zambra
tapas wine & bar

FAMILY STYLE

MEZZE COURSE:

SPANISH OLIVES → HARISSA. PRESERVED LEMON.

ROASTED GARLIC HUMMUS → FRIED CHICKPEAS. PARSLEY. ALEPPO PEPPER. ZA'ATAR GARLIC PITA.

MUHAMMARA → ROASTED RED PEPPER AND WALNUT SPREAD. SUMAC. POMEGRANATE MOLASSES. ZA'ATAR GARLIC PITA.

ENSALADA COURSE:

ARUGULA AND BURRATA SALAD → STRAWBERRIES. BASIL. SHAVED FENNEL. POMEGRANATE MOLASSES. TOASTED ALMONDS. STRAWBERRY-WHITE BALSAMIC VINAIGRETTE.

TAPAS COURSE:

PATATAS BRAVAS → AIOLI. SALSA BRAVA. PIMENTóN LA VERA. CHIVES.

LAMB AND VEAL MERGUEZ MEATBALLS → TUNISIAN TOMATO SAUCE. TZATZIKI. DILL. GRILLED OWL BAKERY BAGUETTE.

GAMBAS AL AJILLO → SHERRY. GARLIC. ESPELETTE SPICED SHRIMP CHIPS.

ENTREE COURSE:

PAN ROASTED SWORDFISH → ARTICHOKE. ARUGULA. TOASTED PINE NUTS. SUNDRIED TOMATOES. QUINOA. PICKLED RED ONION. CASTELVETRANO OLIVE GREMOLATA.

YOGURT MARINATED CHICKEN SKEWER → PERSIAN RICE. SPICED YOGURT. PICKLED RED ONION. DRIED CURRANTS. MINT. DILL.

GRILLED HANGER STEAK → PIPERADE. CONFIT FINGERLING POTATOES. SMOKING ROSEMARY.

DESSERT

CHOCOLATE-RUM TORTE → TOASTED COCONUT AND WALNUT. CHERRY-RUM SAUCE.