

ZERU

MIAMI

Pintxos

San Sebastián Crab txangurro	29
Confit mussels croquettes 6 pieces.....	24
add fatty tuna.....	10
Ossetra caviar, truffle and cured 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
<i>half order</i>	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	39
Scallop crudo, passion fruit and huacatay	26
Bonito tuna and heirloom tomatoes salad	22

Land

Andalusian gazpacho jar with watermelon and cucumber	18
Mustard and parmesan grilled lettuce hearts	22
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
Pata negra and roasted heirlooms.....	45

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	68 2 pers 130
Pata negra and roasted heirlooms.....	47 2 pers 90

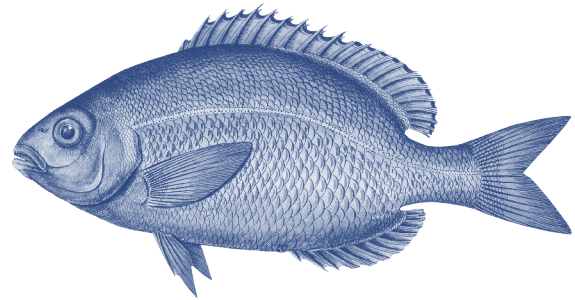


From the Josper

Whole Fish Grilled Getarian Style

Market price /lb

Turbot	46 lb
Branzino	40 lb
Seasonal catch	40 lb
Dover Sole	52 lb



Sea

Sardines and heirloom tomatoes (2 pieces)	14
Langostinos (By piece)	24
<i>Add caviar</i>	38
Branzino filet and green leaves	38
Branzino filet, roasted tomatoes concassé and artichokes hearts	39
Branzino filet, gulas and green asparagus basque style	39
Alaskan king crab and miso butter Espelette	98
Dover Sole, capers and citric beurre.....	48

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

Fideuás

Wild baby squid, prawns in sepia ink	36
Prawns, mussels and saffron	36

Sides

Potato mille feuille and baked apple 12
Sourdough and smoked butter 5.5
House salad 10

From the Josper

Seasonable vegetables with wild mushrooms 14
Grilled shishito peppers 13
Roasted piquillo red peppers 14