

# ZERU

MIAMI

## Pintxos

San Sebastián txangurro .....	34
Confit mussels croquettes 6 pieces .....	24
Ossetra caviar, truffle and smoked salmon “Barcelona Bikini” .....	100
Pata negra and parmesan croquettes 6 pieces .....	22
Salt and vinegar cured anchovies with tapenade .....	18
Branzino tartlet, fennel cream and caviar 4 pieces .....	42
Bonito tuna, anchovies and avocado montaditos 4 pieces .....	22
Octopus “a la Gallega” .....	32
Pata negra platter .....	75
	<i>half order</i> ..... 40
Crystal bread toast with Spanish escalibada 6 pieces .....	18
Black cod piquillo peppers .....	26

## 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 .....	30
Sautéed scallops with yuzu and ginger .....	32
Txipirones in black ink sauce .....	45

### Land

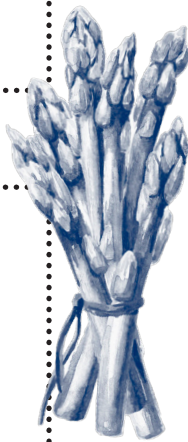
Andalusian gazpacho jar with watermelon and cucumber .....	18
Mustard and parmesan grilled lettuce hearts .....	22
Navarran asparagus with garden vinaigrette .....	18
Smoked honey roasted butternut squash with mascarpone and green leaves .....	18
Tudelan artichokes with Idiazabal and pata negra .....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

## Socarrats

Wild baby squid, prawns in sepia ink .....	38
Jospet 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
Jospet 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

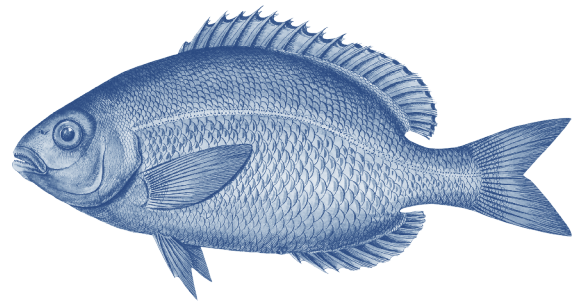


## From the Jospet

### Whole Fish Grilled Getarian Style

Market price /lb

Turbot .....	46 lb
Branzino .....	40 lb
Snapper .....	38 lb
Dover Sole .....	52 lb



### Sea

Sardines and heirloom tomatoes (2 pieces) .....	18
Langostinos (By piece) .....	24
	<i>Add caviar</i> ..... 38
Branzino fillet and green leaves .....	38
Alaskan king Crab and miso glaze .....	98

### Land

Prime Filet mignon * 8 oz .....	48
Wagyu Tomahawk* 48 oz .....	280
Prime bone-in ribeye* 20 oz .....	96
Japanese Kobe striploin* 5 oz .....	120

## Sides

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

## From the Jospet

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

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