 Water St., Santa Cruz

pearloftheocean.net | 831.457.2350