

ZINO

MEDITERRANEAN CUISINES



Spreads

(served with flatbread)

- 🌿 Charred Eggplant & Garbanzo - Aleppo Oil, lemon, nigella
- 🌿 Muhammara - piquillo peppers, walnuts, pomegranate molasses
- 🌿 Labneh - fresh cucumber, dill & chive oil

Appetizers

- 🌿 Caesar Salad - Reggiano, pita chips, avocado, Za'atar, tahini dressing 15
- 🌿 Beets & Feta - mixed greens, citrus, pomegranate dressing, cured sumac 14
- 🌿 Fried Brussels sprouts - herbed labneh, spicy honey, pickled shallot 13
- Seared Octopus - squid ink aioli, confit fingerling, pickled Fresno chili, pimenton 18

Mains

- Fregola Stew - Monterey Bay squid, prawns, fennel, saffron-tomato broth 32
- 🌿 Cavatelli - hand made pasta, pistachio-mint pesto, blue-lake beans, brassicas, Pecorino 19
- Roasted Half Chicken - Castelvetrano olives, artichoke, saffron, preserved lemon 26
- Flatiron Steak - pan-seared with herb butter, broccoli, baby carrots, beet root sauce 34

Flavors of The Maghreb

Located at the northernmost part of Africa, along the Mediterranean, The Maghreb consists of Algeria, Libya, Morocco, Tunisia, and Mauritania. We invite you to explore our homage to the region. Four times a year, we celebrate a region within the Mediterranean. At this moment, we are celebrating Maghreb region.

Savory

- 🌿 Garantita - chickpea flan served with toasted baguette & harissa 9

- 🌿 Spring Vegetable Soup - artichoke, peas, favas, darsa, preserved lemon, & fresh herbs in a vegetable broth, served with crostini 15

- Lamb Tagine - braised shoulder with spring vegetables, tomato, coriander, served over couscous 29

Sweet

- Rose Gelato & Strawberry Crisp 10

Wine & Cocktails

- Hibiscus Corpse Reviver #2- St. George Absinthe wash, Malfy Gin, Hibiscus infused Lillet, Cointreau, Lemon juice 15

"When the stomach gets full, it tell the head to sing"
-Moroccan Proverb

Vegan: 🌿

Vegetarian: 🌿