



ZAZU

STARTERS

LOLLIPOP WINGS 16 | GF
arbol chili, lime, cabrales blue cheese

DAILY CEVICHE* 25 | GF
white fish, fresno chili, citrus, cilantro,
plantain chips

ROASTED BEETS 16 | GF
charred oranges, beet vinaigrette

MEDITERRANEAN SALAD 18 | GF
kalamata olives, tomato, cucumber,
feta, oregano, red wine vinaigrette

BURRATA BRUSCHETTA 17
tomato, basil, aceto manodori

JAMON & CHEESE CROQUETTES 15
iberico, manchego, saffron aioli,
garlic aioli

CHARRED SPANISH OCTOPUS 25 | GF
chorizo, gremolata, almond, romesco

ROASTED BONE MARROW 42
trumpet mushrooms, pickled mustard
brioche

STEAK TARTARE* 25
capers, shallots, egg yolk, brioche

TUNA CARPACCIO* 27
avocado, citrus, soy, squid ink
flatbread

CHICKPEA HUMMUS 14 | V
fresh vegetables, pita

LOCAL ARUGULA SALAD 18 | GF
goat cheese stuffed peppers,
balsamic vinaigrette

CHEESE & SALUMI BOARDS

apricot mostardo, spiced marcona almonds, pickled vegetables,

POQUITO 21
manchego, chorizo, lomo

MEDIO 32
mahon, idiazabel, chorizo, coppa
lomo

EL GRANDE SALUMI 115
composed of each of our
cheese & salumi

PIZZAS

MARGHERITA 21
tomato, basil, mozzarella

CHORIZO & GOAT CHEESE 27
red onion, kalamata olives

SAUSAGE & PEPPERS 25
peppernota, pecorino

MAINS

ZAZU BURGER* 25
brisket, gorgonzola mascarpone,
housemade chips

HALF CONFIT CHICKEN 31 | GF
lemon, garam marsala, jus

CHILEAN SEA BASS 45
lemon, capers, butter, frisee

ROASTED PRIME RIB SANDWICH* 27
porcini rub, horseradish crema
arugula, housemade chips

MAHON MAC & CHEESE* 27
jamon, bread crumbs

CAPE GRIM SKIRT STEAK* 49 | GF
green peppercorn reduction

SEAFOOD PAELLA

spanish shrimp, clams, mussels bay scallops
prepared arroz meloso style
48 | GF

SIDES

ROASTED ASPARAGUS 14 | GF
citrus, almonds

FRIED BROCCOLINI 14 | V
calabrian aioli

PATATAS BRAVAS 13 | GF
layered potato, saffron aioli

*The consumption of raw or undercooked eggs, meat, poultry, seafood for shellfish may increase your risk of food borne illness. Kindly inform your server/bartender for any allergies or dietary restrictions.
20% Gratuity will be added to all parties of 6 or more.



COCKTAILS

SANGRIA BLANCO 12

seasonal fruit, white wine

SANGRIA ROJO 12

brandy de jerez, seasonal fruit, red wine

MANGO BANGO CAMPARI 13

Campari, mango, lemon, pineapple juices

*Ask about our seasonal
Frozen Cocktails!*

SOPHIA 17

Ketel One vodka, italicus, cava, lime, cucumber, hibiscus, elderflower

THE HEATHERS 18

Sazerac rye, pere magliore calvados, cardamaro, Islay scotch, mapple bitter, clove

ISABELLA 17

Lunazul tequila blanco, aperol, lime, passionfruit, mole spice

SCARLET 18

Remy VSOP, montenegro amaro, white peach, coriander, sage, orange blossom

GENOVEVA 16

Beefeater gin, green chartreuse, lemon, blueberry, cardamom, mint

FLOWER POWER 16

Hendrick's gin, St. Germain, lemon, Fever-Tree rose tonic

HIGHLANDER 16

The Botanist gin, green chartreuse, lime, tarragon, Fever-Tree aromatic tonic

SEED OF SAKURA 16

Roku gin, sencha tea, Campari, grapefruit, Fever-Tree yuzu tonic

WINES BY THE GLASS

SPARKLING

CREMANT DE LIMOUX 17

Gerard Bertrand "An 825", France 2019

CAVA ROSÉ 19

Raventos I Blanc "de Nit", Spain 2018

CHAMPAGNE 32

Gosset "Grande Reserve" France NV

CHAMPAGNE 29

Nicolas Feuillatte "Brut Reserve" France NV

WHITE

HONDARRABI ZURI 16

Ameztoi, Getariako Txakolina, Spain 2021

FURMINT 17

Samuel Tinon "Birtok", Tokaj, Hungary 2018

GODELLO 21

Emilio Moro "El Zarzal", Bierzo, Spain 2018

CHARDONNAY 21

Sandhi, Sta Rita Hills 2019

ROSÉ

SYRAH 15

Mariella, Penninsule de Setubal, Portugal 2020

RED

PINOT NOIR 16

Argyle, Willamette Valley, 2020

TEMPRANILLO 19

Marques de Riscal, Rioja Reserva, Spain 2017

GARNACHA 19

Alvaro Palacios "Camins del Priorat", Spain 2020

MALBEC 17

Zuccardi "Serie A", Mendoza, Argentina 2019

CABERNET SAUVIGNON 16

Daou, Paso Robles 2020

BEER

ESTRELLA GALICIA 00 14

non alcoholic, Spain

ESTRELLA GALICIA 14

lager, Spain

RADEBERGER 13

pilsner, Germany

GAFFEL 15

kolsch, Germany

DUVEL 20

blonde ale, Belgium

LINDEMAN'S 28

framboise lambic, Belgium

CHIMAY GRANDE RESERVE 28

trappist ale, Belgium

ORVAL 29

trappist ale, Belgium

ROCHFORT 32

trappist ale, Belgium

SAMUEL SMITH 24

oatmeal stout, England

FORTIFIED WINES BY THE GLASS

SHERRY

PALOMINO FINO 16

Tio Pepe, Muy Seco

MANZANILLA 15

Valdespino "Deliciosa"

DRY AMONTILLADO 19

Lustau "Los Arcos" Solera Reserva

PALO CORTADO 22

Lustau "Peninsula" Solera Reserva

OLOROSO 21

Lustau "Don Nuno" Solera Reserva

OLOROSO 1/14 96

El Maestro Sierra

OLOROSO 39

Gonzalez Byass "Matusalem" 30 years

PEDRO XIMENEZ 33

Toro Albala "Don PX 1994"

MADEIRA

SERCIAL 22

Blandy's 10 years

SERCIAL 130

Blandy's 1968

SERCIAL 110

D'Oliveiras 1977

BOAL 38

Broadbent Single Cask 1998

BOAL 89

D'Oliveiras 1987

TERRANTEZ 169

D'Oliveiras 1971

MALVAZIA 77

D'Oliveiras 1990

PORT

10 YEARS TAWNY

19

Cockburn's

20 YEARS TAWNY

22

Graham's

2004

19

Dow's "Quinta do Bomfim"