

## STARTERS

RADICCHIO, ENDIVE, CRISPY SUGAR COATED ALMOND,  
GOAT CHEESE, SHERRY VINAIGRETTE \$16

CHICKEN, BABY ROMAINE SALAD, EGG, BACON, CROUTON,  
TOMATO-PARMESAN DRESSING \$22

LOBSTER TEMPURA, ASIAN PICKLED PAPAYA, SEAWEED MAYONNAISE,  
SOY DIPPING SAUCE \$27

MACARONI & LOBSTER, PARMESAN CHEESE \$27

## MAKI-SUSHI-SASHIMI

TUNA MAKI ROLL, SPICY MAYONNAISE \$22

SALMON SUSHI WITH SALMON ROE, SEAWEED \$20

MANGO AND AVOCADO ROLL, WASABI MAYONNAISE \$14

SALMON AND TUNA NIGERI WITH TOBIKO, WASABI, PICKLED GINGER \$22

SASHIMI OF THE DAY \$24

CRISPY COCONUT SHRIMP, MANGO SALSA, CHIPOTLE MAYONNAISE \$26

# ZEST!

## FROM THE GRILL

ALL GRILLED ITEMS ARE ACCOMPANIED WITH KIFPLER POTATO,  
ASPARAGUS AND ZUCCHINI

&

### YOUR CHOICE OF SAUCE:

CAFÉ DE PARIS, HOMEMADE SWEET SOY SAUCE, SALSA VERDE

BLACK ANGUS STRIPLOIN 8OZ \$39  
WAGYU SKIRT CHURRASCO 8OZ \$37  
ORGANIC CHICKEN BREAST \$30  
SNAPPER FILLET \$34  
CAICOS LOBSTER TAIL \$49  
WHOLE DORADE \$36

## SIDES

SWEET POTATO FRIES \$8  
STRAIGHT CUT FRIES \$7  
EDAMAME WITH SAMBAL OR SALT \$10

## SANDWICHES

GREEK WAGYU BEEF BURGER, FOCACCIA BREAD,  
GREEK SALAD, FRENCH FRIES \$25

GRILLED VEGETABLE WRAP, ARUGULA, SPICY  
MAYONNAISE, FRENCH FRIES \$18

## PIZZA

BARBEQUE CHICKEN, TOMATILLO, AVOCADO \$18

WHITE PIZZA, PROSCIUTTO, ARUGULA, TRUFFLE OIL \$19

MARGARITA \$15

GRILLED VEGETABLE PIZZA, BASIL PESTO, FETA CHEESE \$16