

## ZAMBRA BANQUET MENU

### Flamenco:

\$40 per person

4 courses + bread + antipasti

#### *Choose three items for 1st course*

- 1) a - pork spring rolls  
*pomegranate braised pork with  
avocado and mango dipping sauce*  
b - chef's bruscetta  
c - marinated chicken skewers  
*piquillo mojo*  
d - spanish style omelet  
*arugula, pimientos, onions*  
e - smoked fish cakes  
*spicy remoulade*
- 2) seasonal salad
- 3) a - roasted portabello  
*picholine olive tapenade, manchego*  
b - pan-roasted trout  
*hazelnuts, mint, orange*  
c - sautéed quail  
*stuffed with sultanas and chorizo*  
d - beef medallions  
*with chimichurri*
- 4) a - flan del dia  
b - chocolate torte

### El Matador:

\$50 per person

4 courses + bread + antipasti

#### *Choose three items for 1st course*

- 1) a - seared scallops  
*seasonal accompaniments*  
b - braised lamb and lentil tagine  
c - house-made gnocchi  
*cured tomatoes, edamame, sherry*  
d - pork spring rolls  
*pomegranate braised pork with  
avocado and mango dipping sauce*  
e - grilled shrimp skewers  
*smoked tomato butter*
- 2) seasonal salad

#### *Choose four items for 3rd course*

- 3) a - roasted portabello  
*picholine olive tapenade, manchego*  
b - roasted fresh fish  
*blood-orange mantequilla, olives*  
c - grilled duck breast  
*seasonal accompaniments*  
d - beef medallions  
*ginger-cherry reduction, cashews*  
e - vegetarian paella  
*fresh veggies, roasted garlic*
- 4) a - flan del dia  
b - chocolate torte

\*\*\*All prices are before tax and gratuity. 20% gratuity will be added to all banquets. Price does not include bar beverages. A 25% deposit is required to reserve banquet space. Deposit can be refunded up to a week before date of banquet if cancellation is necessary. A signed contract may be required at managements discretion. Thank you!

