

# LIONFISH

MODERN COASTAL CUISINE

BY CHEF JOJO RUIZ

## GROUP DINING

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### RESTAURANT PROFILE

Located inside the Pendry Hotel in the heart of San Diego's famed Gaslamp Quarter, Lionfish is a design-driven hotspot that offers modern coastal cuisine featuring fresh-catch cooking and seasonal ingredients, all prepared with innovative twists. The menu, featuring both sustainable seafood and prime meats, toys with guests' taste buds with its casual yet complex offerings. With light, fresh appetizers and an array of small, sharable plates, Lionfish and its buzzing bar scene are a place to see and be seen.

A private dining area will be available on the second floor of the restaurant, able to accommodate larger parties, events and mixers.

Lionfish is not only a culinary destination, but also a home for hand-crafted cocktails, all of which are carefully prepared by high-end mixologists in the restaurant's rambunctious bar, accessible directly off 5th Ave. in the bustling neighborhood.

### DINING ROOM / RESTAURANT FEATURES

- Full-Service Bar
- State-of-the-Art Sound System
- Private Entrance off 5th Ave.
- Patio Area: 16 Seated
- Bar Area: 26 Seated
- Main Dining Room: 116 Seated
- Private Dining Room: 48 or 50 Seated



To get started, please contact Pendry Sales at 619-738-7011 or email [psdcatering@pendryhotels.com](mailto:psdcatering@pendryhotels.com)

Large Party Menus required for groups of 10 or more.

# LIONFISH

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## \$60 Tasting Menu

### SHARED FOR THE TABLE

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#### TAJIN SEARED ALBACORE

Finger Lime, Daikon Radish, Crispy Onions, Ponzu

#### PORK BELLY SOM TUM

Green Papaya, Chilis, Cucumber, Peanut, Nuoc Cham

### GREENS

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#### KALE SALAD

Carrot, Sesame Seed, Hen Egg, Parmesan, Avocado,  
Pickled Shallots, Tahini Dressing

### CHOICE OF ENTREE

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#### SEASONAL MARKET FISH

Orange, Fennel, Almond, Cauliflower, Tahini, Chermoula

#### HALF-ROASTED MARY'S CHICKEN

Black Trumpet Sauce, Salsify, Black Garlic, Swiss Chard

### SIDES SHARED FOR THE TABLE

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#### BROCCOLI RAAB

Chili-Soy, Lemon, Parmesan

#### PATATAS BRAVAS

Harissa Aioli, Charred Scallion

### CHEF'S SELECTION OF NIGHTLY DESSERTS

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\*Menu Items are Subject to Change without Notice based on Availability\*

All non-exclusive reservations are subject to prevailing tax, 24% Banquet Service charge.  
All exclusive/full-venue buyouts are subject to prevailing tax, 24% Banquet Service charge.



# LIONFISH

MODERN COASTAL CUISINE

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## \$70 Tasting Menu

### SHARED FOR THE TABLE

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#### TAJIN SEARED ALBACORE

Finger Lime, Daikon Radish, Crispy Onions, Ponzu

#### CRISPY ROCK SHRIMP

Gochujang, Japanese Style Aioli

#### DUCK CONFIT TOSTADOS

Foie Gras Crema Mexicana, Charred Scallion, Savoy Cabbage

### GREENS

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#### KALE SALAD

Carrot, Sesame Seed, Hen Egg, Parmesan, Avocado, Pickled Shallots, Tahini Dressing

### CHOICE OF ENTREE

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#### SEASONAL MARKET FISH

Orange, Fennel, Almond, Cauliflower, Tahini, Chermoula

#### HALF-ROASTED MARY'S CHICKEN

Black Trumpet Sauce, Salsify, Black Garlic, Swiss Chard

#### 8 OZ. FILET MIGNON

Blistered Tomatoes, Demi Glacé, Arugula

### SIDES SHARED FOR THE TABLE

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#### BROCCOLI RAAB

Chili-Soy, Lemon, Parmesan

#### PATATAS BRAVAS

Harissa Aioli, Charred Scallion

### CHEF'S SELECTION OF NIGHTLY DESSERTS

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# LIONFISH

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## \$80 Tasting Menu

### SHARED FOR THE TABLE

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#### SPICY GRILLED OCTOPUS

Fermented Chile, Crispy Garlic, Marble Potatoes, Cilantro Aioli

#### BIG EYE TUNA PIZZA

Truffle Mustard, Red Onions, Micro Shiso

#### CRISPY ROCK SHRIMP

Gochujang, Japanese Style Aioli

#### PORK BELLY SOM TUM

Green Papaya, Chilis, Cucumber, Peanut, Nuoc Cham

### GREENS

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#### KALE SALAD

Carrot, Sesame Seed, Hen Egg, Parmesan, Avocado, Pickled Shallots, Tahini Dressing

### CHOICE OF ENTREE

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#### SEASONAL MARKET FISH

Orange, Fennel, Almond, Cauliflower, Tahini, Chermoula

#### HALF-ROASTED MARY'S CHICKEN

Black Trumpet Sauce, Salsify, Black Garlic, Swiss Chard

#### 8 OZ. FILET MIGNON

Blistered Tomatoes, Demi Glacé, Arugula

### SIDES SHARED FOR THE TABLE

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#### BROCCOLI RAAB

Chili-Soy, Lemon, Parmesan

#### PATATAS BRAVAS

Harissa Aioli, Charred Scallion

### CHEF'S SELECTION OF NIGHTLY DESSERTS

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