

## TAPAS FRIAS

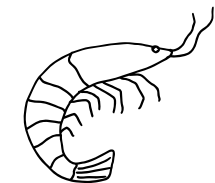
Seasoned and Toasted Almonds	5
A Dish of Mediterranean Olives	5
<b>Boquerónes</b> Spanish White Anchovies, sliced Egg & Remoulade on grilled Bread	8
<b>Flounder Ceviche</b> Citrus marinated Flounder with Jicama & Avocado	18
<b>Ceviche de Calamar</b> Citrus marinated Squid with Coconut Milk, Green Papaya & Mango	16
<b>Asian Pears</b> tossed with Chicory, candied Bacon & a PX Sherry Vinaigrette	16
<b>Roasted Beets</b> with Frisee, Candied Walnuts, Goat Cheese Mousse & Marmalade Vinaigrette	16
<b>Plato de Charcuterie</b> Spanish Jamón Ibérico and assorted House Cured Charcuterie	20
<b>A single Artisan Cheese</b> served with a house-made Accoutrement	10

## TAPAS CALIENTES

<b>Castilian Garlic Soup</b> with Chorizo, Jamón & Fino Sherry topped with a organic Egg	12
<b>Tortilla Española</b> Traditional Potato & Sweet Onion Spanish Omelette	12
<b>Queso Frito</b> Pan fried Manchego Cheese with roasted Poblano Chiles & Guajillo Sauce	11
<b>Gambas al Ajillo</b> Fresh Gulf Shrimp with Garlic, Pequin Chili & Smoky Pimentón	19
<b>Chilipepper Rockfish</b> seared crispy, finished with a Basque Tximitzurri & Sherry Vinegar	18
<b>Bacalao</b> Salt Cod drizzled with California Olive Oil	16
<b>Seared Pork Cheeks &amp; Braised Tongue</b> with Fuyu Persimmons and Chicory Greens	18
<b>Akaushi Flat-Iron Steak</b> from Snake River Ranch with roasted Jalapeño Chimichurri	18
<b>Grilled Lamb Chops</b> with Moroccan Barbecue Glaze, Mint & Curry Oil	20
<b>Pan Roasted Brussel Sprouts</b> with Caramelized Onions, Llano Seco Bacon & Pine Nuts	14
<b>Boniato</b> Mashed Cuban Sweet Potatoes with Fried Yuca Chips	12

## PAELLAS

<b>PAELLA DEL DIA</b> Bomba Rice, Chorizo, Shellfish, Sofrito and a Daily Meat	34
<b>LOBSTER PAELLA</b> Bomba Rice cooked in Shrimp Stock topped with a Maine Lobster Tail	38
<b>ARRÒS NEGRA</b> Black Paella with Clams, Shrimp, Calamari and a Daily Fish	38
<b>VEGETARIAN PAELLA</b> Bomba Rice, Sofrito, Mushroom Stock, Daily Veggies topped with a Chickory Salad	36



## PLATOS

<b>Basque-Style Txuleton Steak</b> Charcoal Grilled Sonoma's Oak Ridge Ranch Ribeye Steak (29oz) with a Piquillo Pepper Salsa For Two —	95
<b>Whole Sand Dabs</b> with a Hazelnuts & Almond Brown Butter	22

**Bread & Water served on request.**

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

**Get Paella-to-Go or let us cater!**

Pick up your to-go orders over at Hank's Takeaway. For catering, visit [zuzupaella.com](http://zuzupaella.com)

## COCKTAILS

16 ea.

### Get Into the Local Flora

gin, kina l'aero d'or, lemon, local flora

### Beat the Beet Up

beet infused gin, balsamic shrub,  
galliano, mint, lemon

### Saffron Jeremy

saffron infused vodka, piquillo, lime,  
cocchi bianco

### Plata o Plomo

sotol, barolo chinato, pluot bitters

### Up Side Down

gin, raspberry, lemon, carpano bianco,  
raspberry foam

### Ninja Myrtles

buffalo trace, Bar Hill gin, apple, juniper,  
allspice, lemon, myrtle

## “GIN TONIC” OF THE MONTH

16

J.J Pfister | Sacramento, California

apple, cucumber, basil, rose

Tonic of the Month | Napa, California

Feijoa, Cardamon, Coriander, Black Pepper

### OR CREATE YOUR OWN!

Check out our Gin Tonic menu to get creative

## BEER AND CIDER

### Scar of the Sea

“Newton Pippin” Apple Cider 14

### Isastegi “Sagardo Naturala”

Basque Apple Cider | Spain 8

### Far Cider “Organic Barrel Aged”

Apple Cider | Napa 12

### Trumer Pils “California Pilsner”

Pilsner | Berkeley 7

### Estrella Damn

Pilsner Lager | Barcelona 8

### Estrella Galicia

Marzen Style Lager | Galicia 8

### Sudwerk “Bavarian Style”

Hefeweizen Wheat | Davis 7

### Saison Dupont

Farmhouse Ale | Belgium 12

### Fort Point KSA

Kölsch-Style Ale | San Francisco 8

### Berryessa Brewing Co.

“Free Kittens” Lager 8

### Henhouse

“Best Life” Blond Ale 9

### Mare Island “Hydraulic Sandwich”

India Pale Ale | Mare Island 10

# ZUZU