



*Del Mar*  
FABIO TRABOCCHI  
Restaurants

**Winter Restaurant Week**

Tuesday, January 23<sup>rd</sup> through Sunday, January 28<sup>th</sup>

Three Courses for 22

Available at Lunch & Brunch

## **APPETIZER**

*Choose two:*

Aged Manchego  
Raw Sheep's Milk Cheese Aged One Year

Caña de Cabra  
Semi-Soft Goat Cheese with Bright Citrus Notes

Jamon Serrano  
Dry Cured Ham

Sobrasada  
Mallorcan Spreadable Smoked Pimontón Sausage

Salmorejo de Calabaza  
Pumpkin Soup, Farm Egg

Pan con Tomate  
Catalan Crisp Bread, Tomatoes, Garlic, Extra Virgin Olive Oil

Escalivada  
Catalan-Style Char-Roasted Eggplant, Onions, Red Bell Peppers, Tomatoes

Remolacha a la Brasa, Manzana y Monte Enebro  
Charcoal Grilled Red Beets, Cantabrian Anchovies, Fresh Sheep's Milk Cheese, Black Garlic  
Dressing

## **ENTRÉE**

*Choose one:*

Andalusian Gambas al Ajillo  
Pink Key West Shrimp, Garlic, Arbol Chile, Parsley

Grilled Calamares Pelayo  
Wild Squid, Slow Cooked Onions & Green Peppers

Tortilla Española con Setas  
Classic Potato Omelette, Black Trumpet Mushrooms, Black Truffle Alioli

Grilled Branzino  
Romesco Sauce

Fabada  
Chorizo, Pork Belly, Morcilla

## **DESSERT**

*Choose one:*

Flan de Maria  
Satsuma Mandarin, Basil Meringue

Horchata Soft Serve  
Cinnamon Caramel

~Menu Subject to Change ~