

GATHER
BY OREN

SAMPLE A LA CARTE ITEMS

2025 / 2026



Tel. 619-402-9405

Menu items and prices are subject to change.



gathersandiego.com

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SALADS

Strawberry & Fall Greens Salad \$6

a vibrant mix of seasonal fall greens, pickled red onions, and fresh pears, finished with crumbled feta and a delicate apple balsamic vinaigrette

Israeli Chopped Salad \$6

crisp Persian cucumbers, ripe tomatoes, red onions, and parsley, lightly dressed with lemon and olive oil, topped with crunchy za'atar pita chips

Napa Cabbage & Sprouted Mung Bean Salad \$6

shaved napa cabbage, rainbow carrot julienne and sprouted mung beans, tossed in a creamy avocado lime vinaigrette

Kale Waldorf Salad \$7

tender baby kale, crisp celery, Granny Smith apples, honey glazed walnuts, and dried cranberries, dressed with a toasted pecan aioli

Heirloom Tomato & Roasted Beet Salad \$6

heirloom and sun dried tomatoes paired with roasted red beets, toasted pine nuts, sprouts, and crunchy sunflower seeds

Beet & Endive Medley \$7

braised beets, yellow and red endive, baby arugula, feta, toasted pepitas, and multicolored lentils for a hearty, colorful composition

Fresh Herbs & Cauliflower Salad \$6

romaine hearts, shaved cauliflower, and fresh parsley, garnished with toasted almonds and cashews, finished with Picual olive oil and a hint of grapefruit

SOUPS

Wild Mushroom Bisque \$7

velvety bisque of sautéed lobster mushrooms, white onions, and blanched cauliflower, enriched with coconut cream and a touch of lemongrass

Corn & Ginger Velouté \$7

creamy blend of sweet corn, sautéed sweet onions, and ginger, finished with coconut cream and a drizzle of herb oil

Kabocha & Kaffir Lime Soup \$7

roasted kabocha squash and sweet onions simmered with kaffir lime leaves, fresh ginger, and thyme, enriched with coconut cream



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APPETIZERS

Crisp Fish Cake \$7

Meyer lemon infused fish cake, panko crusted, served with ginger-kaffir lime aioli and pickled beet-ginger.

Korean Beef Bite \$8

Crisp tortilla chip topped with shredded Korean braised beef, caramelized sweet onion, and ginger aioli.

Chicken Liver Pâté \$7

Silky chicken pâté served on a crisp almond-flour cracker, finished with caramelized onions and fig-mint chutney.

Arais Pita Quarters \$8

Pita quarters stuffed with seasoned beef, served with turmeric tehini and blended chimichurri.

Short Rib Slider \$8

Braised short ribs on a soft roll with garlic confit and sweet chopped relish.

Coriander Tuna Bite \$8

Crispy rice cake topped with coriander-marinated tuna, coco amino chili, and ginger dipping sauce.

Grouper & Shaved Potato Croquetas \$7

Crispy croquetas made with fresh grouper and shaved potatoes, served with a zesty dipping sauce.

Ahi Poke \$8

Bamboo rice with wakame salad, topped with ahi tuna and sesame seeds.

Green Tamale Bite \$7

Mini green tamale cake with chopped chicken, caramelized onions, and tomatillo-cilantro dip.

Corn Soup \$6

Velvety corn soup with sweet potato, ginger, sweet onions, and coconut cream, finished with herb oil.

Wild Mushroom Bisque \$7

Creamy bisque of lobster mushrooms, white onions, and blanched cauliflower, infused with lemongrass and coconut cream.

Heirloom Tomato Gazpacho \$5

Candy heirloom tomatoes blended with lime and cucumber, served chilled with fresh chili and garlic crostini.

Beet Tartare \$7

Micro diced red and yellow beets tossed with Meyer lemon juice, black lentils, and kaffir lime aioli.

Falafel Slider \$7

Crispy herbed falafel on a soft roll with tzatziki, pickles, and red onion. vegetarian,

Mushroom Arancini \$7

Sticky rice balls filled with sautéed wild mushrooms, smoked gouda, and chives, served with truffle aioli.

