

FOOD MENU

OUR ESSENCE IS THE KITCHEN. IT IS WHERE IMAGINATION TAKES SHAPE, WHERE TECHNIQUE MEETS PASSION, AND WHERE EVERY DETAIL IS **CRAFTED WITH INTENTION**. SINCE OUR INCEPTION IN 2018, Z KITCHEN HAS BEEN DEFINED BY AN **UNWAVERING COMMITMENT TO EXCELLENCE** – IN FLAVOR, IN SERVICE, IN THE MEMORIES WE CREATE AT THE TABLE. TODAY, WE CONTINUE THAT JOURNEY WITH A RENEWED SPIRIT. WITH NEW TECHNIQUES, **BOLD FLAVORS**, AND REFINED ARTISTRY, WE INTRODUCE A MENU THAT IS BOTH **FAMILIAR IN ITS WARMTH** AND SURPRISING IN ITS EVOLUTION. EVERY DISH IS **BORN FROM THE KITCHEN**. THE HEART OF OUR STORY, WHERE ALL IS POSSIBLE. Z KITCHEN IS NOT STATIC. IT GROWS, IT TRANSFORMS, IT EVOLVES – JUST AS OUR GUESTS DO. WITH EVERY VISIT, WE INVITE YOU TO DISCOVER SOMETHING NEW,

SOMETHING UNEXPECTED
SOMETHING DISTINCTLY Z.

