



Finding Soul-Warming Soups



Waterbar Chowder (courtesy photo)

What better meal to warm your belly on a chilly May day than the ultimate comfort food, a hearty bowl of soup? When the clouds inevitably creep in during the “May Gray”, we’ve got the soups for you to savor all month long. Whether it’s your grandmother’s secret recipe or an exciting taste of something new, there’s nothing like a bowl of soul-warming soup to transport you to simpler times. Battle back the May Gray with some of the most diverse soups in San Diego!

Searching for soup in South Park? Striving to bring quality Mexican food at a reasonable price, [Del Sur Mexican Cantina](#) brings comfort food to a whole new level. This kid-friendly, vegetarian-

friendly, and even dog-friendly traditional Mexican spot blends veggie-packed dishes and colorful ambiance to bring a fresh and healthy twist to south-of-the-border cuisine! Try the **Chicken Tortilla Soup**, made with a pasilla-tomato base, shredded chicken, cotija, corn, avocado, and poblano crema to wipe away the May Gray.



Tajima Ramen (courtesy photo)

Nestled in the heart of Carmel Valley, [Wokou Ramen & Yakitori](#) is serving up filling and fiercely flavorful food, drinks, and good vibes to the suburban community. Located at [The Village at Pacific Highlands Ranch](#), Wokou sets itself apart from the wide array of gourmet and casual dining spots in with a winning combination of local, hand-crafted food and drink, affordability, and a chic and modern atmosphere. Stay warm this January with a SoCal twist on an Asian-inspired favorite, the **Spicy Carnitas Ramen**, made with tonkotsu broth, slow-braised carnitas, shredded chili, green onion, soft egg, lime, nori, chili oil, kaiware sprouts, kikurage, and toasted garlic chips. If you're looking for a soup with distinctive Mexican flair, Oceanside's newest dining destination [Jalisco Cantina](#) is making waves with their elevated Mexican cuisine. Named for the beautiful home of the blue agave plant and some of the finest tequilas in the world, Jalisco Cantina's scratch kitchen offers creative and delicious fresh food choices paired wonderfully with an extensive tequila selection and handcrafted cocktails. Spice up your soup celebration with the **Jalisciense Pozole**, a traditional Mexican corn soup with pork, hominy, chile de arbol, oregano, cabbage, lime, radish, cilantro, and sliced onion.



Jalisco Jalisciense Pozole (courtesy photo)

Stick to the classics at [Fishmonger's Market](#), San Diego's newest authentic, European-style fish market and dining destination. Located in Mission Hills, this sustainable spot promises an impressive seasonal seafood collection and the freshest mecca of flavors and variety at wholesale prices, boasting a menu swimming with irresistible choices made straight from the fresh-caught fish case. Get your soup fix with the **Fisherman's Stew**, made with fresh market fish and shellfish in a rich and hearty Manhattan-style soup broth.

Found in the lively center of Pacific Beach, [Waterbar](#) is the newest dining destination for hungry beach-goers searching for free-spirited creativity, fresh cuisine, and Southern California culture. Leveraging unique artisan and local products to create timeless and trend-setting dishes from scratch, Waterbar's fresh and flavorful food is complemented with open views of the Pacific Ocean! Sidle up for a sip of their **Chowder**, a twist on the classic soup with smoked fingerling potatoes, crispy pork, clams, celery, and grilled sourdough bread for dipping.

Considered one of San Diego's top Japanese restaurants, [Tajima Ramen](#) offers traditional dishes honed to impress local foodies and connoisseurs alike. Quelling San Diego's cravings for authentic Japanese cuisine since its opening in 2001, Tajima promises a premium selection of ramens made from scratch! Slurp up the signature **Tajima Ramen**, made with pork or chicken chashu, fried garlic, green onions, ½ ramen egg, bean sprouts, green pea sprouts, sesame seeds, and Japanese seaweed.