

# MAR FEAST SURF FEAST

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\$75 per person. For groups of 4 or more. Requires 48 hours notice.

## TO START

### Mariscada

Spanish seafood platter:

**Ostras** - Oysters, "Salsa Que Sí"

**Crudo de Zamburiñas** - Bay scallops, orange, basil, lemon, radish

**Gambas** - Poached Shrimp, tartar sauce

**Tartar de Cangrejo** - Peekytoe crab, avocado, basil, garlic allioli

**Salpicón Canario** - Canarian style ceviche with octopus, shrimp, fluke, onions, peppers, avocado, pineapple, cilantro, lime

## TAPAS

### Pimientos de Padrón

Blistered Shishito peppers, coarse sea salt

### Coles de Bruselas

Brussels sprouts, lemon yogurt emulsion, Jamón Serrano vinaigrette, candied orange

### Fideuà Negra

Black squid-ink deuà with sepia, sofrito, picada, lobster stock, garlic allioli, chives

### Gambas al Ajillo

Shrimp, garlic, brandy, and Guindilla pepper in olive oil

## MAIN (CHOOSE 1 OPTION)

### Lubina a la Bilbaína

Whole roasted Branzino, potatoes, roasted red peppers, garlic, sherry vinaigrette

### Paella de Langosta y Chorizo

Lobster paella, house-made chorizo, crispy Brussels sprouts, picada, sofrito

## DESSERT

### Churro Ice Cream Sundae

Churros, vanilla ice cream, chocolate sauce, dulce de leche, whipped cream, walnuts, rainbow sprinkles

MARKET

