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:

FATTOUSH → GREEN LEAF LETTUCE. CUCUMBER. RADISH. MINT. CHERRY TOMATO. AVOCADO. FETA. PITA CROUTONS. BLACK CARDAMOM VINAIGRETTE. SUMAC.

TAPAS COURSE:

PATATAS BRAVAS → ROASTED GARLIC AIOLI. SALSA BRAVA. PIMENTON LA VERA. CHIVES

POMEGRANATE BRAISED PORK SPRING ROLLS → AVOCADO. CASHEW CHILI CRISP. MANGO MOJO

GAMBAS AL AJILLO →SHERRY. BRANDY. GARLIC. SCALLION.

ENTREE COURSE:

WILD STRIPED BASS → SWISS CHARD. PINE NUTS. RAISINS. BROWN BUTTER. LEMON. PARSLEY.

YOGURT MARINATED CHICKEN SKEWER → PICKLED RED ONION. GOLDEN RAISINS. HAZELNUT. SPICED YOGURT.

GRILLED HANGER STEAK → ROASTED FINGERLING POTATOES. PIPERADE.

DESSERT:

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