

MENÚ DE LA NOCHE

tapas

pan rustico

house-infused extra virgin olive oil 2.5~

patatas bravas

crispy potatoes, spicy tomato sauce 4.5~

house marinated olives

preserved lemon 4.5~

sopa del dia

chef's creation 4.5~

cheese plate

three imported spanish cheeses 11.5~

baby arugula

manchego, candied pecans, dried cherry mojo 7.5~

mixed greens salad

marcona almonds, goat cheese, apples, maple-shallot mojo 7.5~

sautéed chickpeas

spinach, garlic, lemon, chilies 6.5~

mixed sautéed mushrooms

sweet potato wontons, edamame 8~

crispy tofu

harissa, hummus 7~

pomegranate braised pork spring rolls

avocado, mango dipping sauce 7.5~

⓪ prince edward island mussels

daily creation 9~

⓪ grilled nc shrimp

chimichurri, pickled onions, apple 10~

⓪ sesame crusted scallops

grapefruit, avocado, fennel 14~/27~

⓪ all-natural grilled boneless lamb rack

romesco, olives, sultanas, lentils 14~/28~

⓪ pan seared sunburst farms trout

hazelnuts, orange, brown butter, orzo 12~/23~

⓪ grilled certified angus beef hanger steak

piquillo mojo, roasted garlic, potatoes 15~/28~

Zambra uses all-natural hormone free meats. For separate checks and parties of five or more a 20% gratuity is included in the final bill. Thanks!

⓪ *These items may be cooked to order, the consumption of raw or undercooked eggs, meats, poultry, seafood or shellfish may increase your risk of a food-borne illness.*