

DINNER

ZEL'S
DEL MAR

Monday - Thursday
4:00 - 9:00pm
Friday and Saturday
4:00 - 10:00pm
Sunday
4:00 - 9:00pm

- TO START -

Cup of Soup 8
Bowl of Soup 10

Basket of Fries 12
Basket of Tots 12

Boullart French Demi Baguette 10
whipped honey butter with sea salt

Bavarian Style Pretzels 15
2 prager brothers bavarian style pretzels
sharp cheddar beer dipping sauce

Roasted Rainbow Beets 17.95
yogurt beet vinaigrette + rainbow beets + goat cheese
candied walnuts + aged balsamic + curled cucumber
arugula

Crispy Brussel Sprouts 16.95
sweet & spicy agave + crispy shallots

Burrata & Prosciutto 20.5
anjou pear + fennel sesame jam + lodi olive oil
almond crumble + prager brothers bread

Crispy Mahi Tacos 19
tempura beer batter + cabbage + pico de gallo
jalapeno white sauce + cotija cheese + flour tortilla
(also available grilled)

Ahi Nachos 19
won ton chips + edamame + spicy mayo + sweet pepper sauce
avocado + jalapeno + scallions + sesame seeds

Sambal Shrimp 18
crispy battered patagonia shrimp + sambal aioli
toasted cashews

Coconut Curry Mussels 24
wild mushrooms + shallots
baby heirloom tomatoes + green curry + coconut milk
cilantro + grilled prager brothers bread

~ SALADS ~

Del Mar Warm Chicken Salad 17.5
spring mix + grilled chicken breast + grape tomatoes
feta + caramelized red onions + basil balsamic dressing

Lemongrass Caesar Salad 17
baby romaine + shaved parmigiano + toasted cashews
won-ton chips + lemongrass caesar dressing

Organic Arugula Salad 13.5
wild arugula + shaved parmesan + radish
preserve lemon vinaigrette
adds | chicken + 7 | shrimp + 9 | fresh market fish + MP

~ ENTREES ~

Korean Crispy Chicken 27.95
fried chicken + gochujang sauce + furikake
forked yuzu citron confit avocado
scallion cucumber salad

Red Wine Braised Short Rib 39.95
12 hour braised short rib + demi glace
whipped yukon potatoes + caramelized carrots
carrot herb gremolata

Pan Seared Alaskan Halibut 42
confit fingerling potatoes + asparagus + fresh herbs
cajun crawfish sauce

~ BURGERS ~

Zel's All Natural Burger 22
cheddar + shaved red onions + butter lettuce
beef steak tomato + house made remoulade + fries

House Made Veggie Burger 21
black beans + red & white quinoa + jalapenos
roasted red peppers + caramelized onions
aged white cheddar + butter lettuce + beef steak tomato
chipotle aioli + fries

New Rockford Bison Burger 25
aged white cheddar + spring mix + beef steak tomato
house made bbq aioli + crispy onions + fries

~ HOUSE MADE PIZZAS ~

gluten free dough + 5

sub vegan mozzarella + 6

Chefs Choice 20
braised short rib + bacon + caramelized onion
parmesan cream + mozzarella
skinny boy pineapple habanero bbq sauce

Mushroom & Arugula 18.5
ricotta crema + mozzarella + sautéed cremini mushrooms
arugula + rosemary infused hot honey pot

Pepperoni & Sausage 20
marinara + pepperoni + italian sausage
creamy ricotta + shaved parmigiano + mozzarella

Grilled Chicken 20
arugula + asparagus + avocado + lemon creme
truffle oil mozzarella

Margherita 18
marinara + beef steak tomato + fresh basil
mozzarella + balsamic reduction

~ DESSERTS ~

Zel's Bread Pudding 15
white chocolate + golden raisins + streusel topping
caramel sauce + vanilla ice cream

Dark Chocolate Salted Caramel Brownie 15
vanilla ice cream

Meyer Lemon Tart 14
meyer lemon curd + white chocolate + fresh berries

~ DESSERT MARTINIS ~

15

Salted Caramel Martini | Chocolate Martini
Espresso Martini

Please ask your server if you require allergen information
Consuming raw or undercooked foods may increase your
risk of foodborne illness

20% gratuity added to parties of 6 or more

unsigned credit card receipts will automatically be charged 20% gratuity