



FOR IMMEDIATE RELEASE

Savor Spring Flavors at Serëa Coastal Cuisine With Vibrant New Menu Additions



The seasonal lineup includes an array of new vegan dishes, offering something for every palate.

SAN DIEGO – April 14, 2025 – [Serëa Coastal Cuisine](#), [Clique Hospitality](#)'s premier sea-to-table culinary experience offering panoramic ocean views at the iconic Hotel del Coronado, will debut more than a dozen new selections showcasing seasonal flavors and ingredients, available starting this Thursday, April 17.

Photos available for download [here](#), credit Robert Reyes

Created by Executive **Chef JoJo Ruiz**, new salads and starters include **grilled spring salad**, made with grilled radicchio, fennel, broad bean, smoked almonds and purple haze goat cheese tossed with a saba vinaigrette, priced at \$24; **ibérico jamón**, cured pork with a tomato-garlic spread served on grilled focaccia, priced at \$66; **lamb tartar** with beets, breakfast radish, an herb salad and vadouvan yogurt served with pita chips, priced at \$27; **swordfish "pitatacos"** with Mama Lil's pickled peppers, red onion and cornichon, accompanied by a mint and cilantro salad topped with harissa aioli, priced at \$28. Two new crudo selections include the **whole snapper tiradito**, with marinated onion and baby pepper, oregano and ladolemono, priced at \$55; and the **halibut ceviche**, made with cucumber, lime, avocado, agave-pickled serrano and spring onions with coconut leche de tigre, priced at \$28.

New seafood entrees include the **"Greek Freak" crusted tuna**, with crispy dolamas, garlic lemon yogurt and an olive and pepper relish, priced at \$49; **grilled swordfish piccata**, with horta, lemon, Greek oregano, capers and an avgolemono sauce, priced at \$52; **halibut ala spetsiota**, with tomatoes, Mediterranean olives, ras el hanout and olive bread crumbs, priced at \$50; and **spicy lobster rigatoni**, made with Maine lobster, Calabrian chilies and a tomato vodka cream sauce, priced at \$75. The land section will highlight new entrees like the **Greek-style grilled chicken** with oregano, lemon potatoes, caramelized fennel, dill and a preserved lemon mustard sauce, priced at

\$42; **pork secreto**, served with gigante beans, horta, a roasted tomato salsa and red mustard frill, priced at \$64; and **16-ounce wagyu New York surf and turf** with jumbo prawns and grilled market vegetables, finished with a béarnaise sauce, priced at \$150.

New vegetable dishes include **beet salad**, made with roasted beets, almond ricotta, citrus, smoked almonds, mustard greens, strawberry powder and sherry vinaigrette, priced at \$23; **wood-roasted cauliflower** with crispy chickpeas, marcona almond salsa and a pepper romesco, priced at \$24; **mushroom kofta**, a mushroom meatball served with pomegranate, pine nuts, tahini and flat bread, priced at \$24; a side of **crispy eggplant** with Za'atar cashew puree, tomato conserva and fresh herbs, priced at \$18; and **twice-baked eggplant** served with potatoes, pearl onions, urfa crunch, almond ricotta, herb tahini and dairy-free "parmesan," priced at \$32.

Serêa Coastal Cuisine is open for breakfast from 7:30 to 11:30 a.m. Monday through Friday and 7:30 to 10:30 a.m. on Saturday and Sunday; for brunch from 10:30 a.m. to 2 p.m. on Saturday and Sunday; and for dinner from 5 to 9 p.m. on Monday through Thursday; 5 to 10 p.m. on Friday; 4 to 10 p.m. on Saturday and 4 to 9 p.m. on Sunday. Reservations are highly recommended and available at www.SereaSanDiego.com or by calling 619-522-8818.

