

GATHER  
BY OREN

# SAMPLE A LA CARTE ITEMS

2025 / 2026



Tel. 619-402-9405

Menu items and prices are subject to change.



[gathersandiego.com](https://gathersandiego.com)

# A LA CARTE

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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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