

Z E R U

MIAMI

WELCOME PINTXOS

TUNA, YUZU AND OSETRA CAVIAR CANUTILLO

“MATRIMONIO CANTABRICO” SALT AND VINEGAR ANCHOVY

TXANGURRO CRAB ON NAVARRAN ASPARAGUS CUSTARD

Domäne Wachau Achleiten Smaragd. Riesling. Wachau, Austria. 2022

I

CHERRY GAZPACHO AND HOKKAIDO SCALLOP

Manga del Brujo. El Escocés Volante. Garnacha, Syrah, Tempranillo, Mazuelo. Calatayud, Spain. 2020

II

GRILLED RED SHRIMP WITH BLACK GARLIC BUTTER SAUCE

Darioush Chardonnay. Napa Valley, USA. 2022

III

RED MULLET AND LOBSTER SUQUET

Viognier Baies Dorées. Brotte. Southern Rhône Valley (Pays d'Oc), France. 2023

&

Résonance Pinot Noir. Willamette Valley, Oregon. 2022

IV

BRAISED PORK “CARRILLERA” SOCARRAT

El Canto de la Alondra. Tempranillo. Ribera del Duero, Spain. 2022

PALATE CLEANSER

Fermented lemon sorbet

V

JOSPER GRILLED MELON AND LYCHEE WITH BASIL FOAM

La Craie Pouilly-Fumé. Sauvignon Blanc. Loire Valley, France. 2023

VI

MINI MANCHEGO FONDANT AND PAPANTLA VANILLA ICE CREAM

Oremus Tokaji Aszú, 3 Puttonyos. Vega Sicilia. Furmint, Hárslevelű, Zéta, and Sárgamuskotály. Tolcsva, Hungary. 2017

MIGNARDISES AND COFFEE



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TASTING MENÚ 2025

*Jan eta edan, bizitza
laburra da
- euskera quote*

Eat and drink, life is short.



6 COURSE TASTING MENU

\$140 PP

+ Wine Pairing \$98PP (Optional)