

## FOOD MENU



FROM OUR INCEPTION IN 2018, WE HAVE HAD AN UNWAVERING **COMMITMENT TO DETAIL**, TOP-TIER SERVICE AND WE GO THE EXTRA MILE TO ENSURE THAT EVERY VISIT TO **Z KITCHEN** IS NOTHING SHORT OF EXTRAORDINARY. WITH OUR RECENT TRANSFORMATION, WE'VE ELEVATED EVERY ASPECT OF **Z KITCHEN** TO **REDEFINE THE DINING AND BAR EXPERIENCE**. OUR RESTAURANT IS A **LABOR OF LOVE**, A TESTAMENT TO THE **DEDICATION AND PASSION** OF OUR TEAM, WHO ARE NOT JUST PRESENT BUT **FULLY IMMERSED** IN EVERY ASPECT OF YOUR DINING EXPERIENCE. HERE, **DINING BECOMES A CONSTANT EVOLUTION**, THOUGHTFULLY TAILORED WITH OUR **CHERISHED GUESTS** AT THE FOREFRONT OF OUR **CREATIVE VISION**.



## PLATTERS

<b>JAMÓN IBERICO DE BELLOTA</b> <i>100% acorn-fed Spanish cured ham, served with pan con tomate</i>	60
<b>CHEESE PLATTER (V)</b> <i>A selection of our finest cheeses with crackers, jam &amp; dried fruits</i>	38
<b>SMOKED SALMON PLATTER</b> <i>Norwegian smoked salmon, chives cream cheese, lemon wedge, multi cereal loaf</i>	40

## BAR BITES

<b>CRISPY RICE (4 PCS)</b>		<b>FRESH CRAB ROLLS (2 PCS)</b>	18.5
<b>AVOCADO (V)</b>	9.5	<i>Old Bay crab mix, avocado mousse in our</i>	
<b>LOBSTER</b>	16	<i>buttery brioche roll</i>	
<b>MINI TACOS (4 PCS)</b>		<b>CHEESE SAMOSAS (V)</b>	14.5
<b>DILL SMOKED SALMON TARTARE</b>	15	<i>Feta &amp; mozzarella cheese mix fried in</i>	
<b>CHIPOTLE MAYO TUNA TARTARE</b>	16.5	<i>phyllo pastry</i>	
<b>THIN CRUST PIZZA</b>		<b>CRISPY CHIPIRONES</b>	15
<b>MUSHROOM &amp; TRUFFLE (V)</b>	36	<i>Deep fried baby calamari &amp; house chili jam</i>	
<b>NAKED BEEF SAUSAGE</b>	26   VEG. 22	<b>LAMB CROQUETAS</b>	13.5
<b>SMOKED SALMON</b>	32	<i>Pulled lamb, breaded then fried, served with</i>	
<b>BURRATA, TOMATOES &amp; PESTO (V)</b>	38	<i>minted yogurt</i>	
<b>EMPANADITAS</b>	15	<b>CORN RIBS</b>	13.5
<i>Old-fashioned short crust meat pies, hummus</i>		<i>crispy corn, furikake seasoning</i>	
<i>&amp; green chili oil</i>			

*Please inform your waiter of any food allergies or dietary requirements you may have  
All prices are in thousand Naira*



## SMALL PLATES TO SHARE

### CRISPY DUCK NACHOS 20 | VEG. 15

Homemade corn tortilla, shredded crispy duck leg, cheese mix, guacamole, pico de gallo & jalapeño

### SPINACH & ARTICHOKE DIP (V) 20

4 cheese mix, sour cream & crispy crackers

### CEVICHE DUO 28

Citrus cured fish & prawns, sweet potato, grilled corn, red onions, coriander & a shot of Leche de Tigre

### DRUNKEN DUMPLINGS

Homemade dumplings, ginger lemongrass filling, soy-teriyaki sauce & fried garlic

### MUSHROOMS & BOK CHOY (V) 20

PRAWNS 22

### COFFEE RUBBED AHI TUNA 28

Served rare, edamame, mixed leaves & green chili

### MUSHROOM STROGANOFF 23

Sautéed mushroom mix in a creamy tangy sauce on a toasted bread

### BAO BUNS Fluffy steamed buns filled with

### KOREAN BEEF BBQ 20

### STICKY PORTOBELLO MUSHROOM (V) 20

### BUTTERMILK CHICKEN & BISCUITS 14

Fried chicken breast, homemade buttery biscuits, cumin & fennel honey hot sauce & purple slaw

### CRISPY PRAWN ROLLS 22

Tiger prawn wrapped in a phyllo pastry with bok choy, basil & sriracha mayo

### CHAR-GRILLED OCTOPUS FLORETS 24

Baby octopus, pineapple salsa with green chili & coriander emulsion

### PRAWN COCKTAIL 22

Steamed medium prawns, avocado & Marie Rose dressing

### CRÈME FRAÎCHE HOT CHICKEN WINGS 18

Twice fried wings drizzled with our spicy creamy sauce

### SLIDERS 18

Mini smash beef burgers, grilled onions, cheddar cheese, pickles, secret sauce in a brioche bun

