



Z E R U

MIAMI

Pintxos

Pata negra and parmesan croquettes, 6 pieces	22
Confit mussels croquettes, 6 pieces	24
Add fatty tuna.....	10
Bonito tuna, anchovies and avocado montaditos, 4 pieces	22
Crystal bread toast with spanish escalibada, 6 pieces	18
Vizcaína style cod empanadas, 4 pieces	18
Salt and vinegar cured anchovies with tapenade	19
San Sebastián crab txangurro	29
Cured branzino tartlette, fennel cream and caviar, 4 pieces	42
Octopus “a la Gallega”	32
Black cod piquillo peppers	26
Ossetra caviar, truffle and cured salmon “Barcelona Bikini”	100
Pata negra platter	75
Half order	40

Appetizers

Sea

Yellow tail crudo and tomatoes vinaigrette*	26
Sautéed scallops with yuzu and ginger	32
Scallop crudo, passion fruit and huacatay*	26
Yellow tail tiradito with yuzu and aromatics*	26
Bluefin tuna tartare with black truffle and saffron*	32
“Mojo Canario” octopus	30
Txipirones in black ink sauce	39

Land

Burrata salad, watermelon and almond pesto.....	26
Tudelan artichokes with Idiazabal and pata negra	28
Andalusian gazpacho jar with watermelon and cucumber	18
Smoked honey roasted butternut squash with mascarpone.....	18

Socarrats Or Mellow Rices

Wild baby squid, prawns in sepia ink	38 2 pers	70
Josper roasted organic vegetables	32 2 pers	60
Japanese Kobe and organic vegetables	74 2 pers	138
Alaskan king crab and saffron	64 2 pers	122
Pata negra and roasted heirlooms	45 2 pers	82
Sirloin Steak, wild mushrooms and asparagus	48 2 pers	86

From the Josper

Whole Fish Grilled Getaria Style

Turbot	46 lb
<i>Vigo, Spain</i>	
Branzino	40 lb
<i>Canary Islands, Spain</i>	
Dorade.....	36 lb
<i>Mediterranean Sea, Greece</i>	
Dover Sole	52 lb
<i>Mediterranean Sea, Spain</i>	

Sea

Sardines and heirloom tomatoes (2 pieces)	14
Langostinos (By piece)	24
Add caviar	38
Branzino filet and green leaves	38
Branzino filet, roasted tomatoes concassé and artichokes hearts	39
Dover Sole, capers and citric beurre.....	48
Alaskan king crab, torched with miso butter Espelette	90

Land

Prime filet mignon * 8 oz	55
Red wine braised short rib *35 oz	88
New York* 15oz	68
Prime bone-in ribeye* 20 oz	96
Japanese Kobe striploin* 5 oz	120
Wagyu tomahawk* 48 oz	240

Sides

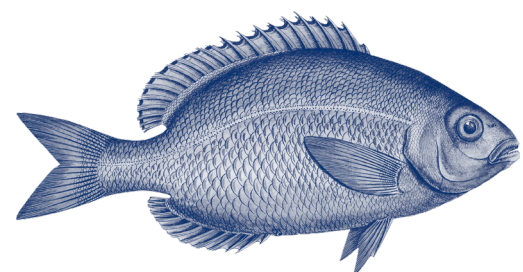
Potato mille feuille and baked apple	12
Sourdough and smoked butter	5.5
House salad	10

From the Josper

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

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 cream18



Arroz con leche socarrat with vanilla ice cream16

Date & nuts with whiskey ice cream16

Caramel chocolate mousse, coffee & dark chocolate geles18

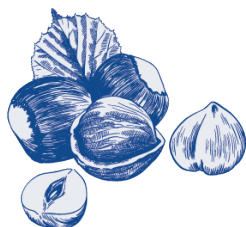
Dulce de leche fondant with banana ice cream16

Pistachio roll with fennel ice cream18



Chocolate textures18

Mango, coconut and yuzu lemon20



Vegan



Gluten free

