

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 ~

Basket of Fries & Truffle Aioli 10

Boullart French Demi Baguette 10
whipped honey butter with sea salt

Hummus & Spicy Zhoou 15
whipped feta, watermelon radish + cucumber
Prager Brothers bread

Crispy Mahi Tacos 15
tempura beer batter + cabbage + pico de gallo
jalapeno white sauce + cotija cheese + corn tortilla
(also available grilled)

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

Coconut Curry Mussels 20
wild mushrooms + shallots + baby heirloom tomatoes
green curry + coconut milk + cilantro
grilled Prager Brothers bread

~ SALADS ~

Del Mar Chicken Salad 16
spring mix + grilled chicken breast + grape tomatoes
feta + caramelized red onions + basil balsamic dressing

Zel's Lemongrass Caesar Salad 14
baby romaine + shaved parmigiano + toasted cashews
won-ton chips + lemongrass caesar dressing

Roasted Rainbow Beet Salad 15
yogurt beet vinaigrette + rainbow beets + goat cheese
candied walnuts + aged balsamic + curled cucumber
arugula

add | chicken + 7 | shrimp + 9 | diced ahi + 10 | fresh market fish + 12

~ SHAREABLE 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

~ BURGERS ~

served with fries or side salad

The Classic Burger 18
cheddar + shaved red onions + spring mix
heirloom tomato + remoulade

Zel's Signature Burger 23
bacon + avocado + aged white cheddar
heirloom tomato + arugula + romesco aioli

House Made Veggie Burger 17
house made veggie patty + heirloom tomato + spinach
caramelized onions + swiss cheese + pesto aioli

New Rockford Bison Burger 20
aged white cheddar + spring mix + heirloom tomato
bbq aioli + crispy onions

adds | bacon + 3 | avocado + 4 | mushrooms + 3 | egg + 4

~ HOUSE MADE PIZZAS ~

gluten free dough + 5

Chefs Choice: Chicken & Calabrian Ricotta Pizza 19
grilled chicken + calabrian chile ricotta
dried oregano + mozzarella + house made marinara

Mushroom & Arugula 19
ricotta crema + mozzarella + sautéed cremini mushrooms
arugula + rosemary infused hot honey pot

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

Margherita 18
fresh buffalo mozzarella + fresh basil
house made marinara

~ 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