

ZENITA



Starters

6 Nigirizushi 23

Shrimp aguachile, lemon-cured red snapper, gochujang-glazed charred octopus, Yuzu avocado mousse, pico de gallo, wasabi, pickled ginger, pickled serranos, citrus ponzu sauce   

6 Watermelon Nigirizushi 19

Sushi rice with compressed watermelon, pico de gallo, yuzu-avocado mousse, wasabi, pickled ginger, pickled serrano, citrus soy sauce   

Panko-Crusted Croquetas 11

Potato croquettes with fresh herbs, cream cheese, sautéed exotic mushrooms and sweet chili sauce  

Charred Octopus 31

Romesco sauce, herb salad, patatas bravas medallions, pickled red onions, toasted pinenuts   

*OCTOPUS AVAILABLE THU-SAT

Soup & Salads

Kimchi Caesar Salad 15

Romaine lettuce tossed with house kimchi Caesar dressing, light tempura anchovies, Grana Padano cheese, crispy wonton strips

Off the Vine 21

Korean-marinated cucumbers, heirloom tomatoes, roasted red peppers, sesame toasted croutons, pickled ginger, fried almonds, sherry vinaigrette   

Miso Gazpacho-Chilled Soup 13

Avocado, fresh herbs, marinated cherry tomatoes & cucumbers, charred lemon, chili oil and sesame seed croutons  



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE



NUT FREE



CHEF SIGNATURE

WE ENCOURAGE SHARING ALL MENU ITEMS

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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Mains

Stir Fry Paella 49

Bomba rice cooked in lemongrass fish fumet, Spanish chorizo, diced carrots, sweet peas, saffron-poached clams and Spanish prawns    

Korean Berkshire Pork Belly 25

Slow-roasted pork belly, gochujang-honey glaze, saffron escabeche, toasted peanuts, herb salad and pickled daikon, with white rice  

Bibimbap De España 19

Wok-sizzled arroz negro, marinated beef bulgogi, fried egg, wilted spinach, pickled red onions, charred corn, marinated cucumber, bean sprouts   

Soy Marinated Snapper Al Pil-Pil 35

Roasted red snapper, soy-ginger glaze, green garlic aioli, spinach, pickled red onion, miso-infused potato purée 

Bustelo Café Crusted 10 oz Akaushi NY Strip 69

Chimichurri de kimchi, patatas bravas, bok choy, crispy shallot rings   

5 Spice Roasted Cauliflower 29

Curry mole, shishito herb salad, pickled daikon radish    

Desserts

Mango Cheesecake 15

Coconut dust & micro mint

NY Cheesecake 14

Strawberry relish & cocoa

Chocolate Mousse Cake 13

Spiced pecans & fresh berry pico

Lemon Cream Cake 12

Lemon zest & blueberry cream sauce

*ASK ABOUT OUR AFTER-DINNER SPECIALTY DRINKS & CORDIALS



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