

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 20g.	55.00



** 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, pickles, soy sauce and mustard	22.00
Brioche with bluefin tuna tartare	8.90



CHARCUTERIE AND CHEESES

Pistachio Mortadella di Bologna IGP and 24-month mountain-aged Parmigiano Reggiano	16.50
Italian Cured Meats: Pistachio 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
Mixed leaves,, cherry tomatoes, breaded chicken, croutons, Parmesan shavings, and Caesar dressing	
Royal Salad	19.50
Mixed leaves, buffalo 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	8.50

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 Iberian pork cheek, pico de gallo, guacamole, cheddar and jalapeños	15.00
Baked provolone	14.00
Wagyu cured beef croquette	3.00
Cochinita pibil brioche	7.90



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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

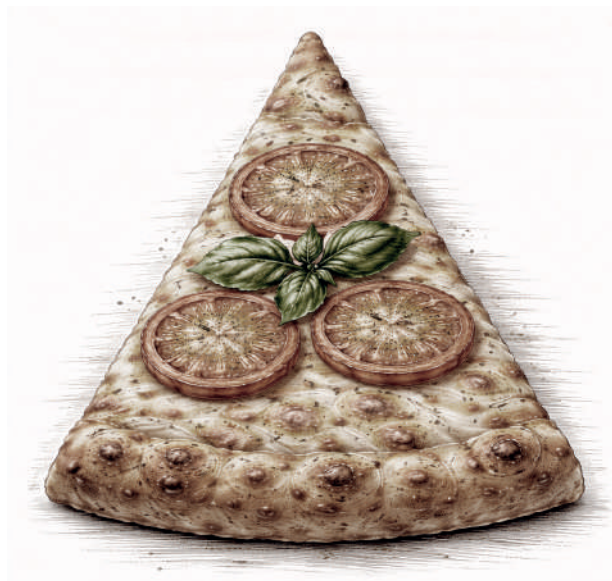
San Marzano tomato, fior di latte, Portobello mushroom and Italian ham

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 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, pistachio 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' Pecorino cheese and black pepper cream	16.00
LINGUINE VÓNGOLE Clams, mussels, cherry tomatoes and parsley	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 almond 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

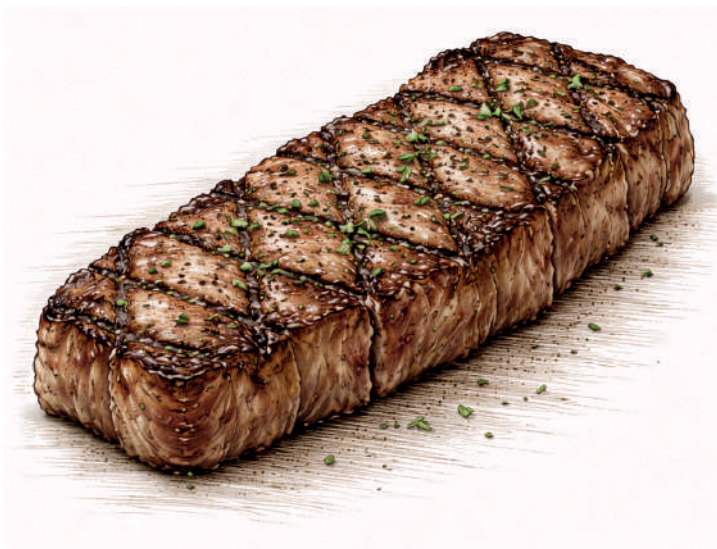
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CHARC AL

MEDITERRANEAN BLUEFIN TUNA TATAKI	30.00
Tabbouleh and ponzu mayonnaise	
IBERIAN ACORN-FED PORK SHOULDER	24.00
Saut�ed mushrooms, apple and raisins	
AGED BEEF TATAKI	35.00
Rocket Salad	
BEEF TENDERLOIN WITH FOIE GRAS	36.00
French Fries	
BEEF TENDERLOIN IN ITS OWN JUICE	32.00
Mixed Vegetables and Sweet Potato Cream	
BLACK ANGUS BURGER 200G WITH FRENCH FRIES	17.00
Brioche bun, tomato, guanciale, caramelised onion, Scamorza cheese, Japanese mayonnaise and mixed leaves	
NEW YORK STEAK	95.00/kg
Beef ribeye steak (600-800g)	



SIDE DISHES

ROASTED POTATOES WITH CHIMICHURRI	5.00
FRENCH FRIES	5.00
ROCKET SALAD	5.00
FRIED PADR�N PEPPERS	8.50

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DESSERTS

APPLE TART Preparation time: 10 min	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