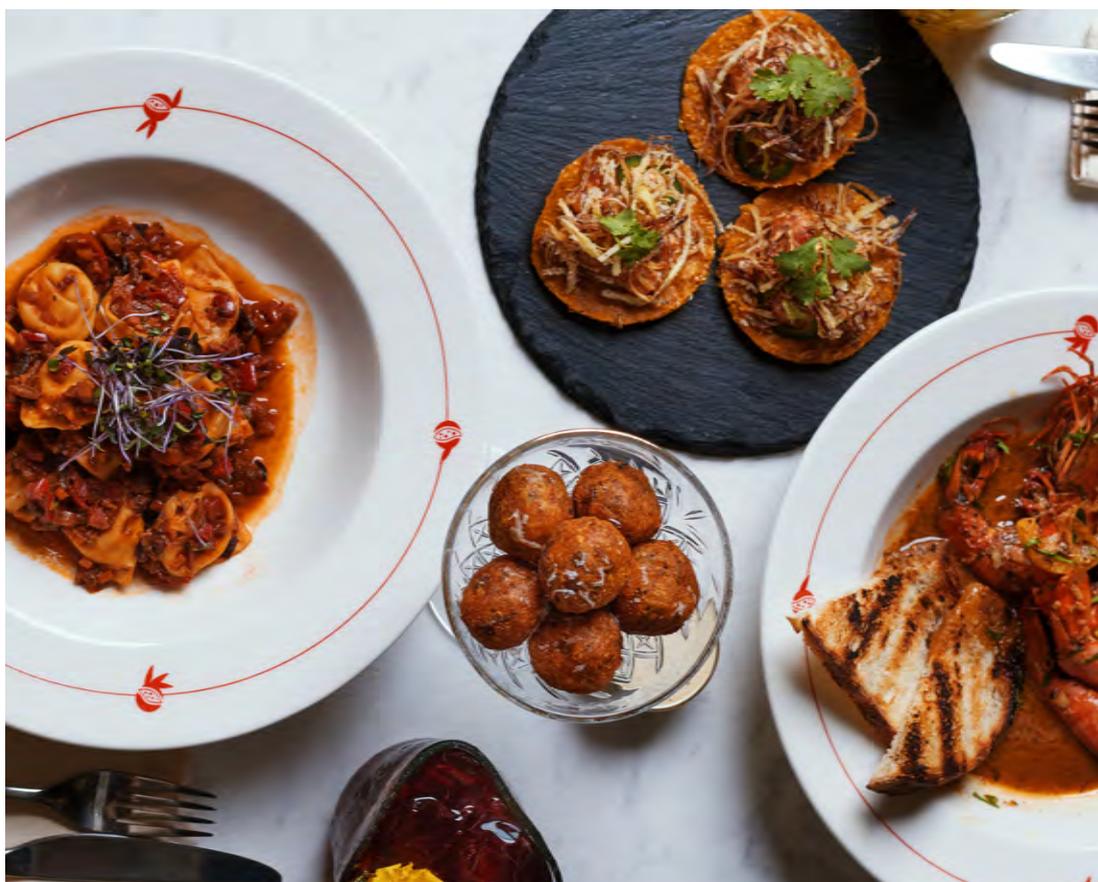
🍷 HOUSE SPECIAL

✦ NEW ITEM

(V) VEGETARIAN

BAR BITES

LOBSTER ROLL	26.5	CRISPY RICE (4 PCS)	
<i>Old Bay herby lobster mix in our Hokkaido roll</i>		AVOCADO (v)	9.5
		LOBSTER	16
MINI TACOS (3 PCS)		EMPANADITAS	15
BEEF TENDERLOIN PICADA	17.5	<i>Old-fashioned short crust meat pies, hummus & green chili oil</i>	
<i>Crispy ginger carrots, sriracha crema on soft flour tortilla</i>		CHEESE SAMOSAS (v)	14.5
OCTOPUS & CHORIZO	16	<i>Feta & mozzarella cheese mix fried in phyllo pastry</i>	
<i>Potato confit, salsa romesco on soft flour tortilla</i>		CRISPY CHIPIRONES	18
SPICY TUNA TOSTADA	17.5	<i>Deep fried baby calamari & house chili jam</i>	
<i>Fresh tuna, spicy mayo, jalapeño, crispy leeks on crunchy corn tortilla</i>		LAMB CROQUETAS	13.5
PARMESAN CRUSTED POTATOES (v)	14	<i>Pulled lamb, breaded then fried, served with minted yogurt</i>	
<i>Potato balls with truffle parmesan dip</i>			
CORN RIBS (v)	13.5		
<i>Crispy corn, furikake seasoning</i>			



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SMALL PLATES TO SHARE

NEW ORLEANS BBQ SHRIMPS + 25.5 <i>Jumbo shrimps sautéed in a rich buttery creole sauce with garlic, lemon & worcestershire sauce</i>		BAO BUNS <i>Fluffy steamed buns filled with</i>	
		KOREAN BEEF BBQ 20	
		STICKY PORTOBELLO MUSHROOM (v) 20	
HOT HONEY GLAZED LAMB + 20 <i>Pan-seared lamb skewers with a ginger-garlic chili paste</i>		CRISPY PRAWN ROLLS 🌱 22 <i>Tiger prawn wrapped in a phyllo pastry with bok choy, basil & sriracha mayo</i>	
SPICY SEAFOOD CASSEROLE + 13.5 <i>Zesty blend of octopus, shrimp & calamari baked in a spicy-herbed sauce</i>		CHAR-GRILLED OCTOPUS 28 <i>Pineapple salsa with green chili & coriander emulsion</i>	
CRISPY DUCK NACHOS 20 VEG. 15 <i>Homemade corn tortilla, shredded crispy duck, cheese mix, guacamole, pico de gallo & jalapeño</i>		PRAWN COCKTAIL 24.5 <i>Steamed medium prawns, avocado & Marie Rose dressing</i>	
SPINACH & ARTICHOKE DIP (v) 20 <i>4 cheese mix, sour cream & crispy crackers</i>		CRÈME FRAÎCHE HOT CHICKEN WINGS 🌱 20.5 <i>Twice fried wings drizzled with our spicy creamy sauce</i>	
CEVICHE DUO 28 <i>Citrus cured fish & prawns, tajin spiced, sweet potato, grilled corn, red onions, coriander & a shot of Leche de Tigre</i>		ONZCO SLIDERS 18 <i>Mini smash beef burgers, grilled onions, cheddar cheese, pickles, secret sauce in a brioche bun</i>	
DRUNKEN DUMPLINGS <i>Homemade dumplings, ginger lemongrass filling, soy-teriyaki sauce & fried garlic</i>		SUYA SATAY 16.5 <i>Free-range chicken breast & beef ribeye seasoned with our house-blend suya with yogurt-cucumber dip</i>	
MUSHROOMS & BOK CHOY (v) 20			
PRAWNS 22			
COFFEE RUBBED AHI TUNA 28 <i>Sesame crusted, served rare, edamame, mixed leaves & green chili</i>		GAMBAS AL AJILLO 🌱 26.5 <i>Sizzling shrimps in garlic, dried chili pepper & olive oil</i>	
MUSHROOM STROGANOFF 23 <i>Sautéed mushroom mix in a creamy tangy sauce on a toasted bread</i>		CALAMARI A LA PLANCHA 23.5 <i>Grilled baby calamari tossed with salsa verde & house suya</i>	

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SOUPS, SALADS & GREENS

WITH GRILLED CHICKEN BREAST 9 | GRILLED PRAWNS 10 | SMOKED SALMON 11

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, noodles, coriander leaves, thai-basil leaves, green onions</i>	
CHILI CRISPY RICE & BEEF SALAD+	27
<i>Purple cabbage, cilantro, green onions, green beans, salted lime cashews, crispy onions, sesame-ginger dressing</i>	
SEAFOOD NIÇOISE SALAD+	36.5
<i>Twist on the classic - tuna tataki, steamed prawns & lobster, smoked salmon, boiled potatoes, green beans, boiled eggs, cherry tomatoes, black olives, crisp lettuce & leaves, lemon vinaigrette</i>	
GLAZED CRISPY DUCK & POMEGRANATE SALAD +	39
<i>Mixed leaves, shredded duck, papaya, daikon, orange vinaigrette</i>	
BANGKOK CHICKEN SALAD 🍷	26 VEG. 22
<i>Baby spinach, napa cabbage, kale, mushrooms, quick-pickled cucumbers, carrots, honey-coated peanuts, crispy noodles & peanut vinaigrette</i>	
FRESH CORN & AVOCADO SALAD 🍷 (V)	24
<i>Grilled corn, shredded kale, coriander, cherry tomatoes, avocado & 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 & yogurt-Caesar dressing</i>	
HOUSE SALAD (V)	22
<i>Baby gem lettuce, mixed leaves, green peas, grilled broccoli, avocado, sunflower seeds, pomegranate seeds & cranberry vinaigrette</i>	
Ziya SALAD (V)	24
<i>Quinoa mix, kale, avocado, shaved almonds, dried cranberries, sunflower seeds, walnuts, pomegranate seeds, cherry tomatoes & house vinaigrette</i>	

