

Del Mar

DE FABIO TRABOCCHI

Restaurant Week Brunch

Summer 2026 | August 24 – 30

\$35 per person

FIRST COURSE

Cantaloupe Gazpacho | Chilled Cantaloupe and Vegetable Soup, Goat Cheese and Croutons
or

Summer Corn Salad | Local Corn, Summer Greens, Herbs, Queso Fresco, Espelette
or

Croquetas de Cocido | Creamy Fritters Filled with Jamon Iberico and Chicken, Porcini Aioli

SECOND COURSE

Spanish Tortilla | Potato Omelette, Caramelized Onions, Aged Mahon Cheese
or

Huevos Rotos | Shoestring Potatoes, Fried Eggs, Txistorra Sausage
or

Moruno Style Charcoal Roasted Chicken | Half Grilled Organic Chicken, Moruno Spices and Labneh

DESSERT

Tarta Santiago | Classic Spanish Almond Cake, Fresh Raspberries, Moscatel Cream
or

Ice Cream Cookie Sandwich | Snickerdoodle Cookies, Caramel Ice Cream, Dark Chocolate, Sea Salt

*Menu items subject to availability
No substitutions or sharing*