

ZANZARA

“provoca piacere”

LUNCH & DINNER

DELICATESSEN

	<i>tapas</i>	
CECINA DE LEÓN lemon - oil and pepper - pan y tomate	14	22
JAMÓN IBÉRICO GRAN RESERVA 48 MONTHS knife cut - pan y tomate	18	26
PATA NEGRA IBERICO 100% BELLOTA 'ALMA REAL' knife cut - pan y tomate	20	30
SPANISH COLD CUTS SELECTION [FOR 2 PPL.] knife cut - pan y tomate		40
COLD CUTS SELECTION		20
30 MONTHS AGED PROSCIUTTO CRUDO 'LANGHIRANO'		15
SELECTION OF LOCAL CHEESES honeys - jams - nuts	12	16
GRAND ASSIETTE OF CHEESES AND COLD CUTS pickles - honeys - 'Agnoni' jams selection		30
BUFFALO MOZZARELLA [150GR.] caprese style [tomato and basil] with anchovies with Parma cured ham		8 12 18 17
BREAD - BUTTER - CANTABRIAN SEA ANCHOVIES		19
SMOKED SCOTTISH SALMON toasted brioche bread - french butter		19

ANTIPASTI

BAKED ONION STUFFED WITH PORCINI MUSHROOMS CREME BRÛLÉE	12
BEEF FILLET TARTARE Parmigiano ice cream - porcini mushrooms carpaccio - aged vinegar	24
FRIED BURRATA CHEESE 'IN CARROZZA' - 48 MONTHS JAMÓN - TOMATO - BASIL	18
HOMEMADE FOIE GRAS 'AU TORCHON' - CANDIED FIGS - BRIOCHE BREAD	20
PANKO-FRIED ANCHOVIES - LIME - CHERVIL	12
BURRATA CHEESE CROUTON - RED ONION - ANCHOVIES COLATURA	12
GRILLED ORGANIC STRACCHINO CHEESE - RADICCHIO - RASPBERRY VINEGAR - ONION	13

PRIMI

BEAN SOUP - CHESTNUTS - PORCINI MUSHROOMS - HERB BREAD CROUTONS	15
GNOCCHI STUFFED WITH TURNIP TOPS - LOBSTER - SWEET GARLIC	26
'MILANESE STYLE' RISOTTO - BEEF OSSOBUCO WITH GREMOLADA SAUCE	28
PAPPARDELLE WITH PARSLEY - FRESH PORCINI MUSHROOMS garlic - oil - chilli	18
SPAGHETTI 'MANCINI' - FRENCH BUTTER - CANTABRIAN SEA ANCHOVIES	19
TRADITIONAL PASTA OF THE DAY	15

MEAT

LA ZANZARA ROYAL BURGER cheddar - bacon - tomato - lettuce - La Zanzara® sauce - french fries	19
GRILLED ANGUS RIB-EYE WITH MALDON SALT [300GR.] bernese sauce	30
PATANEGRA'S PORK PLUMA grilled pumpkin - fermented plums - smoked vinegar	24
ROSSINI STYLE Tournedos foie gras - Port wine sauce - red fruits - brioche bread	32
LOW TEMPERATURE COCKEREL PAILLARD LIKE A CAESAR lime - lemongrass	22
CLUB SANDWICH [LUNCH ONLY] turkey - rosemary roast - bacon - tomato - mozzarella - lettuce - mustard mayo - potato chips	15
HOME MADE PASTRAMI [LUNCH ONLY] mustard mayo - pickles - potato chips	15

FISH

GRILLED FISH OF THE DAY [BY WEIGHT, PRICE FOR 100GR.] pomme nature - bernese sauce	<i>da 7 a 13</i>
TURBOT MILLEFEUILLE - POTATOES - MUSHROOMS - SWEET GARLIC SAUCE	24
SKEWER OF FRESH OCTOPUS - 'NDUJA SPICY BEANS - SAUTÉED CHICORY	22
CRUSTACEAN OF THE DAY 'CATALAN STYLE' potatoes - cherry tomatoes - basil - red onion	28

SIDES

JOSPER GRILLED PORCINI MUSHROOMS	12
SAUTÉED CHICORY	8
PATATAS BRAVAS WITH CAJUN SPICY MAYO	6
ROASTED POTATOES - GARLIC - ROSEMARY	7
FRENCH FRIES	7

SALADS

FREE-RANGE CHICKEN CAESAR SALAD lettuce - cherry tomatoes - croutons - chicken - bacon - eggs - parmesan cheese - caesar dressing	15
QUINOA SALAD - SMOKED SALMON - AVOCADO - EGGS 63° lettuce - cucumber - organic eggs - mustard dressing	16

WATER PANNA - NEPI - SAN PELLEGRINO ^[0,5L]	3
COFFEE - CAPPUCCINO	2,5 - 4,5
SOFT DRINKS	5
SPIRITS	6
BREAD&SERVICE	2,5

WE WOULD LIKE TO WARN OUR CUSTOMERS THAT ALLERGENS ARE PRESENT IN OUR FOOD, SO ALLERGIC AND/OR INTOLERANT PEOPLE ARE ASKED TO ASK THE STAFF FOR THE APPROPRIATE MENU WITH ALLERGENS.

ALL FISH PRODUCTS INTENDED TO BE EATEN RAW HAVE UNDERGONE A PREVENTIVE CLEANING TREATMENT IN ACCORDANCE WITH REG. CE 853/04