zambra
tapas wine & bar

WILD STRIPED BASS → Swiss Chard. Pine Nuts. Raisins. Brown Butter. Lemon. Parsley. (GF/ADF) 22/40-

ARUGULA SALAD→ Candied Pecans. Dried Cherries. Grated Manchego. Sour Cherry Vinaigrette. (GF/ADF/AV) 14-

YU XIANG EGGPLANT → Fried Eggplant. Sweet and Sour Sauce. Chili Oil. Sichuan Peppercorn. Scallions. Peanuts. (V/) 14-

GAMBAS AL AJILLO → Sherry. Brandy. Garlic. Scallion. Grilled Owl Bakery Baguette (AGF/ADF) 16-

PORK CHILE ROJO → Ancho, Guajillo, Crema, Grits. (GF) 14-

BRAISED LAMB NECK → Gigante Beans. Tomato. Lemon. Greens. (GF/DF) 18-

SEARED SCALLOPS → Mushrooms a la Grecque. Castelvetrano Olive. Meyer Lemon. (GF/DF) 26-

YOGURT MARINATED CHICKEN SKEWER → Pickled Red Onion. Golden Raisins. Hazelnut. Spiced Yogurt. (GF) 14-

BRAISED SHORT RIB → Collard Greens. Harissa Pomme Puree. Hazelnut. (GF/ADF) 24-

GRILLED HANGER STEAK → Roasted Fingerling Potatoes. Grilled Maitake Mushroom. Black Garlic-Pink Peppercorn Cream. Arugula. (GF/ADF) 28/52-

BELGIAN STYLE MUSSELS → Beer Steamed. Roasted Apple. Caramelized Shallot. Whole Grain Mustard. Creme Fraiche. (AGF) 18-

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DESSERTS

PUMPKIN CHEESECAKE → Maple Chantilly. Pepita-Pistachio Crumble. 12-

CHOCOLATE RUM TORTE → Cashews. Maldon Salt. Chambord Sauce. (GF) 12-

RED WINE POACHED PEAR → Honey. Lemon. Whipped Ricotta. (GF) 12-

FLAN → Cardamom. Sunflower Seed Brittle.12-

GOAT CHEESE PANNA COTTA → Pistachio, Blood Orange. (GF) 12-

DESSERT COCKTAILS

THAT*S THAT ME Espresso Martini → House Made Vodka Infusion. Coffee. Cinnamon-Honey. Vanilla. Orgeat. Coffee Liquer. (Available Non Alcoholic) 15-

CARELESS WHISPER → Rye Whiskey. Benedictine. Drambuie. Orange Clove Syrup. Lemon Juice. 15-

CHERRY BOMB → Liquor 43. Coffee Toffee Irish Liqueur. Cherry Herring. Iced Coffee. (DF) 15-