### SUYA SATAY 16.5

Free-range chicken breast & beef ribeye seasoned with our house-blend suya with yogurt-cucumber dip

### GAMBAS AL AJILLO 23

Sizzling shrimps in garlic, dried chili pepper & olive oil

### CALAMARI A LA PLANCHA 17

Grilled baby calamari tossed with salsa verde & house suya

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## SOUPS, SALADS & GREENS

WITH GRILLED CHICKEN BREAST	9
WITH GRILLED PRAWNS	12
WITH SMOKED SALMON	13
TODAY'S SIGNATURE SOUP	13
SEAFOOD BISQUE	19
<i>Smooth and creamy tomato-based soup with lobster, prawns, calamari, fish</i>	
PHÔ BÒ SOUP	18.5
<i>12h simmered beef bone broth, thinly sliced beef filet, noodles, fresh coriander leaves, green onions &amp; bean sprouts</i>	
FRESH CRAB SALAD	40
<i>Jumbo lump meat, watercress leaves, sliced avocados, mango chutney &amp; mustard vinaigrette</i>	
BANGKOK CHICKEN SALAD	26
<i>Baby spinach, napa cabbage, kale, mushrooms, quick-pickled cucumbers, carrots bean sprouts, honey-coated peanuts, crispy noodles &amp; peanut vinaigrette</i>	
FRESH CORN & AVOCADO SALAD (V)	24
<i>Grilled corn, shredded kale, coriander, cherry tomatoes, avocado &amp; parmesan shavings with a crème fraîche vinaigrette</i>	
SALMON KALE CAESAR SALAD	32   VEG. 22
<i>Shredded kale and romaine leaves, hot house-smoked salmon, parmesan, croutons &amp; yogurt-Caesar dressing</i>	
HOUSE SALAD (V)	22
<i>Baby gem lettuce, mixed leaves, green peas, grilled broccoli, avocado, sunflower seeds, pomegranate seeds &amp; cranberry vinaigrette</i>	
Ζ Ι Υ Α SALAD (V)	24
<i>quinoa mix, kale, avocado, dried cranberries, sunflower seeds, walnuts, pomegranate seeds, cherry tomatoes &amp; house vinaigrette</i>	

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## THE BUTCHER'S CUTS

AUSTRALIAN TOMAHAWK 1.25KG	280	SIDES (V)
AUSTRALIAN RIBEYE 350G	100	FRENCH FRIES
BOTSWANA FILLET MIGNON 225G	64	SAUTÉED VEGETABLES
S.A LAMB RIB CHOPS 400G	60	FRENCH STYLE MASH
S.A OSTRICH FILLET 250G	55	RUSTIC MASH
PICANHA 250G	54	SAUTÉED SPINACH
ROASTED BONE MARROW	15	BASMATI RICE
		ROASTED IRISH POTATOES
		ROASTED SWEET POTATOES
		SAUTÉED GREEN BEANS
		SAUTÉED BROCCOLI

*All our meats are served with a side of your choice and one sauce  
BLACK PEPPERCORN SAUCE, MUSHROOM SAUCE, BEARNAISE SAUCE or RED WINE REDUCTION.  
COFFEE-RUB option is also available.*

## BURGERS & SANDWICHES

*All our burgers and sandwiches are served with french fries.*

STEAK FRITES SANDWICH	38	CHARRED ASPARAGUS WITH PARMESAN	17
<i>Sliced beef fillet, pepper or mushroom sauce in our baguette bread</i>			
CHEESEBURGER	35	MASHED POTATOES WITH SPINACH	12
<i>melted cheddar, fully dressed, sesame brioche bun</i>			
STEAK SANDWICH	38	TRUFFLE MASH	18
<i>sliced beef fillet, onions &amp; mustard gravy, parmesan spread, panini</i>			
CHICKEN SCHNITZEL	30	TRUFFLE FRIES & PARMESAN	14
<i>Deep-fried chicken breast, honey-mustard, napa coleslaw on our brioche bun</i>			

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## PASTAS

### MAMA'S LASAGNA

*Slow cooked ragù bolognaise, homemade pasta, béchamel, 3 cheese mix*

32

### SCAMPI GNOCCHI

*Potato dumplings cooked in a creamy sauce with parmesan & prawns*

35 | VEG. 28

### WILD MUSHROOM RAVIOLI (V)

*Mushroom ricotta stuffed homemade ravioli & mushroom miso reduction*

32

### SPICY SEAFOOD LINGUINI

*Seafood mix tossed in our peri-peri tomato sauce*

38 | VEG. 27

### FUSILLI ALLA VODKA (V)

*Fusilli pasta, fresh mushrooms, basil leaves and pecorino cheese in a vodka pink sauce*

32

### PAPPARDELLE OXTAIL RAGÙ

*Slow-cooked oxtail in tomato sauce & pappardelle pasta*

54

## MEAT & POULTRY

### BRAISED TOZO

*Rustic-style red wine braised beef tozo served with mashed potatoes*

40

### DUCK CONFIT

*Confit duck legs, pearl couscous pilaf & port reduction*

55

### STEAK FRITES

*Classic French dish. grilled beef fillet doused in pepper or mushroom sauce topped with matchstick fries*

