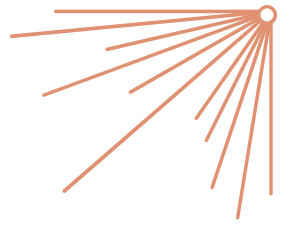


BAR ZAZU



STARTERS

LOLLIPOP WINGS GF

arbol chili, lime, cabrales blue cheese

BURRATA BRUSCHETTA

tomato, basil, aceto manodori

ARANCINI

mascarpone, truffle, short rib

DAILY CEVICHE* GF

white fish, fresno chili, citrus, cilantro
plantain chips

CHARRED SPANISH OCTOPUS GF

chorizo, gremolata, almond, romesco

TUNA CARPACCIO*

avocado, citrus, soy, crispy rice cracker

ROASTED BEETS GF

charred oranges, beet vinaigrette

FRITTO MISTO

shrimp, lemon, cauliflower,
zucchini, peperoncini aioli

CHICKPEA HUMMUS V

fresh vegetables, pita

MEDITERRANEAN SALAD

kalamata olives, tomato, cucumber, feta
oregano, red wine vinaigrette

MEATBALLS

marinara, parmigiana, herbs
whipped ricotta

LOCAL ARUGULA SALAD GF

goat cheese stuffed peppers
balsamic vinaigrette

CHEESE & SALUMI BOARDS

apricot mostardo, spiced marcona almonds, pickled vegetables

POQUITO

manchego, chorizo, lomo

MEDIO

mahon, idiazabal, chorizo, coppa lomo

EL GRANDE SALUMI

mahon, idiazabal, brie, chorizo, coppa
lomo, prosciutto, saucisson

PIZZAS

MARGHERITA

tomato, basil, mozzarella

CHORIZO & GOAT CHEESE

red onion, roasted red peppers, olives

SAUSAGE & PEPPERS

peperonata, mozzarella, basil

MAINS

ZAZU BURGER*

gorgonzola mascarpone
house made chips

CHILEAN SEA BASS*

lemon, capers, butter, frisee

MAHON MAC & CHEESE*

jamon, bread crumbs

CHICKEN CONFIT GF

lemon, chicory salad, jus

ROASTED PRIME RIB SANDWICH*

horseradish crema, arugula
housemade chips

CAPE GRIM SKIRT STEAK*

crispy herbs, charred lemon

SEAFOOD PAELLA GF

shrimp, clams, mussels, bay scallops
bomba arroz

ROASTED BONE MARROW FOR TWO

trumpet mushrooms, pickled mustard
brioche

SIDES

BRUSSELS SPROUTS GF

garlic aioli

FRIED BROCCOLINI V

calabrian aioli

PATATAS GF

crispy smashed potatoes, saffron aioli

*The consumption of raw or undercooked eggs, meat, poultry, seafood or 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

seasonal fruit, white wine

SANGRIA ROJO

brandy de jerez, seasonal fruit, red wine

ZAZU MARTINI

Askur gin , Ketel One vodka
Martini & Rossi extra dry vermouth

ONE MORE THYME

Lobos Mezcal, Solerno, Blood Orange Liqueur,
Lemon, Thyme Syrup

NAME PENDING

Frey Ranch rye whiskey, crème de cacao
Luxardo maraschino, vanilla syrup
aromatized St. Germain, mole bitters

ONCE AND FLORAL

Ketel One vodka, crème de violette
St. Germain, lemon, hibiscus syrup

VOGUE

Citadel gin, Etsu gin, lemon, white
cranberry, kaffir syrup, cointreau, aquafaba

KISSED BY A ROSE

Hayman's london dry gin, raspberry puree
vanilla, lemon, Italicus, aquafaba

KAFFIR & LOATHING

Woody Creek gin, lime juice
kaffir lime syrup

CHERRY BLOSSOM

Don Fulano blanco tequila, Cherry Heering
cherry syrup, lemon, orgeat
Akashi-Tai sparkling sake

OLD TOM FORWARD

Spring 44 old tom gin, aromatized Luxardo
maraschino, Cherry Heering
Lustau amontillado sherry, orange bitters

HONEY BEE

Monkey 47 gin, lemon, honey, rose syrup
aquafaba

STRAWBERRY BLONDE

Martell Blue Swift cognac, strawberry &
rhubarb syrup, passion fruit, lemon
rhubarb bitters , Fever Tree ginger beer

SIREN'S SONG

Hangar One mandarin vodka
Cherry Heering, pineapple juice & syrup
Benedictine, lemon juice, Contratto bitters

WINES BY THE GLASS

Sparkling

CREMANT DE LIMOUX

Gerard Bertrand "An 825", France 2019

CAVA ROSÉ

Raventos | Blanc "de Nit", Spain 2018

CHAMPAGNE

Gosset "Grand Reserve", France NV

White

ALBARINO

Alvinte, Rias Baixas, Spain 2021

SAUVIGNON BLANC

Cade, Napa Valley, California 2022

RIESLING

Selbach, Spatlese, Mosel, Germany 2020

FURMINT

Samuel Tinon "Birtok", Tokaj, Hungary 2018

GODELLO

Emilio Moro "El Zarzal", Bierzo, Spain 2018

CHARDONNAY

Sandhi, Sta Rita Hills 2019

Rosé

GRENACHE BLEND

Beiler Pere & Fils, "Sabine"
Provence, France 2022

Red

PINOT NOIR

Maritana, Russian River Valley, 2020

TEMPRANILLO

Bodegas de Muriel, Gran Reserva
Spain 2014

GARNACHA

Alvaro Palacios "Camins del Priorat"
Spain 2020

MALBEC

Zuccardi "Serie A", Mendoza
Argentina 2019

CABERNET SAUVIGNON

Daou Reserve, Paso Robles 2021

AFTER DINNER

Sweets

RASPBERRY CHOCOLATE TORTE

berry gelee, dark chocolate
mousse

PISTACHIO MOUSSE

pistachio, raspberry crisp

MANGO POPSICLE

creamy mango, white chocolate

FORTIFIED WINES BY THE GLASS

Sherry

PALOMINO FINO

Tio Pepe, Muy Seco

MANZANILLA

Valdespino "Deliciosa"

Port

10 YEARS TAWNY

Cockburn's

20 YEARS TAWNY

Graham's

COFFEE & TEA

COFFEE

ESPRESSO

CAPPUCCINO

LATTE

HOT TEA

BEER

ESTRELLA GALICIA 00

non-alcoholic, Spain

ESTRELLA GALICIA

lager, Spain

LAGUNITAS

India pale ale, California

SAMUEL SMITH

oatmeal stout, England

CHIMAY GRANDE RESERVE

trappist ale, Belgium

ORVAL

trappist ale, Belgium

ROCHFORT

trappist ale, Belgium

LINDEMAN'S

framboise lambic, Belgium