

ZOYA

Mediterranean Kitchen

Food Menu

Insalate

CAESAR (V D F)	14
Romaine, parmesan cheese, croutons, Caesar dressing	
GREEK (D)	14
Romaine, arugula, tomato, cucumber, red onion, olives, house dressing	
WATERMELON (D)	16
Arugula, feta, blackberry, mint, radish, citrus dressing	
BURRATA (N)	16
Arugula, cherry tomatoes, basil, walnuts, fig, fig vincotto, sourdough	

Antipasti

HUMMUS	12
Chickpea puree, garlic, lemon, tahini	
BEEF CARPACCIO (V D)	20
Arugula, shaved parmesan, pickled red onions, Herry dressing	
SALMON ARANCINI (D)	16
Parmesan, mozzarella, herbs like dill, and lemon zest	
SICILIAN CALAMARI (F G D)	18
Tarator or spicy aioli sauce, lemon wedges	
TUSCAN OCTOPUS (F)	20
Olive aioli, cherry tomatoes, garlic, tarragon	

Pizze

MARGARITA (V N)	22
Fresh mozzarella, San Marzano, parmesan, basil, pomescan	
QUATRO FORMAGGI (D)	24
Fresh mozzarella, gorgonzola, ricotta, parmesan	
POLLO ROMANO (V D)	26
Chicken, red onion, cherry tomato, Calabrian pepper, parmesan	
GAMBERETTI RUCOLA (V G)	28
Tiger shrimp, mushroom, garlic, sun dried tomato, olives	

Pasta

AGLIO E OLIO SPAGHETTI (D)	22
Parsley, crushed chili peppers, garlic, olive oil	
CHICKEN PARMESAN SPAGHETTI (V D)	24
Crusted chicken breast, sweet peppers, Alfredo sauce, parmesan	
GRILLED STEAK PAPPARDELLE (D G N)	26
8oz sliced tenderloin, sweet peppers, pepper cream sauce, parmesan	
MUSHROOM PAPPARDELLE (V D G)	28
Wild mushroom blend, spinach, truffle cream sauce, thyme, parmesan	
PENNE ARRABBIATA (D)	22
Spicy tomato sauce, Calabrian chiil oil, basil, parmesan	

Risotte

FUNGHI E TARTUFO (V D)	26
Wild mushrooms, aged parmesan cheese, thyme, truffle oil	
GAMBERETTI MILANESE (D G N)	32
Tiger shrimp, shrimp bisque, saffron, aged parmesan cheese, basil	

Secondi

ZOYA WAGYU BURGER	22
8oz wagyu smashed burger, American cheese, lettuce, tomato, poblano pepper taranoro, served with French fries	
CHICKEN SOUVLAKI (D G)	32
Grilled chicken skewers, carrot & peas rice pilaf, grilled peppers & tomatoes, seared lemon, caper sauce	
ENTRECOTE SOUVLAKI (D F)	45
12oz grilled tenderloin medallion, fresh fries, grilled peppers & tomatoes	
LAMB CHOPS (D G)	48
Grilled 4pc lamb chops, baked potatoes with Manchego cheese, peppercorn gravy, roasted garlic	
GRILLED SALMON (D G F)	36
10oz grilled salmon fillet, mashed potatoes, lemon butter sauce, grilled asparagus	
SHRIMP SOUVLAKI (D F)	36
8pc tiger shrimp, mashed potatoes, lemon butter sauce, grilled asparagus	

Sharings

PORTERHOUSE STEAK	95
28oz bone-in ribeye, smoked sea salt, roasted garlic, grilled vegetables	
LAMB RACK WHOLE	95
Frenched whole lamb rack, smoked sea salt, roasted garlic, grilled vegetables	
SURF & TURF TO PORTERHOUSE	130
28oz bone-in ribeye, smoked sea salt, tiger shrimp, grilled vegetables, sea salt garnishes	

Verdure

TRUFFLE FRIES (D)	10
CARROT & PEAS RICE PILAF (D)	10
MASHED POTATOES (D)	10
PARMESAN CRUSTED CORN (D)	10
GRILLED ASPARAGUS	12
SAUTÉED MUSHROOM	12

Dolce

TIRAMISU (N D)	10
Home-made classic Italian coffee cake	
CHOCOLATE SOUFFLE (N D)	12
Served with vanilla ice cream	
PANNA COTTA (N D)	12
Served with sour wild berry sauce	

ADVISORY ***

ITEMS MAY BE COOKED TO ORDER. HOWEVER, THE CONSUMPTION OF RAW OR UNDERCOOKED FOOD SUCH AS MEAT WHICH MAY CONTAIN HARMFUL BACTERIA WHICH MAY CAUSE SERIOUS ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. ALLERGENS ARE DENOTED AS FOLLOWS

V WHEAT | D DAIRY | F EGGS | I FISH | N NUTS | S SOY | Z SESAME | G GLUTEN | V VEGETARIAN

PLEASE BE ADVISED A 20% SERVICE CHARGE WILL BE ADDED TO YOUR CHECK.