

INTERNATIONAL

WOODFIRED STEAK | SEAFOOD | RIBS

Smoke



PRIVATE DINING

DEL MAR

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Smoke

Inspired by **AYESHA CURRY** and **CHEF MICHAEL MINA**'s shared love of global travels and international cooking techniques, **INTERNATIONAL SMOKE** ignites a new spark of flavor and creativity focused on woodfired steaks, seafoods, ribs, and vegetarian entrees to create flavorful dishes that are craveable worldwide.

PRIVATE DINING

Ideal for leisure or business meetings, our private dining room accomadates up to 26 guests for a seated dinner. The restaurant is also available to reserve in its entirety.



LOCATION

3387 Del Mar Heights Rd Building 1
San Diego, CA 92130

CONTACT

Phone: 619.331.4528
Email: Info.DM@InternationalSmoke.com



HOURS OF OPERATION

Fri - Sat | 11:30am - 9:30pm
Sun, Tues - Thurs | 11:30am - 8:30pm



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No matter the occasion, we've got you covered. Check out our full suite of options for all of your private dining and special event needs.

FULL RESTAURANT

255 Seated | 350 Cocktail



PRIVATE DINING ROOM

26 Seated | 50 Cocktail



FULL PATIO

75 Seated | 100 Cocktail

DINING PATIO

55 Seated | 65 Cocktail

BAR PATIO

20 Seated | 35 Cocktail



FEUGO DINNER \$78 PER PERSON, FAMILY-STYLE

STARTERS

Select Two (Served Family Style)

AYESHA'S FRESH BAKED CORNBREAD Thai Red Curry Butter

SPICY THAI BEEF LETTUCE CUPS Thai Basil, Chili, Toasted Rice, Sweet Chili Glaze

'PEKING' SMOKED PORK BELLY BAO BUNS Cucumber, Scallion, Pork Rind, Bbq-Hoisin Sauce

TRUFFLE CAESAR VEG, CBGF Parmesan Cheese, Garlic Streusel

HEIRLOOM TOMATO & WATERMELON SALAD GF, V Whipped Burrata, Arugula Pistou,
Golden Herb-Balsamic Vinaigrette

WHOLE ROASTED CAULIFLOWER GF, V Golden Raisins, Tehina, Pistachio, Fried Shallots, Pomegranate

ADDITIONAL STARTERS \$8 / PP

SIDES

Select Two (Served Family Style)

CRAB FRIED RICE GF Scrambled Eggs, Garlic Butter

FRIED BRUSSEL SPROUTS GF Tamari Caramel, Crispy Onions

BABY BOK CHOY GF, V Ginger, Fried Shallots, Sesame Seeds

KING TRUMPET MUSHROOMS GF, V Sugar Snap Peas

GRILLED ASPARAGUS VEG, GF Preserved Lemon, Crumbled Feta Cheese

ADDITIONAL SIDES \$6 / PP

SIGNATURE ENTREES

Select Two (Served Family Style)

ST. LOUIS CUT PORK 1/2 RACK OF RIBS American Barbecue, Sliced Pickles

KOREAN BBQ SALMON GF Asparagus, Toasted Sesame, Korean Gochujang Glaze, King Trumpet Mushrooms

'SINALOAN' STYLE MARY'S CHICKEN GF Achiote, Sweet Potatoes, Avocado, Salsa macha

CHARBROILED MISO CHILEAN SEA BASS Argentinian Sweet Prawns, Floating Vegetables, Dashi Consume

CENTER-CUT FILET MIGNON GF Whipped Potato, Cipollini, Shishitos, Mushrooms, Brandy-Peppercorn Sauce

ADDITIONAL ENTREES \$14 / PP

DESSERT

ROOT BEER FLOAT Vanilla Ice Cream, Walnut Chocolate Chip Cookie

Menu Pricing Subject to Change & Not Inclusive of Beverages, Tax, 5% Setup Fee or Service Charges.

GF Gluten Free • **VEG** Vegetarian • **V** Vegan • **CBV** Can Be Vegan • **CBGV** Can Be Gluten Free

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.
Kindly be sure to inform your server/bartender of any allergies or dietary restrictions.