Lime Chicken Taco \$7

Corn tortilla filled with pulled chicken, shaved cabbage, and mango-cilantro salsa.

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STARCH SIDES

Wild Rice \$7

Local California wild rice with roasted butternut squash, multicolor lentils, and sautéed onions, finished with fresh thyme.

Quinoa Pilaf \$6

Blanched quinoa tossed with sautéed fresh corn, white onions, ginger, and diced celery for a light, aromatic side.

Fingerling Potatoes \$7

Roasted fingerling potatoes with chopped garlic, served with a refreshing chimichurri.

Purple Puree \$6

Creamy Okinawa purple potato puree with caramelized onions for a vibrant, flavorful twist.

Smoked Freekeh \$6

Smoky freekeh sautéed with onions, diced celery, and carrots, accented with fresh thyme.

Rainbow Lentil Rice \$6

Baked basmati rice with blanched multicolor lentils, caramelized onions, and fresh parsley.

Creamy Corn Polenta \$6

Velvety corn polenta with sautéed fresh corn, sweet onions, and a hint of jalapeño.

VEGGIE SIDES

Rainbow Cauliflower \$8

Roasted rainbow cauliflower with sautéed red onions, garlic confit, drizzled with lemon tahini and topped with toasted pine nuts.

Charred Peppers \$8

Roasted baby peppers tossed with nutritional yeast, garlic confit, and a fig balsamic glaze.

Root Vegetable Gratin \$8

Thinly shaved sweet purple potatoes, celery root, sweet onions, and carrots baked to golden perfection.

Butternut & Tomatoes \$8

Roasted butternut squash and cherry tomatoes with fresh thyme, sage, and toasted pumpkin seeds.

Acorn Squash \$8

Roasted acorn squash with turmeric spiced tahini and fresh herbs.

Brussels Sprouts \$8

Smashed Brussels sprouts with nutritional yeast and garlic confit.

Wild Mushroom \$9

Sautéed golden thread mushrooms with ginger and sweet white corn.

Grilled smoked Eggplant \$8

Grilled and smoked Japanese eggplant with teardrop peppers, finished with fresh mint salsa.

Delicata Squash \$8

Roasted delicata squash with sautéed red onions, labneh, and a dusting of sumac.



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MAINS

Atlantic Salmon \$18

Slow roasted Atlantic salmon served with sautéed spinach and caramelized onions

Salmon Cakes \$21

Hand chopped salmon and herb cakes with zucchini, served over a preserved lemon chraime sauce.

Striped Bass \$28

Pan seared striped bass with a smoky cherry tomato and thyme chutney.

Local Grouper \$28

Pan seared grouper finished with a coconut tomatillo and cilantro sauce.

Ahi Tuna \$28

Pan seared coriander crusted tuna with a coco amino chili and ginger dipping sauce.

Black Cod \$26

Pan seared black cod with a rich coconut miso sauce.

Chicken Breast \$20

Sous vide chicken breast served with a vibrant corn, parsley, and pepper salsa.

Chicken Shawarma \$18

Thinly shaved Middle Eastern style chicken with sautéed onions.

Jerusalem Chicken \$18

Sautéed boneless chicken thighs with caramelized onions and curly parsley.

Grilled Chicken with Coconut-Amino Pineapple \$18

tender grilled chicken brushed with a rich coconut aminos glaze, served with caramelized pineapple, toasted cashews, and bright cilantro

Short Ribs \$28

Local IPA braised short ribs with fresh herbs and shallots.

Signature Smoked Brisket \$26

tender brisket, slow smoked to perfection, coated in our house dry rub and served with caramelized onions

Beef Kebab \$24

Herb marinated beef kebabs with caramelized onions and toasted pine nuts.

Leg of Lamb \$28

Slow roasted leg of lamb with black garlic and fresh herbs.

Moroccan Lamb Bastilla \$27

Ground lamb with sautéed onions and pine nuts, wrapped in flaky phyllo dough, served over jasmine rice.

Beef & Lamb Arais \$24

Grilled pita stuffed with a savory blend of beef and lamb, served with turmeric tahini. \$7



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