

*appetizers*

**HOUSE SALAD** 

Mixed Greens, Cucumber, Tomato, Red Onion, Thai Vinaigrette

**ZOUBI CEASAR**

Kale & Romaine, Radish, Onion, Pumpkin Seed, Cotija Cheese, Jalapeno Crouton, Poblano Dressing

**CRUNCHY SALAD**

Grilled Marinated Haloumi, Apple, Radish, Onion, Red Cabbage, Grapefruit & Honey Vinaigrette

**HIERLOOM TOMATO & BURRATA**

Pickled Shallot, Tomato Basil, Herb Oil, Balsamic

**MEDITERANEAN CHICKPEA SALAD**

Labneh, Olives, Cherry Tomato, Cucumber, Onion, Pepper, Chickpea, Feta, Banyuls Vinaigrette

**TUNA POKE** 

Avocado, Cucumber, Watercress, Onion, Carrot, Peanut, Sesame Seed, Spicy Vinaigrette & Creamy Togarashi

**GRILLED OCTOPUS**

Garlic Hummus, Tomato, Avocado, Cilantro, Crispy Pita, Spicy Crema

**GRILLED COLLOSAL SHRIMP**

Anchovy Butter

**zoubi**

a restaurant  
a bar

*entrees*

**SCALLOP NOODLE & SHORT RIB** 

Oyster Mushroom, Truffle Butter

**BARRAMUNDI**

Clam & Mussel Cream, Leek Oil, Roasted Potato, Fennel

**SESAME CRUSTED TUNA** 

Soba, Asian Eggplant, Panko, Sweet & Sour, Hijiki

**16 OZ PRIME GRILLED STRIP STEAK**

Creamed Spinach with Crab, Dauphine Potato, Bordelaise

**SHRIMP & GRITS & OCTOPUS**

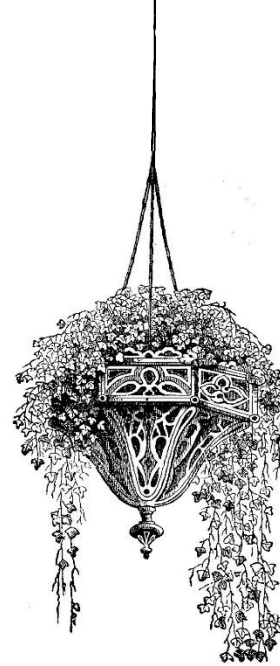
Peppers, Mushroom, Bacon, Andouille, Bacon Gravy

**CHILEAN SEA BASS**

Cauliflower Puree, Brown Butter Mustard Vinaigrette, Madeira, Clove, Hazelnut Cream

**ZOUBI JUMBO LUMP CRABCAKE** 

Crawfish, Grilled Corn, Andouille, Roasted Tomato, Chowder



 *fresh oysters* 

**BAKED** 

Garlic Parmesan, Charred Lemon

**RAW**

Smoked a la Minute, Vietnamese Soy



Chef de Cuisine, Francisco Barrios

 *cheeseboard* 

· 5 Spoke Porter  
Quince

· Vermont Cremont  
Mixed Olives

· Humboldt Fog  
Truffle Honey

· Royal Danish Bleu  
Pear Mostarda

