

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	19
Cured branzino tartlette, 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
half order	40
Crystal bread toast with Spanish escalibada 6 pieces	18
Black cod piquillo peppers	26
Manchego platter aged 12 months	19

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

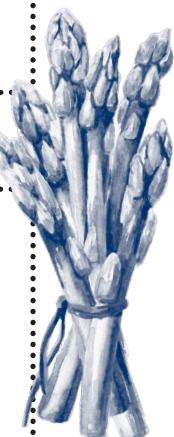
Andalusian gazpacho jar with watermelon and cucumber	18
Mustard and parmesan grilled lettuce hearts	22
Navarran asparagus with garden vinaigrette	19
Smoked honey roasted butternut squash with mascarpone and green leaves	18
Tudelan artichokes with Idiazabal and pata negra	28

Socarrats

Wild baby squid, prawns in sepia ink	38
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
Sirloin 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

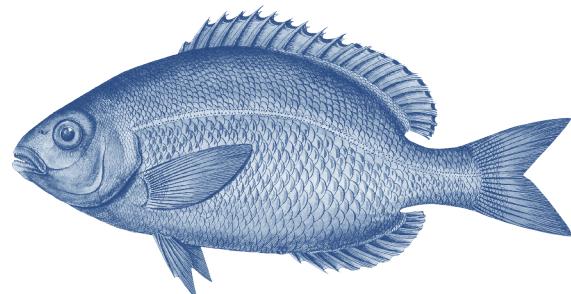


From the Josper

Whole Fish Grilled Getarian Style

Market price /lb

Turbot46 lb
Branzino40 lb
Seasonal catch40 lb
Dover Sole52 lb



Sea

Sardines and heirloom tomatoes (2 pieces)	18
Langostinos (By piece)	24
Add caviar	38
Branzino fillet and green leaves	38
Alaskan king crab and miso butter Espelette	98

Land

Prime Filet mignon * 8 oz	55
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 Josper

Seasonable vegetables with wild mushrooms 14

Grilled shishito peppers 13

Roasted brocolinni 12

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Cocktails

Aventurero 21

Mezcal Union, Don Julio Blanco, guava,
lime, Ancho Reyes and tajin.

Agua Bendita 18

Tanqueray, Carpano Bianco Vermouth,
lime perfume and tonic water.

Spring Love 18

Bulleit bourbon, lassi mix, Drambuie, lemon.

The Movie 17

Bulleit bourbon, corn liqueur, corn syrup, lemon and popcorn.

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Loreak 18

Hibiscus liqueur, Ketel One, Drambuie, St Germain, lime,
orange perfume.

1992 21

Don Julio Blanco, maraschino, St Germain, lime.

Black Cloud 18

Appleton Estate, cacao liqueur activated charcoal,
feee foam, coconut syrup, lime.

Copa Lucerito 18

Don Julio, Aperol, Amaretto, Lillet, lemon,
spiced syrup, passion puree.

