

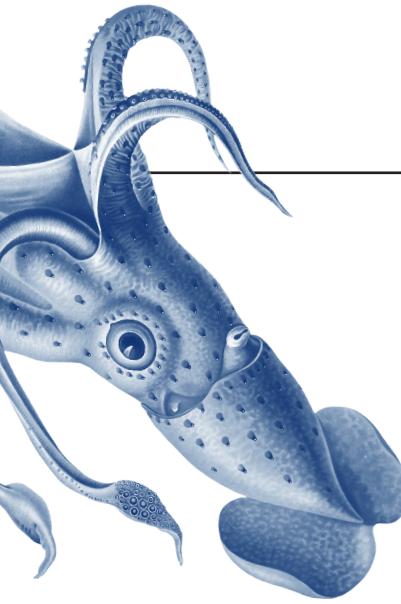
Z E R U

MIAMI

Desserts

| | |
|---|----|
| Manchego cheese fondant with vanilla ice cream | 18 |
| Arroz con leche socarrat with vanilla ice cream | 16 |
| Date & nuts with whiskey ice cream | 16 |
| Crunchy honeyed figs with Catalan cream | 16 |
| Dulce de leche fondant with banana ice cream | 16 |
| Pistachio roll with fennel ice cream | 16 |
| Mango, coconut and yuzu lemon | 20 |
| Chocolate textures..... | 18 |





ZERU

MIAMI

Pintxos

| | |
|--|-----|
| San Sebastián txangurro | 34 |
| Confit mussels croquettes 6 pieces | 20 |
| Pata negra and parmesan croquettes 6 pieces | 18 |
| Salt and vinegar cured anchovies with tapenade | 18 |
| Bonito tuna, anchovies and avocado montaditos 4 pieces | 22 |
| Octopus "a la Gallega" | 24 |
| Pata negra platter | 75 |
| <i>half order</i> | 40 |
| Ossetra caviar and smoked salmon "Barcelona Bikini" | 100 |

Appetizers

Sea

| | |
|--|----|
| Cured salmon, green apple, avocado and ginger* | 24 |
| Kampachi tiradito with yuzu and aromatics* | 26 |
| Bluefin tuna tartare with black truffle and saffron* | 32 |
| "Mojo Canario" octopus | 31 |
| Sautéed scallops with yuzu and ginger | 30 |

Land

| | |
|--|----|
| Andalusian gazpacho jar with watermelon and cucumber | 18 |
| Mustard and parmesan grilled lettuce hearts | 22 |
| Navarran asparagus with garden vinaigrette | 18 |
| Smoked honey roasted pumpkin with mascarpone and green leaves .. | 18 |
| Tudelan artichokes with Idiazabal and pata negra | 28 |

Socarrats

| | |
|--|----|
| Wild baby squid, prawns in sepia ink | 38 |
| Josper roasted organic vegetables | 32 |
| Japanese Kobe and organic vegetables | 75 |
| Alaskan king crab and saffron | 68 |

Mellow Rices

| | | |
|---|-------------|-----|
| Wild baby squid, prawns in sepia ink | 42 2 pers | 80 |
| Skirt Steak, wild mushrooms and asparagus | 48 2 pers | 92 |
| Josper roasted organic vegetables | 34 2 pers | 64 |
| Japanese Kobe and organic vegetables | 79 2 pers | 149 |
| Alaskan king crab and saffron | 72 2 pers | 139 |

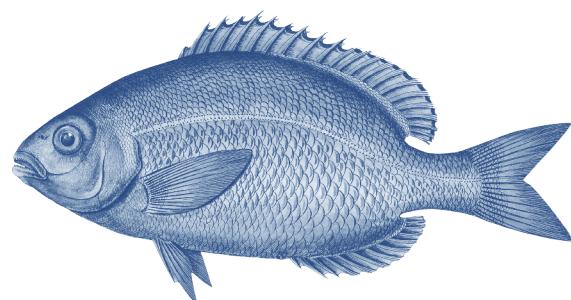


From the Josper

Whole Fish Grilled Getarian Style

Market price /lb

| | |
|------------------|-------|
| Turbot | 45 lb |
| Branzino | 38 lb |
| Snapper | 36 lb |
| Dover Sole | 52 lb |



Sea

| | |
|---|----|
| Sardines and heirloom tomatoes (2 pieces) | 18 |
| Giant prawns (By piece) | 24 |
| <i>Add caviar</i> | 38 |
| Branzino fillet and green leaves | 38 |
| Alaskan King crab leg, with saffron | 98 |

Land

| | |
|-------------------------------------|-----|
| Prime Filet mignon * 8 oz | 48 |
| Prime bone-in ribeye* 18 oz | 86 |
| Prime bone-in ribeye * 22 oz | 106 |
| Japanese Kobe striploin* 5 oz | 120 |
| Wagyu Tomahawk* 48 oz | 280 |

Sides

| |
|---------------------------------|
| Patatas bravas 12 |
| House salad 10 |
| Roasted piquillo red peppers 14 |
| Sourdough and smoked butter 5.5 |

From the Josper

| |
|--|
| Grilled shishito peppers 12 |
| Seasonable vegetables with wild mushrooms 14 |
| Roasted brocolinni 12 |

Z E R U
M I A M I