

MENÚ DE LA NOCHE

tapas

pan rustico

house-infused extra virgin olive oil 3~

house marinated olives

preserved lemon 4~

sopa de ajo

garlic, cream, peanuts 4~

imported navarro white asparagus

saffron sauce, crispy tomatoes 6~

cheese plate

imported spanish cheeses 9~

bibb caesar salad

boquerones, croutons, manchego 7~

baby arugula salad

pears, pickled onions, almonds, goat cheese 6~

sauteed chickpeas

spinach, garlic, lemons, chilis 5~

mixed sauteed mushrooms

sweet potato wontons, edamame 7~

grilled tofu

grapefruit, cucumber, mint chimichurri 6~

prosciutto wrapped medjool dates

goat cheese, honey 6.5~

pomegranate braised pork spring rolls

avocado, mango dipping sauce 7~

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 scallops

parsnip potato gratin, smoked tomato sauce 9~/17~

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' hanger steak

ginger, cherries, port, cashews, sweet potato 11~/20~

paellas

(please allow time for proper cooking)

paella zambra

chorizo, chicken, shrimp 15 pp~

seafood paella

lobster, calamari, clams, shrimp, mussels 17 pp~

vegetarian paella

fresh vegetables, roasted garlic 10 pp~

Zambra uses all-natural hormone free meats. We're very sorry but we are unable to accommodate separate checks. For parties of five or more a 20% gratuity is included in the final bill

