

# Cafe Del Rey

4451 Admiralty Way  
Marina del Rey, CA 90292  
Btwn Promenade & Bali Way

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## Lunch Menu

### Starter

Soup of The Day	7.00
Cuban Black Bean Soup <i>crème fraîche, pico de gallo</i>	6.00
Dungeness Crab Cake <i>bean sprouts, ginger syrup, lobster emulsion</i>	13.00
Coriander Fried Calamari <i>vegetable chips, baby dill aioli, harissa dipping sauce</i>	9.00
Curried Chicken Spring Rolls <i>shiitake mushrooms, papaya relish, green curry sauce</i>	8.00
Gingered Duck Potstickers <i>cucumber &amp; apple salad, ginger syrup</i>	7.00
Prosciutto and Brie Pizza <i>tomato sauce, three cheeses</i>	11.00
Sesame Baby Back Ribs <i>hoisin bbq</i>	9.00

### Salad & Sushi

Hearts of Romaine Caesar	8.00
<i>add grilled chicken</i>	11.00
<i>add prosciutto di parma</i>	12.00
Scarborough Farms Organic Baby Lettuce <i>yuzu soy vinaigrette</i>	7.00
Citrus Poached Salmon <i>field greens, shaved fennel, apples &amp; radish sprouts, lemon juniper dressing</i>	13.00
Organic Baby Spinach Salad <i>hazelnut crusted goat cheese, roasted beets, blood orange, miso dressing</i>	9.00
Sushi Roll Trio <i>smoked salmon roll, spicy tuna cucumber roll, shrimp tempura roll, baby greens</i>	13.00
Oriental Grilled Chicken Salad <i>crispy noodles, cashews, mint, cucumbers, chile lime dressing</i>	12.00
Seared Ahi Tuna Chirashi <i>salmon caviar, asian vegetable-rice salad</i>	15.00

### Lunch

Dungeness Crab Melt <i>yellow tomatoes, swiss cheese, french fries</i>	15.00
Trio of Tuna Sandwiches <i>tuna club, albacore &amp; pickled papaya, spicy ahi burger, lobster bisque, greens</i>	18.00
Kobe Beef Burger <i>grilled shiitake mushroom, candied bacon, spiced fries, golden tomatoes</i>	15.00

Black Spaghetti <i>shrimp, scallops, calamari, enoki mushrooms, garlic soy sauce</i>	15.00
Miso Baked Black Cod <i>summer beans &amp; bok choy, manila clams in black bean sauce &amp; rice noodles</i>	15.00
Honey Five Spice Free Range Chicken Breast <i>coconut okinawa potatoes, spaghetti squash, black bean sauce</i>	13.00
Fennel Crusted Lamb Chops <i>wild mushroom risotto, goat cheese mousse, tomato chutney, red wine reduction</i>	16.00
Pan Roasted Halibut <i>grilled asparagus, tobiko, orange, spicy micro greens, miso vinaigrette, basil aioli</i>	16.00
Grilled Flat Iron Steak <i>wasabi mashed potatoes, chile seared vegetables, honey cabernet sauce</i>	16.00
Penne <i>boar bacon, fresh-crushed plum tomatoes, caramelized onion, parmigiano-reggiano</i>	11.00

## Dinner Menu

### Starter

Soup of The Day	7.00
Dungeness Crab Cake <i>bean sprouts, ginger syrup, lobster emulsion</i>	13.00
Oven Baked Chicken Spring Rolls <i>shiitake mushrooms, papaya relish, green curry sauce</i>	9.00
Portobello Mushroom Ravioli <i>smoked onions, edamame, porcini cream</i>	10.00
Coriander Fried Calamari <i>vegetable chips, dill aioli &amp; harissa dipping sauces</i>	9.00
Thai Style Shellfish Sausage <i>taro &amp; lotus root chips, peanuts, basil</i>	13.00
Seafood Triangle <i>chef's selection composed daily</i>	16.00
Tamari Seared Ahi Chirashi <i>salmon caviar, asian vegetable-rice salad</i>	16.00

<i>entree</i>	26.00
Seared Hudson Valley Foie Gras <i>green tomato watermelon rind relish, frozen port wine custard</i>	17.00

### Salad

Hearts of Romaine Caesar <i>garlic croutons, shaved parmesan</i>	8.00
Chilled Maine Lobster <i>roasted corn, micro greens, vanilla bean vinaigrette</i>	18.00
Organic Baby Spinach <i>hazelnut crusted goat cheese, roasted beets, orange miso</i>	9.00
Asparagus & Baby Artichokes <i>butter leaf lettuce, parmesan cracklings, extra virgin lemon oil</i>	11.00

### Day Boat Del Rey

Preparation: Potato Sweet Pea Citrus Risotto, Morels, Red Wine Tarragon Reduction

Florida Gulf Grouper	26.00
Black Cod	25.00
Ono	27.00

Mirin Lacquered Alaskan King Salmon <i>caramelized swiss chard, port wine reduction, caper raisin emulsion</i>	24.00
Curry Blackened Hawaiian Ahi Tuna <i>forbidden rice, tempura vegetable roll, yellow pepper lemon grass sauce</i>	27.00
Crispy Whole New Zealand Tai Snapper <i>jasmine rice, cucumber mizuna salad, dijon-sambal aioli, roasted lime</i>	26.00
Shellfish Trio <i>butter poached maine lobster, jumbo prawn with coconut, red curry clams, pad thai</i>	34.00
Black Spaghetti <i>lobster, shrimp, calamari, scallops, peppers, enoki mushrooms, garlic soy sauce</i>	21.00
Citrus Roasted Long Island Half Duck <i>sticky rice cake, chinese broccoli, sun dried cherry sauce</i>	28.00
Boar Bacon Wrapped Filet Mignon <i>fingerling potatoes, onion compote, bearnaise &amp; cabernet sauces</i>	34.00
Grilled Kurobuta Pork Chop <i>baby arugula and parmesan, roasted lemon, tomato chutney</i>	25.00
Honey Five Spice Jidori Chicken Breast <i>coconut okinawa, spaghetti squash, black bean sauce</i>	21.00
Violet Mustard Crusted Rack of Lamb <i>spring vegetable succotash, roasted torpedo onion, minted lamb reduction</i>	34.00

