

SMALL PLATES

Soup du Jour 5

Fried Calamari 8

Tossed with Moroccan olives, fresh parmesan & parsley, served with horseradish aioli

Caprese Crustini 7

Grilled baguette crustinis topped with marinated fresh mozzarella, tomato & basil

Salmon Cakes 9

Pan-seared Atlantic salmon cake topped with wasabi aioli & grilled scallions

Cajun Onion Rings 6

Crispy onion rings tossed in a housemade cajun seasoning, served with garlicky ketchup

Potato-Feta Pancakes 7

Crispy panko-cruste potato-feta pancakes, served with chive crema

Add smoked salmon... 3

Mac 'n Brie 10

Pasta shells smothered in a creamy brie sauce, served with baby spinach salad

Pulled Pork Tacos 8

Soft white corn tortillas topped with hard cider & beer braised pulled pork, shredded cheddar, chive crema, & apple slaw

Crispy Veggie Spring Rolls 8

Blend of fresh seasonal veggies & quinoa, hand-wrapped in crispy rolls, served with sweet & spicy honey sauce

Brik 7

Roasted, minced, spiced chicken rolled up and crisped to perfection

Roasted Beet Hummus 6

Served with crispy, spiced pita chips & cucumbers

Black Olive Pate & Labneh 6

Served with crispy, spiced pita chips

Kebab Trio 9

Marinated lamb, beef, & chicken kebabs served with dollops of harrissa & whipped garlic

Add shrimp kebab...4

SALADS

Zuzu Ceasar 8

Add chicken kebab...3 Add marinated steak tips...6

Fattoush 8

Crisp romaine, tomato, cucumber & onion in garlic-lemon vinaigrette, topped with crispy pita croutons & sumac seasoning

Mediterranean Feta 6

Spicy tomato mixed with onion, feta cheese and olive oil

Spinach & Beet 8

Fresh baby spinach topped with roasted walnuts, gorgonzola cheese & balsamic vinaigrette

FULL PLATES

Raisin & Fig Glazed Duck Breast 17

Glazed pan-roasted duck, served with cauliflower puree & grilled seasonal vegetables

Stuffed Pork Loin 15

Tenderloin stuffed with a pear, onion, spinach medley, served with buttermilk mashed potatoes & seasonal vegetables

Honey-Jalepeno Glazed Salmon 17

Served with mushroom-spinach quinoa & seasonal vegetables

Zuzu Ribeye Steak 16

House spice-rubbed 12oz. ribeye cooked to order, served with buttermilk mashed potatoes & roasted carrots

Stuffed Peppers 13

Roasted peppers stuffed with eggplant, spinach & feta hash, served with brown jasmine rice & sauteed seasonal vegetables

All-Natural Worcestershire Beef Burger 13

9oz. burger topped with sharp cheddar, roasted tomato, & horseradish aioli, served with dressed arugula salad

Southern Chicken 14

Buttermilk-battered chicken breast drizzled with homemade BBQ sauce, served with cheesy gritsotto & bacon-braised spinach

Steak Tips 12

Marinated beef tenderloin tips & sauteed vegetables atop brown jasmine rice

Grill-Pressed Cuban Sandwich 11

Chorizo apple chutney, hard cider & beer-braised pulled pork, pickles, sharp cheddar & dijon aioli on sliced sourdough, served with hand-cut french fries or arugula salad

PLATTERS

Zuzu 23

Grape leaves, spinach dumplings, empanadas, brik, kibbeh mishi, choice of (2) kebab (chicken, beef, lamb, or shrimp), beet hummus, baba ganooj, harrissa & whipped garlic

Vegetarian 20

Spinach dumplings, tabouli, beet hummus, black olive pate & labneh, meatless grape leaves, falafel, harissa, whipped garlic, plantanos fritos, pico de gallo & chive crema

Vegan Version of Vegetarian Platter Available

Platter items may be ordered seperately, \$6 each plate

On The Side

Grilled Seasonal Vegetables-6 Cous Cous-5 Buttermilk Mashed Potatoes-5 Whipped Garlic-5

Desserts

Chia Rice Pudding 6

Served warm with cinnamon & whipped cream

Banana Walnut Cake 7

Served warm and drizzled with banana caramel sauce & homemade ice cream

Ginger Pear Honey Cobbler 7

Topped with whipped cream

Chocolate Baklava Sundae with Homemade Ice Cream 8