

An eclectic fusion of different nations and their natural bounties creatively on one plate. Whether it is called Nuevo Latino, New World Caribbean, Carib-Asian or Pan-Asian, one thing is for certain: **some wonderful creative mind with a passion for flavor, has melded together our Earth's edible treasures.**

# zest

by Chef Cindy Hutson

## SHARE

MARGHERITA FLATBREAD 12 | PEPPERONI FLATBREAD 14 | **CHEF'S DAILY SPECIAL FLATBREAD** MP  
CAST IRON CHARRED CALAMARI *grilled lemon, blistered shishito peppers & preserved orange glaze* 15  
CURRY JERK CHICKEN WINGS *blue cheese ranch* 10  
CARIBBEAN SPICED TUNA TATAKI\* *wasabi aioli & Caribbean green papaya slaw* 15

## SALADS

NORMA'S TERRACE SALAD 14  
*braised sabal hearts of palm, gourmet greens, grapefruit, orange segments, cucumber curls, Caribbean candied pecans, feta cheese & passion fruit vinaigrette*  
♥\$1 will be donated to The Norma Shirley Culinary Fund for each salad  
CHARRED OCTOPUS PANZANELLA 16  
*cherry tomatoes, shaved red onion, avocado, mixed greens, herbed croutons, & kalamata olive vinaigrette*  
CHARRED BRUSSEL SPROUTS CAESAR 13  
*romaine lettuce, shaved parmesan, crispy capers & olive oil crostini*  
GRILLED ASPARAGUS & FIRE ROASTED TOMATO \* 14 **GF**  
*pine nut romesco, arugula & feta cheese & lemon Dijon vinaigrette*  
FRESH MIAMI MANGO & BURRATA 16 **GF**  
*heirloom tomatoes, arugula, lettuce, pepita seed pesto, toasted macadamia nuts, seasoning pepper vinaigrette & sorrel flower glaze*

## ★ add protein to your salad

shrimp\* 10

salmon\* 12

cobia\* 14

tuna\* 14

chicken breast 6



 **Certified Angus Beef Steak\*** 12

## HANDHELDS


TRIFECTA BURGER 15  
*Certified Angus Beef brisket, chuck & short rib, manchego cheese, grilled onions, truffled aioli & parmesan fries*

SOUTHWESTERN TURKEY BURGER 16  
*black bean corn salsa, chipotle aioli, grilled red onion & sweet potato fries*

## MEDIUM PLATES

CERTIFIED ANGUS BEEF FLAT IRON STEAK SALAD \*  21 **GF**  
*romaine lettuce, grilled red onion, heirloom tomatoes, crumbled blue cheese, marinated haricots verts, portobello mushrooms & worcestershire vinaigrette*  
BUTTERMILK FRIED CHICKEN & FRIED GREEN TOMATO SALAD 17  
*romaine lettuce, charred corn, cherry tomatoes, pickled radish, blue cheese & pink peppercorn ranch dressing*  
JERK CHICKEN FRICASSE PAPPARDELLE 20  
*jerk chicken breast, vine ripe tomatoes, scallions tossed in a spiced piquant brown stew sauce*  
CRISPY BRICK OVEN BELL & EVANS CHICKEN *half* 18 *whole* 29  
*southern edamame succotash, butter mashed potatoes & chicken lemon thyme jus*  
NORTH CAROLINA TROUT 21 **GF**  
*red quinoa, toasted pepita seeds, dried apricots & avocado, cucumber & tomato salad, lemon agave vinaigrette*  
BEER BATTERED FISH 'N' CHIPS 18  
*malt vinegar waffle fries & jerk seasoned remoulade*  
KEY WEST GULF SHRIMP 22 **GF**  
*orange chili glaze, baby bok choy & toasted coconut jasmine rice*  
THE 50/50 MEATBALL  15 **(GF OPTIONAL)**  
*ground Certified Angus Beef, Niman Ranch ground lamb, spiced tomato & goat cheese ricotta with garden salad*  
MAINE LOBSTER & SCALLOP QUESADILLA 23  
*pico de gallo, cilantro crema & guacamole*

## BIG PLATES

PAN SEARED OPEN BLUE COBIA\* 27 **GF**  
*aromatic jasmine rice, heirloom pico de gallo & cilantro crema*  
BLUE MOUNTAIN COFFEE & COCOA CRUSTED FAROE ISLAND SALMON \* 27  
*creamy corn polenta, sautéed baby arugula & chipotle agave glaze*  
CUMIN & CORIANDER CRUSTED NIMAN RANCH PORK CHOP \* *single* 19 *double* 35 **GF**  
*yucca cakes, passion fruit chimichurri & grilled asparagus*  
CHEFS CHOICE CERTIFIED ANGUS BEEF \*  MP *chef's daily preparation*  
VEGETARIAN OF THE DAY MP *chef's daily preparation*

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

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\*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.

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