



Z E R U

MIAMI

Lo tradicional

	Pata negra and parmesan croquettes, 6 pieces	22
	Comté and mushrooms croquettes, 6 pieces.....	18
	Confit mussels croquettes, 6 pieces.....	20
	add fatty tuna	10
	Gambas al ajillo	22
	Bonito tuna, anchovies and avocado montaditos, 4 pieces	22
	Cured branzino tartellette, fennel cream and caviar, 4 pieces	40
	Salt and vinegar cured anchovies with tapenade	18
	Crystal bread toast with Spanish escalibada, 6 pieces	16
	Octopus “a la Gallega”	32
	Black cod piquillo peppers	26
	Tudela artichokes with Idiazabal and pata negra	28
	San Sebastián crab txangurro	28
	Pata negra platter	75
	half order	40

Appetizers

	Yellow tail crudo and tomatoes vinaigrette*.....	26
	Bluefin tuna tartare with black truffle and saffron*.....	32
	Branzino crudo, smoked leche de tigre and trout caviar	24
	Andalusian gazpacho jar with watermelon and cucumber	16
	Yellow tail tiradito with yuzu and aromatics*.....	26
	Smoked honey roasted butternut squash with mascarpone.....	18
	Burrata salad, watermelon and almond pesto.....	24
	“Mojo Canario” octopus	30
	Sautéed scallops with yuzu and ginger	32
	Ossetra caviar, truffle and cured salmon “Barcelona Bikini”	100

Socarrats Or Mellow Rices

	Wild baby squid, prawns in sepia ink	36 2 pers	68
	Josper roasted organic vegetables	32 2 pers	60
	Tenderloin, wild mushrooms and asparagus	39 2 pers	76
	Lechón (suckling pig) and wild mushrooms.....	38 2 pers	74
	Carrillera and Pata Negra ham	46 2 pers	86
	Alaskan king crab and saffron.....	58 2 pers	112
	Japanese Kobe and organic vegetables	69 2 pers	130



From the Josper

Whole Fish Grilled Getarian Style

	Turbot	46 lb
	Vigo, Spain	
	Branzino	40 lb
	Canary Islands, Spain	
	Dorade	36 lb
	Mediterranean Sea, Greece	
	Dover Sole	52 lb
	Mediterranean Sea, Spain	
	Bogavante lobster	54 lb
	Maine, USA	

Sea

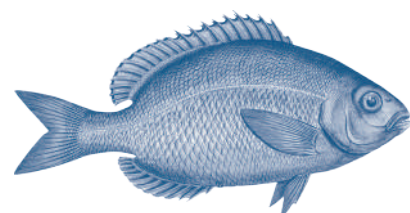
	Sardines and heirloom tomatoes, 2 pieces	14
	Txipirones in black ink sauce	36
	Branzino filet “al horno”	36
	Branzino filet, roasted tomatoes concassé and artichokes hearts	39
	Dover Sole, capers and citric beurre.....	48
	Alaskan king crab and miso butter Espelette	84

Land

	Prime filet mignon * 8 oz	55
	Red wine braised short rib * 18 oz.....	48
	Lechón (suckling pig) * 12 oz	46
	New York* 15oz	68
	Prime bone-in ribeye* 20 oz	96
	Japanese Kobe striploin* 5 oz	120
	Wagyu tomahawk* 48 oz	220

Sides

	Sourdough and smoked butter	5.5
	House salad	9
	Potato millefeuille and baked apple	12
	Seasonal vegetables with wild mushrooms	14
	Roasted piquillo red peppers	12



Vegan Gluten free Optional Vegan optional

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,

*Our menu contains allergens. If you suffer from a food allergy or intolerance please notify us upon placing any order. A service charge of 20% will be added to your check.

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Desserts

Manchego cheese fondant with vanilla ice cream | 15 min18



Arroz con leche socarrat with vanilla ice cream16

Date & nuts with whiskey ice cream16

Caramel chocolate mousse, coffee & dark chocolate gelees18

Dulce de leche fondant with banana ice cream16

Pistachio roll with fennel ice cream18



Chocolate textures18

Mango, coconut and yuzu lemon20



Basque cheesecake with berry sorbet16



Vegan



Gluten free

