APPETIZERS

HOUSE SALAD 11.
Mixed Greens, Cucumber, Cherry Tomato,
Red Onion, Thai Vinaigrette

WINTER SALAD 19.
Shaved Brussel Sprouts, Radicchio, Pomegranate,
Candied Pecan, Pecorino, Apple, Mint, Maple &
Mustard Vinaigrette

ZOUBI 'CEASAR' 17.
Kale & Romaine, Radish, Onion, Cotija Cheese,
Pepitas, Jalapeno Crouton, Roasted Poblano Dressing

ROASTED BEETS 18.
Goat Cheese Panna Cotta, Micro Greens, Beet Glaze

BEEF CARPACCIO 24.
Avocado Crème Moulée with Cilantro & Jalapeno,
Chili Oil, Spicy Shoestring Potato, Parm, Capers

HOMEMADE PORK DUMPLINGS 21.
Cabbage, Red Onion, Carrot, Cilantro, Scallion,
Crispy Chili Oil, Sesame Ginger Vinaigrette

TUNA POKE 24.
Avocado, Cucumber, Watercress, Onion,
Carrot, Peanut, Sesame Seed, Spicy
Vinaigrette & Creamy Togarashi

GRILLED OCTOPUS 26.
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

ENTREES

16 OZ PRIME NY STRIP STEAK 72.
Brandied Green Peppercorn Cream, House Cut Fries, Potato Foam, Pecorino

CHILEAN SEA BASS 47.
Cauliflower Puree, Brown Butter & Mustard Vinaigrette, Clove,
Hazelnut Cream, Madeira Gel

ZOUBI JUMBO LUMP CRABCAKE 65.
Creole Crawfish Chowder, Andouille Sausage & Grilled Corn Salad

ZA'ATAR CRUSTED ICELANDIC COD 46.
Spiced Carrot Puree, Curry, Orange & Ginger Beurre Blanc, Tamarind Glaze

SESAME & PANKO CRUSTED TUNA 44.
Asian Eggplant, Soba Noodle, Sweet and Sour Sauce, Hijiki Salad, Wasabi Air

DUCK BREAST 48.
Roasted Butternut Squash, Brussel Sprouts, Pancetta, Spinach Gnocchi,
Gorgonzola Cream, Sherry Wine, Truffle Demi

SALMON 42.
Black Garlic Miso, Tofu Cream, Sauteed Spinach & Napa Cabbage, Apple Ginger Jam

SURF AND TURF 62.
Braised Short Ribs, Sea Scallop Noodles, Wild Mushrooms, Black Truffle Butter Cream

FRESH OYSTERS

BAKED 6 for 28.
Garlic Parmesan, Charred Lemon

RAW 6 for 26.
Smoked a la Minute, Vietnamese Soy

zoubi
a restaurant
a bar