

ZINO

MEDITERRANEAN CUISINES

Spreads

(served with flatbread)

- Charred Eggplant & Garbanzo - Aleppo Oil, lemon, nigella 12
- Muhammara - piquillo peppers, walnuts, pomegranate molasses 12
- Labneh - fresh cucumber, dill & chive oil 12
- Trio of Spreads - a sampler of all three dips 15

Appetizers and Salads

- Caesar Salad - Reggiano, croutons, avocado, Za'atar, tahini dressing 15
add marinated anchovy 4 add chicken 6
- Fattoush Salad - mixed lettuce, tomato, cucumber, radish, red onion, pita chips, sumac dressing 14 add chicken 6
- Prosciutto di Parma & Stone Fruit - extra-virgin olive oil, mint 13
- Falafel - fried green chickpea balls served with tahini, pickled vegetables 14
upgrade to entrée portion size w/ 5 falafel balls and flatbread 5
- Seared Octopus - romesco sauce, crispy chick peas, pimenton, fried parsley 18

Mains

- Cavatelli - hand made pasta, spring vegetables, mushroom conserva, lemon, breadcrumb, Grana Padano 19
- Roasted Half Chicken - Castelvetrano olives, artichoke, saffron, preserved lemon 26
- Lamb Tagine - green tahini, radish, cucumber, fresh herbs, sumac 32
- Flatiron Steak - pan-seared with herb butter, potato pave, asparagus, baby carrots, pearl onions, beet-root sauce 34

Vegan



Vegetarian



Flavors of Greece

Located in the heart of the Mediterranean Sea, Greece is within the nucleus of Mediterranean cuisine. Greek cuisine is characterized by its frugality and was founded on the "Mediterranean Triad": wheat, olive oil, and wine, with meat being rarely eaten and fish being more common. Four times a year, we honor a region within the Mediterranean and invite you to explore with us. Earlier this year, we celebrated Sicily and the Maghreb Region. Today, we introduce you to Greece.

Savory

- Xoriatiki - marinated feta, early girl tomatoes, cucumber, red onion, lemon, extra-virgin olive oil 12
- Halloumi - fried sheep's milk cheese, roasted apricot, pistachio, dates, served with toasted bread 12

Pork Souvlaki - marinated & broiled pork loin skewers with fresh herbs, served with tzatziki & lemon rice pilaf 24

Branzino - seared "a la plancha", served with marinated sungold tomatoes, ladolemono sauce & flatbread 30

Wine & Cocktails

Ouzo Martini - Ouzo Metaxa, Vodka,
Pineapple, Lime Juice 15

"Slowly, the sour grape becomes honey." All things require a great deal of time to mature, be they people or situations. Patience is a virtue" -Greek Proverb