





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



-   Little Gem Salad - dukkah, avocado, pickled onion, tahini dressing 15
add marinated anchovy 4 add chicken 8
-   Fattoush Salad - mixed lettuce, tomato, cucumber, radish, red onion, pita chips, sumac-pomegranate dressing 14 add chicken 8
-   Crispy Brussels Sprouts - Aleppo honey, pickled red onion, labne, 13
-  Falafel - fried green chickpea balls served with tahini, pickled vegetables 14
upgrade to entrée portion size w/ 5 falafel balls and flatbread 5

Mains

-  Cavatelli - hand made pasta, roasted winter squash, sun-dried tomatoes, fresh herbs, roasted garlic, mascarpone cream 19
-  Roasted Half Chicken - Castelvetrano olives, artichoke, saffron, preserved lemon 26
-  Lamb Tagine - braised shoulder, dates, apricot, ras al hanout, served over couscous 32
- Flatiron Steak - pan-seared with herb butter, potato "mille feuille", winter vegetables, baby carrots, pearl onion, Bordelaise sauce 34

Flavors of Spain

Located in the heart of the Mediterranean, Spain is within the nucleus of Mediterranean cuisine. Spanish cuisine embodies the cooking traditions and practices of many cultures as they have settled there. Four times a year, we honor a region within the Mediterranean and invite you to explore with us. Earlier this year, we celebrated Sicily, the Maghreb Region and Greece. Today, we introduce you to Spain. "Pan, vino y carne... crían buena sangre" translates as "Bread, wine, and meat ... make good blood" -Spanish Proverb

-  Quesos - 12 month Manchego D.O.P., Cana di Cabra, membrillo, toast 16
- Seared Octopus - romesco sauce, crispy chickpeas, pimenton, fried parsley 18
-  Patatas Bravas - crispy-fried potatoes with spicy brava sauce 9
- Calamares Rellenos - local squid stuffed with chorizo & potatoes, served with a piquillo dressing 25
- Fideua - seafood medley from Valencia with toasted noodles, mussels, clams, shrimp, sofrito, saffron & allioli 32
- Fabada - Asturian pork & bean stew with Corona beans, pork shoulder, chorizo, pancetta, blood sausage, pimenton served with grilled bread 29

Wine & Cocktails

- Shattuck Sangria - Hanson organic vodka, red wine, St. Geroge spiced pear liqueur, lemon juice, maple syrup, sliced pear garnish 13
- Albarino - 2021 Abadia de San Campio, D.O. Rias Baxixas, Spain 14/56