

ZUZU

TAPAS FRIAS

Seasoned and Toasted Almonds	3
A Dish of Mediterranean Olives	3
Boquerones; White Anchovies, Hard Boiled Egg & Remoulade on Grilled Bread	6
Rabbit Rillette mixed with Smoked Habanero Mustard & Roasted Anaheim Chile	10
Organic Mixed Greens, Orange, Toasted Pistachios & Pedro Ximenez Vinaigrette	8
Shaved Artichoke-Portobello Salad; Lemon-Truffle Vinaigrette & Sao Jorge	8
Quinoa Salad with Smoked Duck Breast, Dried Figs & Walnut Vinaigrette	9
Ceviche del Día	AQ

TAPAS CALIENTES

Tortilla Española; Traditional Spanish Potato & Sweet Onion Omelet	6
Creamy Torpedo Onion & Chenel Goat Cheese Soup with Spring Garlic	7
Queso Frito; Pan Fried Manchego Cheese with Roasted Poblano Chiles	7
Pan Roasted California Asparagus with Jamon Serrano & Green Garlic	9
"Merluza en Salsa Verde" Basque Style Hake with Clams & White Wine Sauce	9
Monterey Fresh Squid Sauteed with Baby Potatoes, Pea Shoots & Piquillo	9
Seared Scallop & Roasted Rapini with Grilled Meyer Lemon & Picholine Olives	AQ
Bacalao; Salt Cod drizzled with White Truffle Oil, Garlic Crostini	9
Gambas al Ajillo; Fresh Gulf Shrimp with Garlic, Piquin Chili & Smokey Pimenton	10
Liberty Farms Duck with Sardinian Couscous, Golden Raisins & Marmalade	10
Chilaquiles; Corn Tortillas with Goat's Eye Beans, Chicken & a Poached Egg	9
Paella del Día made with Spanish Bomba Rice (available after 4pm) Per Person	9
Moroccan Barbecue Glazed Rack of Lamb with Mint & Red Curry Oil	14
Niman Ranch Grass Fed Flat-Iron Steak with Roasted Jalapeño "Chimichurri"	11
Rancho Gordo Lima Beans simmered with Chorizo, Saffron & Sweet Paprika	7
Roasted Baby Artichokes & Spring Onions; Nora Pepper-Hazelnut Romesco	9
Boniatto; Mashed Cuban Sweet Potato with Crispy Yucca Chips	6

We are dedicated to the local farms, ranches and organic purveyors of Northern California.

Chef - Angela Tamura 829 Main Street Napa, CA 94559 707.224.8555
March 2008