

# Z E R U

MIAMI

## Pintxos

San Sebastián txangurro .....	38
Confit mussels croquettes .....	20
Ossetra caviar and smoked salmon “Barcelona Bikini” .....	100
Bonito tuna, anchovies and avocado montaditos .....	22
Pata negra platter .....	75
Octopus “a la Gallega” .....	22
Salt and vinegar cured anchovies with tapenade .....	18
Pata negra and parmesan croquettes .....	18

## Appetizers

### Sea

Scallop crudo with cantaloupe granité* .....	28
Bluefin tuna tartare with black truffle and saffron* .....	32
Cured salmon, green apple, avocado and ginger* .....	24
Kampachi tiradito with yuzu and aromatics* .....	26
Red ají ceviche* .....	26
“Mojo Canario” octopus .....	31
Sautéed scallops with yuzu and ginger .....	30
Roasted Patagonian squid with majada .....	22

### Land

Mustard and parmesan grilled lettuce hearts .....	22
Andalusian gazpacho jar with watermelon and cucumber .....	18
Navarran asparagus with garden vinaigrette .....	18
Smoked honey roasted pumpkin with mascarpone and green leaves ..	18
Tudelan artichokes with Idiazabal and pata negra .....	27

## Sides

Roasted piquillo red peppers	14
Patatas bravas	11
House salad	11

## From the Josper

Seasonable organic vegetables	12
Roasted brocolinni	12
Asparagus and wild mushrooms	14
Grilled shishito peppers	12



## Socarrats

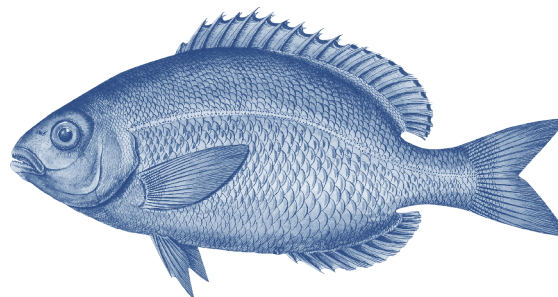
Japanese Kobe and organic vegetables .....	75
Alaskan king crab and saffron .....	68
Wild baby squid, prawns in sepia ink .....	38
Josper roasted organic vegetables .....	32

## From the Josper

### Whole Fish Grilled Getarian Style

Market price /lb

Turbot .....	45 lb
Branzino .....	38 lb
Snapper .....	36 lb
Dover Sole .....	52 lb
Grouper .....	42 lb
Branzino in Salt Crust .....	48 lb



### Sea

Alaskan King crab leg, with saffron .....	98
Giant prawns (2 pieces) .....	48
Add caviar .....	75
Espelette miso grilled shrimps (3 pieces) .....	35
Branzino fillet and green leaves .....	38
Sardines and heirloom tomatoes (2 pieces) .....	18

### Land

Prime Filet mignon * 8 oz .....	48
Japanese Kobe striploin* 6oz .....	240
Prime bone-in ribeye * 16 oz .....	78
Skirt steak* 8oz .....	42
Wagyu Tomahawk* 38 oz .....	215

\*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 18% will be added to your check.

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## *Desserts*

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Arroz con leche socarrat with vanilla ice cream .....	16
Manchego cheese fondant with macadamia ice cream .....	18
Dulce de leche fondant with banana ice cream .....	16
Pistachio roll with fennel ice cream .....	16
Date & nuts with whiskey ice cream .....	16
Crunchy honeyed figs with Catalan cream .....	16
“Cheesecake board” .....	32
Brie, Idiazabal and Bleu cheesecake with Jospet grilled grapes and honeycomb	

