

# DEL MAR

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

### Mixed Greens Salad

*Manchego Cheese, Marcona Almonds, Lemon EVOO (GF/V)*

### Roasted Cauliflower

*Sweet Onion Tahini, Chili Relish, Dates (GF/V)*

### Yellowfin Tuna Tartare

*Calabrian Chili, Cucumber,  
Olive Tapenade, Green Tahini (GF)*

## SECOND

### Scallops

*Romanesco, Couscous, Roasted Pepper Purée, Preserved Lemon*

### Swordfish

*Marinated Olives, Pine Nuts, Confit Potatoes,  
Saffron Tomato Sauce (GF)*

### Half Roasted Chicken

*Curried Carrots, Sunflower Seeds, Za'atar (GF)*

## THIRD

### Olive Oil Cake

*Seasonal Fruit, Pinenut Streusel,  
Whipped Mascarpone, Saba*

### Turkish Coffee Mousse

*Whipped Cream, Coffee Crumble (GF)*

## SIZZLE DINING COCKTAIL

### Watermelon 75 \$12

*Botanist Gin, Watermelon,  
Lemon, Prosecco*



THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.  
\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.