

ZEST

BY CHEF CINDY HUTSON



FOR THE TABLE

CHEF'S SPECIAL FLATBREAD	MP
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
CHEF CINDY'S "WOO" SAUCE take it with you	3
*Additional Caribbean Chips	3


TO START

SOUP OF THE DAY	9
CEVICHE OF THE DAY chef's daily preparation	MP
CARIBBEAN SPICED TUNA TATAKI wasabi aioli and a caribbean green papaya slaw	16
FRENCHED JERK CHICKEN WINGS pink peppercorn ranch dip	10
HEARTH ROASTED OCTOPUS cannellini beans, potato, chorizo, cherry tomatoes, spinach & kalamata olive vinaigrette	15
ESTRELLA DAMM BEER STEAMED MEDITERRANEAN MUSSELS shallots, chorizo & yucca croutons	16

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 BRUSSELS CAESAR SALAD romaine, shaved parmesan, crispy capers & olive oil crostini	13
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 haricots verts, portobello mushrooms and worcestershire vinaigrette	19
ADD	
GULF SHRIMP	10
CHICKEN	6
FAROE ISLAND SALMON	12
FLAT IRON STEAK 	11

HANDHELDS

CRISPY MAHI SANDWICH caramelized onions, lettuce, tomato, scotch bonnet aioli & sweet potato fries	16	TRIFECTA BURGER  certified angus brisket, chuck & short rib, truffled aioli, artisanal greens & parmesan fries	16
SOUTHWESTERN TURKEY BURGER black bean corn salsa, chipotle aioli, grilled red onion, lettuce, tomato with sweet potato fries	15	CURRIED CRAB CAKE SANDWICH cheddar cheese, arugula & parmesan fries	18

Served on Ciabatta Bun

ENTREES

PAN SEARED COBIA green banana mash, calabaza, cherry tomatoes & escarole in a pernod scented clam broth	24	THE 50/50 MEATBALL  ground certified angus beef, niman ranch ground lamb, spicy tomato & goat cheese ricotta served with a side garden salad	15
HUEVOS RANCHEROS SKILLET chorizo hash, tequila queso, sunny side up eggs, pico de gallo & cilantro crema	14	MAINE LOBSTER & SCALLOP QUESADILLA charred sweet jalapeño corn, coriander roasted potatoes, melted manchego cheese with pico de gallo, cilantro crema & guacamole	22
JERK CHICKEN FRICASSE PAPPARDELLE jerk chicken breast, vine ripe tomatoes & scallions tossed in an aromatic spiced piquant brown stew sauce	16	BLUE MOUNTAIN COFFEE & COCOA CRUSTED FAROE ISLAND SALMON creamy corn polenta, sautéed baby arugula & chipotle agave glaze	23
PUMPKIN 'GNOCCHI' roasted pears, sage, spinach, sorrel flower glaze & toasted macadamia brown butter sauce	15		

PRIVATE DINING ROOM AVAILABLE FOR ANY OCCASION OR CATER IN YOUR OFFICE OR HOME
ASK FOR DELIUS SHIRLEY OR REGGIE PEARSON

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

WINTER 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.