



Del Mar
FABIO TRABOCCHI
Restaurants

VALENTINE'S DAY MENU

Wednesday February 14th, 2018

COCKTAILS 15

LA ÚLTIMA RESOLUCIÓN
Vodka, Pacharán, Cava, Pomegranate

ESTRELLAS GIN TONIC
Tanqueray N.10, Ginger, Lime, Tonic Water, Star Anise, Cardamom

LUNAS ROTAS
Tequila Reposado, Mezcal, Lemon, Cinnamon

SANGRIA ROJA
Red Wine, Brandy, Vermouth, Orange
glass 17 / carafe (5 glasses) 79

for two 28

HABLA DE TI GIN TONIC
Gin Mare, House-made Tonic, Lime, Cava, Brine Foam, Bay Leaf

MOCKTAILS 8

CARIÑO
Sparkling Apple Cider, Cranberry, Lemon

ABRAZO
Pomegranate, Cinnamon Syrup, Lemon, Club Soda

WINES

CHAMPAGNE, Pol Roger, Brut Reserve NV, Épernay 120

ALBARIÑO, La Val, Sobre Lias, Rias Baixas 2010 90

PRIORAT BLANCO, En Numeros, Vermells, Garnatxa Blanca
2015 95

RIBERA DEL DUERO, Bodegas Emilio Moro, Malleolus,
Tempranillo 2014 120

RIOJA TINTO, Señorío de San Vicente, Tempranillo 2013 135

SPANISH CHARCUTERIE

Served with Pan de Cristal, Gilda of Piparras, Anchovy & Olives

HAND CARVED 5J JAMÓN IBÉRICO 1 Oz. 26

5J PALETA 1 Oz. 20

CHORIZO IBÉRICO 1 Oz. 16

SOBRASADA 2 Oz. 14

SPANISH CHEESES

Served with Asturian Chestnut Honey, Membrillo & Torta de Aceite

CAÑA DE CABRA 12

Murcia, Semi-Soft Goat Cheese & Bright Citrus Notes

AGED MANCHEGO 12

La Mancha, Raw Sheep's Milk Cheese Aged One Year

VALDEON 12

Castilla y León, Cow, Goat, & Sheep's Milk Blue Cheese

MAHÓN 12

Menorca, Cow's Milk Cheese, Nutty & Sharp

MALVAROSA 12

Valencia, Sheep's Milk Cheese Aged Three Months

BAR CÁDIZ

CAVIAR

Ensaïmada, Chive Crème Fraîche

1 oz. Calvisius Royal Siberian Caviar 110

1 oz. Calvisius Royal Oscietra Caviar 165

IBIZA 55

6 Oysters, 6 Middleneck Clams, 1 Langoustine, 2 Tiger Prawns, Tuna
Crudo

Serves 1-2

MENU de LOS ENAMORADOS

Valentine's Day Tasting Menu

5 Courses 135

Wine Pairing available upon Request

ATÚN ROJO

Spanish Bluefin Tuna Sashimi

Almond Anchovy Picada, Winter Black Truffles

PULPO A LA PLANCHA

Chickpea Purée, Pimentón, Shaved Mojama

BOGAVANTE

Gently Poached Maine Lobster Tail

Baby Turnip, Fuyu Persimmon, Ñora Pepper

BESO EN EL CACHETE

Braised Veal Cheek, Fennel, Chorizo Ibérico Migas

PAN CON CHOCOLATE

Pedro Ximenez Bread Crisp, Olive Oil Ganache

VALENTINE'S DAY MENU

4 Courses 95


Includes your Selection from
Tapas | Appetizer | Main Course | Dessert

TAPAS

½ DOZEN RAW OYSTERS ON THE HALF SHELL
Escabeche Dressing

VIERAS CON CAVIAR
Nantucket Bay Scallops, Sunchoke, Calvisius Caviar

5J JAMÓN IBERICO 1 Oz.
Toasted Pan de Cristal, Gilda of Piaprras, Anchovy & Gordal Olives

REMOLACHA A LA BRASA 
Charcoal-Grilled Red Beets, Cantabrian Anchovies, Fresh Sheep's
Milk Cheese
Black Garlic & Barrel-Aged Jerez Vinegar

TORTILLA ESPANOLA CON SETAS 
Classic Potato Omelette, Black Trumpet Mushrooms, Black Truffle
Alioli

APPETIZER

COGOLLOS A LA BRASA, MANZANA Y MONTE ENEBRO



Charred Romaine Hearts, Mountain Rose Apple, Goat's Milk Cheese,
Marcona Almonds

SOPA DE ALCACHOFA

Artichoke Soup, 5J Jamón Ibérico, Winter Black Truffles

TXANGURRO

Stuffed Piquillo Peppers, Jumbo Lump Crab, Sea Urchin Sauce

CARABINEROS A LA PLANCHA

Spanish Red King Prawns, Garlic, Saffron Alioli

CROQUETAS DE JAMÓN Y TRUFA

Creamy Fritters Filled with Jamón Ibérico, Black Truffles, Truffle
Alioli

MAIN COURSE

CATALAN SUQUET

Monkfish, Branzino, Lobster, Manila Clams
Rich Seafood Broth, Almond Picada

DOVER SOLE & CARABINEROS

Spinach with Ginger, Saffron, Shellfish Jus

ARROZ CALDOSO CON CALAMARES

Grilled Calamari, Red King Prawns, Squid Ink, Garlic Alioli

OLIVE OIL-POACHED ICELANDIC COD FILLET

Chickpeas, Iberian Pork, Winter Black Truffles

SIMPLY GRILLED

Served with Romesco, Charred Spring Onions, Wilted Spinach
6 oz. Spanish Branzino or 6 oz. Beef Tenderloin

DESSERT

TARTA DE SANTIAGO

Galician Almond Cake, Nougat, Huckleberry, Asturian Chestnut
Honey

PAN CON CHOCOLATE

Pedro Ximenez Bread Crisp, Olive Oil Ganache

FLAN DE MARIA

Tarragon Merinques, Olive Oil and Macerated Grapefruit