

MAR FEAST SURF FEAST

\$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

Espinacas a la Catalana

Sautéed spinach, garbanzos, pine nuts, garlic, golden raisins

Calamares con Garbanzos

Grilled local squid, chickpeas, pipirrana, salsa verde

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