KEMURI DINNER \$85 PER PERSON, CHOICE OF ENTREE

AYESHA'S FRESH BAKED CORNBREAD Thai Red Curry Butter {All Guests Receive Individual Corn Bread}

STARTERS

Select Three (Served Family Style)

CRAB & THAI COCONUT SOUP Tofu, Radish, Cilantro

TRUFFLE CAESAR **VEG, CBGF** Sweet Onion Crema, Parmesan Cheese, Truffle Dressing

DOUBLE SMOKED BACON 'WEDGE' **GF** Baby Iceberg, Tomatoes, Blue Cheese, Egg, Red Onion,
Buttermilk Ranch

BAJA STYLE CEVICHE **GF** Smoked Almond, Avocado, Lemon, Lime, Cilantro, Cumin

HEIRLOOM TOMATO & WATERMELON **GF, V** Whipped Burrata, Arugula Pistou,
Golden Herb-Balsamic Vinaigrette

ADDITIONAL STARTERS \$8 / PP

ENTREES

Select Three (For Your Guest Choice)

'SINALOAN' STYLE MARY'S CHICKEN **GF** Achiote, Chili, Sweet Potatoes, Avocado, Salsa Macha

KOREAN BBQ SALMON **GF** Asparagus, Sesame Seeds, Korean Chili Glaze, King Trumpet Mushrooms

CHARBOILED MISO CHILEAN SEA BASS Argentinian Sweet Prawns, Floating Vegetables, Dashi Consume

CENTER-CUT FILET MIGNON Whipped Potato, Cipollini, Shishitos, Mushrooms, Brandy Sauce

SMOKED KOREAN STYLE PRIME BRISKET **GF** Steamed White Rice, Cucumber Kimchi, Sesame-Soy Glaze

ST. LOUIS PORK ½ RACK RIBS Choice: American Barbecue, Korean Sesame-Gochujang, Mexican Chipotle

WHOLE ROASTED CAULIFLOWER **V** Golden Raisins, Tehina, Pistachio, Pomegranate

DESSERT

Select One (Served Individually)

SUGAR & SCRIBE KEY LIME PIE Ginger Snap, Graham Crust, Whipped Cream

BANANA CREAM PIE PARFAIT 'Nilla Wafer, Banana Cream

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BEVERAGE PACKAGES

(20+ Persons, Based On 2-Hour Bar Service)

FULL BAR PACKAGE \$40 PP

2 Specialty Cocktail Options, Well Spirits, House Wines (White, Red, Sparkling), Seasonal beers
\$20 Each Additional Hour, Per Person

FULL BAR PREMIUM PACKAGE \$50 PP

2 Specialty Cocktail Options, Premium Spirits, House Wines (White, Red, Sparkling), Seasonal Beers
\$25 Each Additional Hour Per Person

WINE + BEER PACKAGE \$30 PP

House Wines (White, Red, Sparkling), Seasonal Beers
\$15 Each Additional Hour, Per Person

PREMIUM WINE UPGRADE \$15 PP

If You Do Not Wish to Select a Bar Package, All Beverage Will Be Charged Based On Consumption

CORKAGE POLICY

\$25 For Each Bottle Up to (2) Bottles (750ml)
Then \$50 For Every Additional Bottle

CAKE CUTTING / PLATING FEE

\$5 Per Person

NO VALET PARKING AVAILABLE

Please Allow Time to Find Garage Parking or Nearby Street Parking

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COCKTAIL RECEPTION PACKAGES

(Parties of 15 or More)

HAPPY HOUR

\$40 PER PERSON

Select Two Passed Canapes & Three Stationed Platters

SMOKE A LITTLE, DRINK A LITTLE

\$55 PER PERSON

Select Three Passed Canapes & Five Stationed Platters

TOAST OF THE TOWN

\$65 PER PERSON

Select Four Passed Canapes & Five Stationed Platters

Includes Ayesha's Red Curry Cornbread, Thai Red Curry Butter

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STATIONED PLATTERS

AYESHA'S RED CURRY CORNBREAD Thai Red Curry Butter

MICHAEL'S MOM'S FALAFEL & CRUDITE Hummus, Tehina, Za'atar, Tomato Jam

HEIRLOOM TOMATO & WATERMELON Whipped Burrata, Arugula Pistou, Golden Herb-Balsamic Vinaigrette

TOKYO-STYLE CHICKEN KARAAGE Spicy Mayo

RIB TIP MAC & CHEESE Cornbread Crumble

SMOKED PORK RIBS American Bbq

CHILLED SEAFOOD PLATTER Chef Seasonal Selection (Additional \$8 PP)

VANILLA CRÉME BRULEE Seasonal Fruit

FRESH BAKED COOKIES Valrhona Chocolate, Walnuts

POT DE CRÉME Cherries

PASSED CANAPES

SWEET CHILI PORK BELLY

SMOKED SHRIMP COCKTAIL

SMOKED SALMON & CUCUMBER

SHORT RIB BOSSAM

VEGGIE TOSTADA

TOM KHA SOUP SHOOTERS

CRISPY CAULIFLOWER SKEWER

FALAFEL & ENDIVE

SHWARMA BEEF SKEWER

SINALOAN CHICKEN SKEWER

SUPPLEMENTAL CHEF ACTION STATIONS

RIBS \$25 PP Trio of Smoked Ribs

GRAND SHELLFISH DISPLAY \$50 PP Oysters, Smoked Shrimp, King Crab

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