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About Serêa Coastal Cuisine

Located at the iconic Hotel del Coronado in San Diego, [Serêa Coastal Cuisine](#) pairs unmatched coastal views with an upscale, sustainable, sea-to-table culinary experience. James Beard Foundation Fresh Catch Leader and Executive Chef JoJo Ruiz has created a menu of seafood dishes with Mediterranean flair and other specialties complemented by seasonal ingredients from the best of the region's oceans, farms and fields. An eclectic beverage program features specialty cocktails with fresh ingredients, such as its acclaimed \$150 Fugu Del – Belvedere Vodka, Pavan liqueur, rose water tea, yuzu and Dom Pérignon served with a bump of caviar – making Serêa a desirable locale to toast to a special occasion or wind down to the soothing sounds of the ocean alongside family or friends. Serêa Coastal Cuisine is open for breakfast from 7:30 to 11:30 a.m. on Monday through Friday and 7:30 to 10:30 a.m. on Saturday and Sunday; for brunch from 10:30 a.m. to 2 p.m. on Saturday and Sunday; and for dinner from 5 to 9 p.m. on Monday through Thursday; 5 to 10 p.m. on Friday; 4 to 10 p.m. on Saturday and 4 to 9 p.m. on Sunday. The Sunset Bar is open from 5 to 9 p.m. on Monday through Thursday; from 5 to 10 p.m. on Friday; from 7:30 a.m. to 10 p.m. on Saturday; and from 7:30 a.m. to 9 p.m. on Sunday. For more information or to make a reservation, visit the website at www.sereasandiego.com, and follow Serêa on [Facebook](#) and [Instagram](#).

About Clique Hospitality

[Clique Hospitality](#), founded by hospitality innovator Andy Masi in 2014, has conceptualized nearly two dozen nightlife and dining destinations in Las Vegas, San Diego, Newport Beach, Chicago and Delray Beach, Florida. The company's Las Vegas day and nightlife portfolio includes [The Barbershop Cuts & Cocktails](#) and [CliQue Bar & Lounge](#) at The Cosmopolitan of Las Vegas; [Easy's Cocktail Lounge](#) at ARIA Resort & Casino; [Eight Lounge](#) and [Gatsby's Cocktail Lounge](#) at Resorts World Las Vegas; and [DAYLIGHT Beach Club](#) at Mandalay Bay Resort and Casino; [Bel-Aire Lounge](#), [Bel-Aire Backyard](#) and [Wax Rabbit](#) at Durango Casino & Resort; [Rouge Room](#) at Red Rock Casino Resort and Spa; and [Caspian's](#) at Caesars Palace. The company's Las Vegas dining portfolio includes [Mijo Modern Mexican](#) at Durango Casino & Resort; [Bottiglia Cucina & Enoteca](#) and [Borracha Mexican Cantina](#) located at Green Valley Ranch Resort Spa and Casino in Henderson; [Side Piece Pizza](#) at Red Rock Casino Resort and Spa in Summerlin; [Tailgate Social Sports Bar & Grill](#) at Palace Station Hotel and Casino; and [Proper Eats Food Hall](#) at ARIA Resort & Casino. Clique Hospitality's Southern California day and nightlife destinations include [Oxford Social Club](#) and [The Pool House](#) at Pendry San Diego. Clique's San Diego restaurant portfolio includes [Joya Kitchen](#) in La Jolla; [Lionfish Modern Coastal Cuisine](#) at Pendry San Diego; [Serêa Coastal Cuisine](#) at Hotel Del Coronado; [Temaki Bar](#) in Encinitas;

[SET Steak & Sushi](#) at Pendry Newport Beach; [Lilian's](#) and [Bing's Bar](#) at The Inn at Rancho Santa Fe; [The Kitchen](#) and [The Clubhouse](#) at Torrey Heights by Breakthrough. Clique's Chicago restaurant, [Venteux](#), is located at Pendry Chicago. More information about Clique Hospitality and the company's full portfolio is available on the website at www.cliquehospitality.com.

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