64

### CHICKEN MILANESE

*Panko-cruste pan-fried chicken breast, creamy mushroom linguine & side salad*

35

### SLOW COOKED LAMB

*Braised boneless leg of lamb, Persian-style basmati rice pilaf with fried nuts & raisins*

38

### ROTISSERIE CHICKEN | 30 MIN

*Oven roasted 'free-range' half chicken served with roasted potatoes & a side of jus*

36

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## FISH & SEAFOOD

### FISH & CHIPS 32

*Beer-battered grouper, thick-cut fries, mushy peas, tartare sauce*

### THAI-STYLE SEA BREAM 66

*Fried whole sea bream, Nước Châm sauce on mushroom-ginger steamed sushi rice*

### OVEN ROASTED SALMON 58

*Norwegian salmon fillet, potatoes dauphinoise, asparagus & dill beurre blanc*

### LOBSTER THERMIDOR BAKE 56

*Lobster meat cooked in cheesy mornay sauce served on homemade garganelli pasta*

### SHAKSHUKA FISH 36

*Grouper fillet braised in spicy tomato sauce with eggplant, marrow, peppers served with turmeric rice*

### PAN-SEARED SEA BASS 52

*Served with sautéed spinach, roasted sweet potatoes & a creamy white wine sauce*

### CAJUN PRAWNS 36

*Also called 'à l'étouffée'- cajun spiced peppers, shrimp stew served with basmati rice*

### FISHERMAN RICE 46

*Basmati rice cooked in a honey-soy-sesame seafood broth with tri-colored bell peppers. Mixed with calamari, prawns, fish and topped with fried plantains*

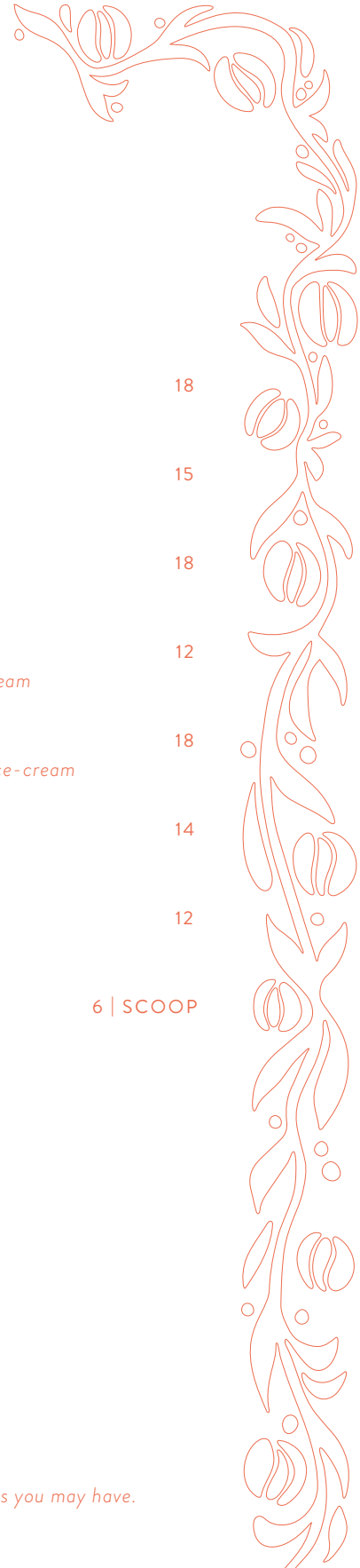
### CHAR-GRILLED KING PRAWNS 56

*Lemon-oil marinated prawns with a side of Sicilian-style tomato linguine*

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## DESSERTS

### CHAI CUSTARD BREAD PUDDING

18

*Custardy brioche, warm Chai-caramel sauce, homemade vanilla ice-cream*

### MOLTEN CHOCOLATE CAKE

15

*Fudgy chocolate center, caramel sauce with a side of coffee toffee ice-cream*

### OUR SIGNATURE CHEESECAKE

18

*Non-baked cheesecake with a Digestive crust & a strawberry-mint coulis*

### CARDAMOM-SPICED APPLE CRUMBLE

12

*Roasted apples, crispy oats, caramel sauce topped with homemade vanilla ice-cream*

### TRIPLE CHOCOLATE COOKIE IN A SKILLET | serves 2-3 people

18

*Warm white, milk & dark chocolate chunk cookie served with homemade vanilla ice-cream*

### FRESH FRUIT COUPE

14

*Mix of seasonal fruits, triple sec infused fresh juice & mint leaves*

### FRUITS OF THE FOREST ICED PAVLOVA

12

*Swiss meringue, yogurt-raspberry ice-cream, red fruit coulis & fresh cream*

### HOMEMADE ICE CREAMS & SORBETS

6 | SCOOP

*Vanilla, chocolate, snickers, coffee toffee crunch, lemon, mango or strawberry*

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