

WATERMELON AND TOMATOES

CRAB CANUTILLO  
CRYSTAL BREAD AND CANTABRIC ANCHOVIES  
ROASTED LYCHEE AND IBERIAN HAM  
SCALLOP AND PASSION FRUIT  
*Tío Pepe en Rama, Palomino Fino, Jerez, Spain*

BARCELONA BIKINI, BLACK TRUFFLE  
AND OSSETRA CAVIAR  
*Laurent Perrier La Cuvée Brut, Chardonnay / Pinot Noir / Meunier, Champagne, France*

TUDELAN ARTICHOKEs, IDIAZABAL AND IBERIAN HAM  
*Lustau VORS Amontillado, 30 Years Old, Jerez, Spain*

SEAFOOD CROQUETTE WITH BLUEFIN TUNA  
MOJO OCTOPUS AND MUSHROOM ESCABECHE  
*Leonor Palo Cortado, 12 Years Old, Jerez, Spain*

TURBOT TXULETA AND PIL PIL  
*Darioush Signature, Viognier 2021, Napa Valley, USA*

KOBE BEEF SOCARRAT AND SAFFRON ESCABECHE  
*Pago de Carraovejas, Tempranillo / Cabernet 2020, Ribera del Duero, Spain*  
*or*  
*Burgess Cellar, Cabernet Sauvignon 2020, Napa Valley, USA*

PALATE CLEANSER  
*Lemon and lemongrass sorbet*

MANCHEGO AND IDIAZABAL FONDANT  
*Oremus Tokaji Aszu 3 Puttonyos, Furmint 2017, Hungary*

MIGNARDISES & COFFEE



# Z E R U

MIAMI

TASTING MENU

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

Eat and drink, life is short.

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**\$140 PP**  
**+ Wine Pairing \$98 PP (Optional)**