



**zer** *comida del alma*



# Ser restaurant

Step into a world where the art of cooking transcends the ordinary and touches the very essence of your being.

*SOUL, HEART & BEING: At Ser, we believe that food is not just sustenance for the body, but a symphony that resonates with the soul. Our plant-based restaurant is more than just a place to dine; it's a journey to discover the profound connection between what you eat and how you perceive the world around you.*

## KEY ICONS:

regarding allergies

CONTAINS SOY .....



GLUTEN FRIENDLY .....



CONTAINS NUTS .....



SPICY FOOD .....



**zer** *comida del alma*

LUNCH

•

PLANT BASED FOOD

•

DINNER

# dinner menu

## APPETIZERS

### **Pear Eggplant Gratin**

€7,500

*grilled slices of eggplant and pear, fresh mint, sunflower and black sesame seeds, served with coconut yogurt dressing infused with mint - side of sourdough bread.  
\* ask for gluten-friendly availability.*



### **Pejibaye and Hearts of Palm Ceviche**

€5,910

*pejibaye, hearts of palm, and avocado in a coconut cream, flavored with orange, lime, and curry.  
- Served with crispy fried yuca strips.*



### **Tempura Seaweed baskets**

€4,773

*filled with edamame and jalapeño dip and marinated tomato tartar in tamarind-soy sauce.*



### **Carrot Cream Soup**

€4,546

*creamy carrot soup flavored with nutmeg, topped with black sesame seeds, and celery pecan chimichurri.  
- Accompanied by grilled mini carrots.*



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• THESE PRICES DO NOT INCLUDE 10% SERVICE TAX •

# dinner menu

## APPETIZERS

### **Portobello Miso Carpaccio**

₺8,182

*thinly sliced portobello mushrooms marinated for 24 hours in miso dressing, topped with sunflower seeds, arugula.*



*- served with sourdough bread.*

*\*ask for gluten-friendly availability.*

### **Juicy Oysters**

₺6,819

*marinated and fried oysters served with a choice of chipotle sauce and/or cilantro aioli.*



### **Wrapped Asparagus**

₺5,364

*seared asparagus wrapped in smoked cured rice paper, served over creamy mint, tahini, and white bean purée, topped with pistachio herby lime zest crumble.*



*- Accompanied by sriracha mayonnaise drops.*

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# dinner menu

## MAIN COURSES

### **Tofrijo**

*basmati rice, seasoned red beans, pico de gallo, fried tofu and avocado, topped with a basil, parsley, and cashew pesto.*

₡7,273



### **Grilled Cabbage**

*grilled cabbage in barbecue chimichurri sauce, served over a smoked pasilla pepper, tomato, white bean, and tahini cream -topped with celery pecan chimichurri and lime juice.*

₡5,910



### **Asian Salad**

*arugula, mint, golden sautéed mushroom mix, cucumber, chives, seaweed, avocado, edamame, marinated and roasted sushi rice, shiitake pecan crumble.  
- Tamarind soy dressing.*

₡10,682



### **Poke Tower**

*sushi rice, Swiss chard, sautéed tofu, edamame, carrot, seaweed, cucumber, avocado, radish, sesame seeds  
- soy miso dressing and a side of pineapple - jalapeño sauce.*

₡7,273



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# dinner menu

## MAIN COURSES

### **Pad Thai**

€8,410

*soba, carrot and zucchini noodles, chives, ginger, sweet chili, red cabbage, and white mushrooms, served on a bed of Swiss chard, dressed in tamarind and soy sauce. Topped with watercress, toasted peanuts, black and white sesame seeds. - Side of creamy peanut sauce*  
\*gluten free option.



### **Gnocchi**

€12,273

*carrot cream gnocchi flavored with sumac, cumin, and miso, with tahini-coconut yogurt and pistachio | basil | cilantro pesto. Topped with mint leaves, orange zest, and crispy pistachio and sesame seeds.*



### **Asian Carbonara**

€12,910

*fettuccini in a creamy almond tofu sauce, edamame, portobello and white mushrooms, garnished with arugula, red chili flakes (\*optional), and crispy smoked thin slices of carrot. \*Gluten free option.*



### **Porcini Risotto**

€11,773

*creamy white mushroom and porcini risotto with caramelized onions, sautéed chives, toasted sunflower seeds, shredded pejibaye - topped with a toasted mozzarella crust.*



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## SIDES

Arugula Salad   Pico de Gallo	€3,637   €2,273
Basmati Rice   Sushi Rice	€2,410   €2,410
Red Beans   Extra Sauce	€2,273   €1,546
Avocado   Sourdough Bread	€2,410   €3,082
Yuca Chips   French Fries	€2,273   €2,569
Fried Tofu   Sautéed Tofu	€3,637   €2,569

## DESSERTS

<b>Cocoa and Cream Tartufo</b>	€6,137
<i>velvety cocoa and cream tartufo, filled with cashew butter and drizzled with caramelized miso.</i>	  
<b>Chocolate Tart</b>	€6,364
<i>(cold) dark chocolate tart with a base of almond, coconut, and cocoa crust, topped with coconut yogurt and passion fruit sauce.</i>	  
<b>Chocolate Panna Cota</b>	€6,819
<i>paired with pistachio and banana ice cream.</i>	 
<b>Coconut Tart</b>	€6,591
<i>(raw) soft rich coconut tart with dried cranberry cashew. - Based crust, topped with blueberry sauce.</i>	 

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