


SALADS

HOUSE 11. 

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

GRILLED BABY GEM 18.

Tahini, Yogurt, Fried Leeks, Chili Garlic Oil

ZOUBI CEASAR 17.

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

TABBOULEH SALAD 19.

White Anchovy, Chickpea, Tomato, Feta, Onion, pepper, Fresh Herbs, Lemon Vinaigrette

APPETIZERS

FOIE GRAS TOAST 24.

Rose Wine Jelly, Pink Peppercorn, Pickled Grape

HEIRLOOM TOMATO & BURRATA 19.

Pickled Shallot, Herb Oil, Balsamic, Tomato Gel

TUNA POKE 22. 

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

GRILLED OCTOPUS 24.

Garlic Hummus, Pico de Gallo, Ancho Oil Avocado Crème, Crispy Pita

GRILLED COLLOSAL SHRIMP 21. 

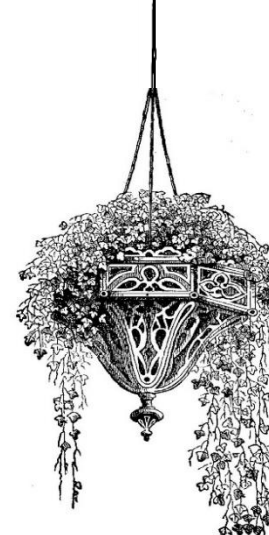
Anchovy Butter

CHEESEBOARD 26.

Chef's Choice of 4 Cheese & Accoutrements

zoubi

a restaurant
a bar



Chef de Cuisine, Francisco Barrios

ENTREES

GRILLED SWORDFISH 37.

Mussels, Saffron, Vegetables, Curry Broth

GOCHUJANG CARBONARA 34.

Salmon Tartare, Guanciale, Scallion

SESAME CRUSTED TUNA 42. 

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

16 OZ PRIME STRIP STEAK 69.

Frites & Green Beans Tempura, Foie Gras Demi

CHILEAN SEA BASS 46.

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

ZOUBI JUMBO LUMP CRABCAKE 65. 

Crawfish, Grilled Corn, Andouille, Roasted Tomato, Chowder

PAN SEARED SUMMER FLOUNDER 34.

Salmon & House Caviar, Whipped Potato, Champagne Beurre Blanc

HERB CRUSTED LOLLIPOPS OF LAMB 59.

Mustard, Panko, 15 Layer Potato, Red Wine Reduction

 fresh oysters 

BAKED 6 for 28.

Garlic Parmesan, Charred Lemon

RAW 6 for 26.

Smoked a la Minute, Vietnamese Soy

