

ZANZARA

“provoca piacere”

LUNCH & DINNER

DELICATESSEN

tapas

HOMEMADE FOIE GRAS 'AU TORCHON' fruit mustard - brioche bread - red fruits		24
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 'FRAN RODEL' knife cut - pan y tomate	20	30
SPANISH COLD CUTS SELECTION [FOR 2 PPL.] pan y tomate		40
COLD CUTS SELECTION		20
24 MONTHS AGED PROSCIUTTO CRUDO 'DI PARMA'		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 parma cured ham with anchovies		8 12 17 18
HOT BREAD - SHALLOTS NORMANDY BUTTER - CANTABRIAN ANCHOVIES		19
NORWEGIAN SMOKED WILD SALMON brioche bread - demi-sel Normandy butter		20

ANTIPASTI

SOFT-BOILED EGG - ASPARAGUS IN BUTTER - POTATOES AND LEEKS VELOUTÉ CREAM		15
KNIFE CUT 'SIMMENTHAL' BEEF TARTARE capers - mustard - organic egg yolk - smoked spring onion mayonnaise		20
FOIE GRAS CROQUE MONSIEUR confit shallots - fruit mustard from Cremona - wholemeal bread		22
OCTOPUS IN TEMPURA - POTATOES - CITRUS MAYONNAISE - SAMPHIRE		16
PANKO-FRIED FRESH ANCHOVIES - LIME - CHERVIL		12
BURRATA CHEESE CROUTON - ANCHOVIES COLATURA - RED ONION		12
BREADED AN FRIED BURRATA CHEESE 'IN CARROZZA' - JAMÓN - TOMATO - BASIL		18

PASTA

'MANCINI' LINGUINE - SEA URCHIN MOUSSE garlic and oil - clams - turnip tops emulsion	20
'CAVALIERI' SPAGHETTI - SMOKED BUTTER - CANTABRIAN SEA ANCHOVIES bread - orange - fennel	19
'RISERVA SAN MASSIMO' RISOTTO - FRESH GREEN PEAS CREAM cuttlefish sausage - 'nduja spicy salami	22
PARMIGIANO REGGIANO STUFFED PLIN - BEEF TARTAR asparagus - truffle caviar	25
FRESH PASTA ROLL AU GRATIN mixed salad - ricotta cheese - piennolo tomatoes - basil	16
TRADITIONAL PASTA OF THE DAY	15

MEAT

LA ZANZARA ROYAL BURGER cheddar - bacon - tomato - lettuce - bread - La Zanzara® sauce - pommes frites	19
BEEF FILLET COOKED AT LOW TEMPERATURE grilled vegetables - parsley pesto	30
'ROSSINI STYLE' PIGEON foie gras escalope - brioche bread - sour cherries - truffle	34
ROAST LAMB 'PORCHETTA STYLE' sautéed spring vegetables - cacciatora sauce	24
STEWED VEAL CHEEK potatoes - peas - bacon - spring onions	22

FISH

GRILLED FRESH OCTOPUS monk's beard - kefir sour cream - paprika	22
SALTED COD PIL PIL potatoes foam - Piquillo peppers - laurel - corn polenta chips	20
CRUSTACEAN OF THE DAY 'CATALAN STYLE' potatoes - cherry tomatoes - basil - red onion - celery	28
TURBOT MILLEFEUILLE potatoes - asparagus - smoky champagne sauce	25

SIDES

GRILLED ASPARAGUS - OIL - LEMON	10
ROASTED POTATOES WITH PEEL - GARLIC - ROSEMARY	6
FRENCH FRIES	7
PATATAS BRAVAS - CAJUN SPICY MAYO	7
STAUTÉED VEGETABLES OF THE DAY - GARLIC AND OIL	8
GREEN BEANS SALAD - PEACH - MINT	8

SALADS

FREE-RANGE CHICKEN CAESAR SALAD lettuce - cherry tomatoes - croutons - bacon - eggs - parmesan cheese - caesar dressing	15
TUNA NICOISE SALAD lettuce - olives - hard-boiled eggs - red onions - green beans - potatoes	16
FRESH STEAMED PRAWNS SALAD lettuce - avocado - quinoa - kefir tzatziki	18
GREEK SALAD lettuce - feta cheese - red onion - black olives - red peppers - cucumbers	14

SANDWICH [LUNCH ONLY]

TURKEY CLUB SANDWICH bread - rosemary roasted turkey - bacon - tomato - mozzarella - lettuce - mustard mayo - potato chips	15
HOME MADE PASTRAMI mustard mayo - wholegrain bread - pickles - potato chips	15
CROQUE MADAME 'San Secondo' ham - comté cheese - organic fried egg	16

ACQUA PANNA - NEPI - SAN PELLEGRINO ^[0,5L]	3
CAFFÈ - CAPPUCCINO	2,5 - 4,5
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