

# ZBRA

## Z B R A S E L E C T I O N

Pure product. Absolute precision. Oysters, caviar and raw preparations in their most essential form.  
Charcuterie and cheeses selected by origin, time and character.



## OYSTERS & CAVIAR

Oysters from the French Atlantic coast, Marennes-Oléron island

Special oyster Argent n1 'Louis', natural	6.00
Special Argent n1 'Louis' oyster with yuzu, coriander and lime sorbet	7.00
Special Argent n1 'Louis' oyster with Oscietra Caviar 5g.	20.00
6 Special Oysters Argent n1 natural	30.00
Oscietra Imperial Caviar 10g.	39.00
Oscietra Imperial Caviar 30g.	110.00



\* Our caviar served with toasted brioche and butter

## CRUDO

Hand-cut beef tenderloin tartare	32.00
Grass-fed beef carpaccio with rocket salad and white truffle oil	24.00
Bluefin tuna tartare with pickles, soy sauce, and brioche	22.00
Summer truffle	4€ / gr.



## CHARCUTERIE AND CHEESES

Mortadella di Bologna IGP and Mountain Parmigiano Reggiano 24 m	16.50
Italian Cured Meats: Mortadella, Coppa di Parma, and Salami Napoli	19.00
Cured Meats and Cheeses	23.00
Coppa di Parma Platter	15.00
Salami Napoli Platter	12.00
Wagyu Beef Jerky from León	21.00
Selection of Cheeses from 5 Origins	15.00
Focaccia with virgin olive oil, salt and rosemary	7.50



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### SALADS AND VEGETABLES



Burrata and Mango Salad	18.00
Mixed greens, burrata, mango, cherry tomatoes, croutons, raisins, and tropical vinaigrette	
Caesar Salad	16.00
Lettuce, cherry tomatoes, breaded chicken, croutons, Parmesan shavings, and Caesar dressing	
Royal Salad	19.50
Mixed greens, mozzarella, avocado, smoked salmon, and basil oil	
Wild asparagus and bimis grilled over charcoal, romesco sauce	14.00
Confit artichoke flower	6.50
Confit artichoke flower and crispy ham	9.00
Fried Padrón green peppers	7.50
Cochinita pibil brioche	11.00

### STARTERS TO SHARE

Zbra potato salad with preserved tuna belly and piparras peppers	9.90
Zbra potato salad with toro tuna tartare	17.00
Flame-grilled rock octopus, roasted potato, puttanesca and chimichurri	21.00
Galician clams in white wine with chili peppers	21.00
Seasonal Galician mussels with tomato and basil	14.00
Nachos with guacamole, Iberian pork cheek, cheddar and jalapeños	15.00
Baked provolone	14.00
Wagyu cured beef croquette	3.00



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### PIZZAS

MARGHERITA	10.50
San Marzano tomato, fior di latte and basil	
CAPRESE di BÚFALA	14.00
San Marzano tomato, fior di latte, buffalo, dried tomato and basil	
PROSCIUTTO E FUNGHI	16.50
San Marzano tomato, fior di latte, Portobello mushroom and Italian ham	
NAPOLETANA	18.00
San Marzano tomato, fior di latte, onion, anchovies, olives and oregano	
FOUR SEASONS	18.00
San Marzano tomato, fior di latte, Italian ham, mushrooms, artichokes and anchovies	



TONNO	18.00
San Marzano tomato, fior di latte, canned tuna, onion and parsley	
QUATTRO FORMAGGI	18.00
San Marzano tomato, fior di Fior di latte, Parmigiano Reggiano, Scamorza, and Gorgonzola	
CALABRESA	18.00
Fior di latte, n'duja or sobrasada, goat cheese, and thyme	
DIÁVOLA	18.00
San Marzano tomato, fior di latte, pepperoni, and spicy spianata	
BELLA ITÁLIA	19.00
San Marzano tomato, fior di latte, burrata, mortadella, and basil pesto	
BURRATINA	19.00
San Marzano tomato, fior di latte, burrata, cherry tomatoes, arugula, and smoked coppa	
MALATESTA (bianca)	19.00
Fior di latte, Italian ham, Portobello mushroom, and mushroom cream	
MALATESTA TARTUFATA	22.00
Truffle cream	

*All pizzas cooked in a Neapolitan wood-fired oven*



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### PASTA

PICI TOSCANI FRESCHI ALLA CARBONARA Uova, guanciale, pecorino romano D.O.P. 24 mesi	18.00
RIGATONE ALLA BOLOGNESE Beef ragout, basil, and Parmesan	16.00
LINGUINE NÁPOLI Tomatoes, garlic, olives, white wine, and basila	16.00
SPAGUETTI 'CACIO E PEPE' Cheese and pepper	16.00
LINGUINE VÓNGOLE Clams	18.00
LINGUINE AL'ASTICE Lobster	27.00
CANELONES RELLENOS DE PATO, FOIÉ Y MANZANA Mushroom sauce	21.00
TROFIE AL SAPORE D'ITALIA Basil and pine nut pesto, burrata, and cherry tomatoes	17.00
SALMON RAVIOLI WITH PISTACHIO SAUCE	18.00
TAGLIATELLE BLACK ALLA SICILIANA Red prawns from the bay	21.00

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### CHARCØAL

MEDITERRANEAN BLUEFIN TUNA TATAKI Tabouleh and Wasabi Mayonnaise	30.00
IBERIAN ACORN-FED PORK SHOULDER Sautéed Mushrooms and Apple	24.00
AGED BEEF TATAKI Rocket Salad	35.00
BEEF TENDERLOIN WITH FOIE GRAS French Fries	36.00
BEEF TENDERLOIN IN ITS OWN JUICE Mixed Vegetables and Sweet Potato Cream	32.00
RIB-EYE STEAK Confit Piquillo Peppers	39.00
BLACK ANGUS BURGER 200G WITH FRENCH FRIES Brioche Bun, Tomato, Guanciale, Caramelized Onion, Scamorza Cheese, Mayonnaise, and Mixed Greens	17.00
NEW YORK STEAK Beef ribeye steak (600-800g)	95.00/kg
CIDER HOUSE RIBEYE STEAK 8-rib ribeye (1-1.5kg)	120.00/kg



### SIDE DISHES

ROASTED POTATOES WITH CHIMICHURRI	5.00
FRENCH FRIES	5.00
ROCKET SALAD	5.00
FRIED PADRÓN PEPPERS	8.50

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### DESSERTS

APPLE TART	7.00
MASCARPONE CREAM WITH COCOA	7.00
MILLE-FEUILLE WITH CREAM AND RED BERRIES	6.00
NUTELLA AND CRUNCHY ALMOND PIZZETA	7.00
ICE CREAM	6.00
CHOCOLATE BROWNIE WITH NUTELLA MASCARPONE, ALMOND, AND VAINILLA ICE CREAM	7.00