### Sushi Del Rey

Choice of Three \$26.00, Each Selection \$9.00

Smoked Salmon Roll	
Spicy Tuna Roll	
Albacore Tataki	
Dragon Eel Roll	
Shrimp Tempura Roll	
Sundried Tomato & Avocado Roll	

### Brunch

#### Brunch Del Rey

Two Course Prix Fixe, <i>complimentary glass champagne, mimosa or sparkling cider</i>	22.00
Three Course Prix Fixe, <i>complimentary glass champagne, mimosa or sparkling cider</i>	28.00
Perrier Jouet <i>additional to substitute a glass of perrier jouet grand brut champagne</i>	12.00

### First

Choice Of:

Thai Style Chicken Soup <i>sweet peas &amp; cilantro</i>	
Warm Citrus Ricotta Fritters <i>citrus melon salad with mint syrup</i>	
Smoked Salmon & Vegetable Crepe <i>chervil, caramelized onion, chive crème fraîche</i>	
Curried Chicken Spring Rolls <i>shiitake mushrooms, papaya relish, green curry sauce</i>	
Dungeness Crab Cake <i>bean sprouts, ginger syrup, lobster emulsion</i>	
Hearts of Romaine Caesar Salad <i>garlic croutons, shaved parmigiano-reggiano</i>	
Scarborough Farms Organic Baby Lettuce <i>yuzu soy vinaigrette</i>	

Seasonal Fresh Fruit <i>crispy waffle cup, wild honey cream</i>	
Passion Fruit Frappe <i>raspberry swirl</i>	

### Second

Choice Of:

Lobster, Spinach & Tomato Omelette <i>chive marscarpone &amp; café potatoes</i>	
Wild Mushrooms, Mozzarella & Roasted Peppers Omelette <i>chive marscarpone &amp; café potatoes</i>	
Eggs Benedict <i>canadian bacon, lemon hollandaise</i>	
Eggs Chesapeake <i>two poached eggs, crab cake, pink grapefruit hollandaise</i>	
Caramelized Brioche French Toast <i>banana-walnut &amp; rum raisin compote</i>	
Shirred Egg with Duck Confit & Black Truffle Oil <i>frisée salad, croutons, candied bacon vinaigrette</i>	
Eggs Castorena <i>scrambled eggs &amp; chorizo in a cumin spiced vegetable broth</i>	
Asparagus & Roasted Pepper Quiche <i>spinach hazelnut salad with goat cheese</i>	
Pan Roasted Halibut <i>grilled asparagus, tobiko, orange, micro greens, miso vinaigrette, basil aioli</i>	
Honey Five Spice Free Range Chicken <i>coconut okinawa potatoes, spaghetti squash, black bean sauce</i>	
Kobe Beef Burger <i>grilled shiitake mushrooms, candied bacon, spiced fries, golden tomatoes</i>	
Penne <i>boar bacon, fresh-crushed plum tomatoes, caramelized onion, parmigiano-reggiano</i>	
Oriental Chicken Salad <i>crispy noodles, kaiware, enoki mushrooms, chile lime dressing</i>	
Seared Albacore Salad <i>baby greens, wontons, rice sticks, yuzu vinaigrette, garlic chips</i>	

### Third

Choice Of:

Chocolate Lava Cake <i>vanilla ice cream, crème anglaise, raspberry coulis</i>	
Homemade Sorbet or Ice Cream <i>seasonal fruits</i>	
Humbolt Fog Goat Cheese <i>apples &amp; spiced nuts</i>	

### Brunch Libations

Bellini champagne, peach nectar	8.00
Kir Royal champagne, splash chambord	8.00
Fresh Squeeze Martini <i>fresh orange juice, mandarin vodka, mint spring</i>	8.00
Vanillaberry Cosmo <i>stoli vanilla, white cranberry juice, lime</i>	9.00
Cdr Screwdriver <i>fresh orange juice, skyy vodka, splash chambord</i>	8.00
Bloody Mary <i>housemade bloody mary mix, skyy vodka</i>	7.50

### Coffee & Tea

Front Row Cappuccino <i>grand marnier, crème de cacao, espresso, chocolate</i>	7.50
Hot Gabriela <i>bailey's, kahula, chivas, crème de cacao, cinnamon</i>	7.50
Espresso	3.00
Cappuccino	3.50
Latte	3.75
Café Mocha	3.75
Mighty Leaf Tea <i>vanilla bean, earl gold, orange jasmine, organic darjeeling choice, american breakfast, green tea tropical, chamomile citrus blossom, mint mélange</i>	3.95
Republic of Tea Iced Tea <i>decaf ginger peach, mango celon, jade mint green tea</i>	3.95

### Water & Juice

Voss water	(small bottle) 3.50	(large bottle) 7.00
Voss Sparkling water	(small bottle) 3.50	(large bottle) 7.00
White Cranberry Juice		3.00
Fresh Squeezed Orange Juice		3.50
Housemade Lemonade		3.00



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