

ZENZI

BEACH

STARTERS TO SHARE

**MARINATED PRAWNS COCKTAIL,
DIBBA BAY OYSTER** (D, R, SF)

BURRATA (D, V, N)
Tomato Carpaccio, Arugula leaves, Truffle

OCTOPUS & CHORIZO SKEWER (D, N)

TUPINAMBUR HUMMUS (SE, V)
Seasonal Truffle

FRITTO MISTO (SF)
Black Lemon Aioli

SHARING MAIN COURSES

MEAT PLATTER
Beef Souvlaki, Corn Fed Chicken Souvlaki,
Grilled Lamb Cutlets, Angus Beef Tagliata

ROCK SALT SEABASS (D, GF, SF)

SEASONAL MUSHROOM TRUFFLE RISOTTO (D, V)
Wild Mushroom, Fresh Truffle, Parmesan Cheese

SIDES

KALE, LEMON & PARMESAN (D)

**GRILLED BROCCOLINI,
HERBS & GARLIC** (V, D, GF)

TRUFFLE PECORINO FRIES (V, D)

MASHED POTATO (D)

SHARING DESSERT

**FABRI CHERRY & MANJARI
CHOCOLATE MOUSSE** (D, N, E)

GELATO & SEASONAL FRUIT PLATTER (V)

 Vegan  Certified Sustainable  Locally Sourced

Contains Alcohol (A), Vegetarian Dish (V), Contains Nuts (N), Gluten-free Dish (GF), Contains Sesame (SE),
Contains Shellfish (SF), Contains Dairy (D), Contains Egg (E), Contains Soy (S), Vegan (VG),
Raw Food/Crude (R), Lactose Free (LF)

ZENZI
BEACH

JARDIN ROSÉ
BRUNCH

