

ZEST

BY CHEF CINDY HUTSON



FOR THE TABLE

BLACK BEAN HUMMUS cilantro crema and toasted caribbean chips	12
GOLD TEQUILA QUESO DIP pico de gallo and toasted plantain chips	12
CHEF'S SPECIAL FLATBREAD	15
MARGHERITA FLATBREAD vine ripe tomatoes, basil leaves, mozzarella cheese and marinara	13
CAST IRON CHARRED CALAMARI grilled lemon, blistered shishito peppers and preserved orange glaze	15

TO START


SOUP OF THE DAY	8
CEVICHE OF THE DAY chef's daily preparation	15
CARIBBEAN SPICED TUNA TATAKI wasabi aioli and a caribbean green papaya slaw	14
STOVE OVEN JERK CHICKEN WINGS pink peppercorn ranch dip	10

SALADS

NORMA'S TERRACE SALAD braised sable hearts of palm, papaya, grapefruit and orange segments, cucumber curls, feta cheese, gourmet greens, caribbean candied pecans and passion fruit vinaigrette	14
\$1 will be donated to The Norma Shirley Culinary Fund for each salad	
CHARRED OCTOPUS PANZANELLA cherry tomatoes, shaved red onion, herb croutons, avocado & mixed greens in a kalamata olive vinaigrette	15
BABY BERG B.L.T SALAD baby iceberg with house made lardons, blue cheese, cherry tomatoes, charred corn, radishes, 7-minute egg and pink peppercorn ranch dressing	14
CERTIFIED ANGUS BEEF FLAT IRON STEAK SALAD  romaine lettuce, grilled red onion, heirloom tomatoes, crumbled blue cheese, marinated haricot verts, portobello mushrooms and worcestershire vinaigrette	19
ADD	
GULF SHRIMP 10	FAROE ISLAND SALMON 13
CHICKEN 6	FLAT IRON STEAK  12

HANDHELDS

NIMAN RANCH PORK BELLY SLIDERS tamarind bbq glaze, homemade bread and butter pickles, pickled red onions and jerked aioli served with parmesan herb fries	14
SOUTHWESTERN TURKEY BURGER black bean and corn salsa, chipotle aioli, grilled onion, lettuce and tomato on brioche bun served with sweet potato fries	14

TRIFECTA BURGER  certified angus brisket, chuck and short rib, truffled aioli, artisanal greens, grilled onion, tomato and manchego cheese on brioche bun served with parmesan herb fries	16
PHILLY CHEESE STEAK WRAP gold tequila queso, onions, peppers in a tortilla wrap served with parmesan herb fries	15

ENTREES

THE 50/50 MEATBALL  ground certified angus beef and niman ranch ground lamb, spicy tomato and goat cheese ricotta served with a side garden salad	15
BLUE MOUNTAIN COFFEE & COCOA CRUSTED FAROE ISLAND SALMON creamy corn polenta, sautéed baby arugula and chipotle agave glaze	23
JERK CHICKEN FRICASSE PAPPARDELLE jerk chicken breast, vine ripe tomatoes and scallions tossed in an aromatic spiced piquant brown stew sauce	15
PAN SEARED COBIA coconut-scotch bonnet risotto, mango mostarda and cucumber salad	24

MAINE LOBSTER & SCALLOP QUESADILLA charred sweet jalapeño corn, coriander roasted potatoes and melted manchego cheese with pico de gallo, cilantro crema & guacamole	22
CERTIFIED ANGUS BEEF FLAT IRON STEAK  crispy yucca cake, sautéed escarole and tropical passionfruit chimichurri	24
CURRIED FRENCH LENTILS roasted west indian pumpkin, cauliflower, spicy tomato chutney, raita and home-made pita bread	15

*Additional Pita Bread \$1

EXECUTIVE CHEF CINDY HUTSON | CHEF DE CUISINE MIKE FISCHETTI | HEAD MAITRE D' REGGIE PEARSON

SUMMER LUNCH | @ZESTMIAMI | WWW.ZESTMIAMI.COM

Please advise your server of any allergies or dietary restrictions

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.