

MENÚ DE LA NOCHE

tapas

pan rustico

house-infused extra virgin olive oil 3~

house marinated olives

preserved lemon 4~

chilled potato & spring onion soup

torn bread croutons 4~

cheese plate

imported spanish cheeses 9~

bibb "caesar"

boquerones, queso fresco, tortilla 7~

sugar creek farms mixed greens

pears, pickled onions, almonds, goat cheese 6~

sautéed chickpeas

spinach, garlic, lemons, chilies 5~

mixed sautéed mushrooms

sweet potato wontons, edamame 7~

grilled tofu

grapefruit, cucumber, mint chimichurri 6~

pomegranate braised pork spring rolls

avocado, mango dipping sauce 7~

hickory nut gap farms house albondigas

coconut curry sauce, grilled bread 6~

prince edward island mussels

daily creation 6~

masa crusted gulf shrimp

tomatillo sauce, jicama, piquillos 7~

grilled jumbo scallops

parsnip potato gratin, smoked tomato sauce 10~/19~

pan roasted lamb t-bone

sultanas, pine nuts, lentils 9~/17~

pan seared local trout

hazelnuts, oranges, brown butter, orzo 10~/19~

grilled 'painted hills' petite filet

ginger, cherries, port, cashews, smashed local potatoes 11~/20~

paellas

(please allow time for proper cooking)

paella zambra

chorizo, chicken, shrimp 15 pp~

seafood paella

daily fish, calamari, clams, shrimp, mussels 17 pp~

vegetarian paella

fresh vegetables, roasted garlic 10 pp~

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!

