

APPETIZERS

HOUSE SALAD 11. 

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

ZOUBI 'CEASAR' 17.

Kale & Romaine, Radish, Onion, Cotija Cheese, Pepitas, Jalapeno Crouton, Roasted Poblano Dressing

ROASTED BEETS 19.

Goat Cheese Panna Cotta, Micro Greens, Beet Glaze

ROASTED EGGPLANT MILANESE 18.

Arugula, Dijon Lemon Vinaigrette, Baba Ganoush

FOIE GRAS + CHOCOLATE BONBON 26.

Hazelnut, 24k Gold, Strawberry Rose Wine Gel, Toast

HEIRLOOM TOMATO & BURRATA 19.

Pickled Shallot, Herb Oil, Balsamic, Tomato Gel

TUNA POKE 24. 

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

GRILLED OCTOPUS 24.

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

GRILLED COLLOSAL SHRIMP 21. 

Anchovy Butter

CHEESEBOARD 26.

Chef's Choice of 3 Cheese & Accoutrements

zoubi

a restaurant
a bar



Chef de Cuisine, Francisco Barrios

ENTREES

BRAISED SHORT RIB 46.

Saffron Scented Risotto, 24k Gold, Red Wine Demi

PAN SEARED SALMON 42.

Wasabi Mashed Potato, Miso Vinaigrette, Sea Urchin Cream, Bok Choy, Wasabi Caviar

SESAME CRUSTED TUNA 43. 

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

16 OZ PRIME STRIP STEAK 69.

Potato au Gratin with Bacon and Brie, Foie Gras Demi

CHILEAN SEA BASS 47.

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

ZOUBI JUMBO LUMP CRABCAKE 65. 

Crawfish Chowder, Andouille & Grilled Corn

PAN SEARED SCALLOPS 49.

Salmon Roe, Beluga Hybrid Caviar, Whipped Potato, Champagne Beurre Blanc

DUET OF LAMB 59.

Herb Panko & Mustard Crusted Lamb Chops, Ragout of Lamb

fresh oysters

BAKED 6 for 28.

Garlic Parmesan, Charred Lemon

RAW 6 for 26.

Smoked a la Minute, Vietnamese Soy