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THE BUTCHER'S CUTS

All our meats are served with a side and sauce of your choice
Black Peppercorn Sauce - Mushroom Sauce - Bearnaise Sauce - Café De Paris Sauce
Coffee-Rub option is also available for our cuts

AUSTRALIAN MB5 TAJIMA PORTERHOUSE 1KG +	180	SIDES
AUSTRALIAN TOMAHAWK 1.25KG	280	FRENCH FRIES
AUSTRALIAN MB5 TAJIMA RIBEYE 400G	130	SAUTÉED VEGETABLES
S.A FILLET MIGNON 225G	64	FRENCH STYLE MASH
S.A LAMB RIB CHOPS 400G	60	SAUTÉED SPINACH
S.A OSTRICH FILLET 250G	55	BASMATI RICE
STEAK FRITES <i>with matchstick fries</i>	64	ROASTED IRISH POTATOES
ROASTED BONE MARROW	15	ROASTED SWEET POTATOES

THE BUTCHER'S RESERVE

available by 24-hour advance reservation only

*An exclusive off-menu experience featuring a curated selection of premium cuts including
MB9 Tomahawk, Tajima Fillet, etc.
& Lobster tail*

presented tableside and expertly finished and garnished in front of you

served with smashed potatoes, café de Paris sauce & charred asparagus.

BURGERS & SANDWICHES

All our burgers and sandwiches are served with French fries.

STEAK FRITES SANDWICH 🍷 <i>Sliced beef fillet, pepper or mushroom sauce in our baguette bread</i>	38
CHEESEBURGER <i>Melted cheddar, fully dressed, sesame potato bun</i>	35
STEAK SANDWICH <i>Sliced beef fillet, provolone cheese, rocket leaves, steak sauce, onion gravy, panini</i>	38
CHICKEN SCHNITZEL <i>Deep-fried chicken breast, honey-mustard, napa coleslaw on our brioche bun</i>	30

ADDITIONAL SIDES

CHARRED ASPARAGUS WITH PARMESAN	17
MASHED POTATOES WITH SPINACH	12
TRUFFLE MASH	18
TRUFFLE FRIES & PARMESAN	14

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PASTAS

ROASTED VEGETABLE RAGÙ TORTELLINI + (V)	30
<i>Sweet potato stuffed tortellini in a roasted vegetable ragu tomato stew topped with Italian breadcrumbs</i>	
TRUFFLE & MUSHROOM TAGLIATELLE + (V)	39
<i>Tagliatelle pasta tossed in a buttery parmesan truffle sauce with sautéed shimeji & baby bello mushrooms</i>	
LAMB BOLOGNAISE RAVIOLI +	30
<i>Minced lamb ragu stuffed handmade pasta tossed in fresh tomato sauce</i>	
SCAMPI GNOCCHI	35 VEG. 28
<i>Potato dumplings cooked in a creamy sauce with parmesan & prawns</i>	
SPICY SEAFOOD LINGUINI 🍷	40 VEG. 27
<i>Seafood mix tossed in our peri-peri tomato sauce, parmesan tuile</i>	
RIGATONI ALLA VODKA (V)	32
<i>Rigatoni pasta, fresh mushrooms, basil leaves & pecorino cheese in a vodka pink sauce</i>	
PAPPARDELLE OXTAIL RAGÙ 🍷	54
<i>Slow-cooked oxtail in tomato sauce & pappardelle pasta</i>	

MEAT & POULTRY

LEMONGRASS CHICKEN +	38
<i>Slow cooked skinless chicken in creamy coconut-coriander sauce with moi moi stuffed sushi rice</i>	
MOLASSES GLAZED SHORT RIBS +	70
<i>Slow-braised beef ribs glazed in a dark, sticky molasses reduction served with mash potatoes, green beans, broccoli and baby carrot</i>	
CHICKEN MILANESE	35
<i>Panko-cruste pan-fried chicken breast, creamy mushroom linguine & side salad</i>	
BRAISED TOZO	40
<i>Rustic-style red wine braised beef tozo served with mashed potatoes and baby carrots</i>	
DUCK CONFIT	55
<i>Confit duck legs, sweet potato mash, charred bok choy & orange-port reduction</i>	
SLOW COOKED LAMB 🍷	38
<i>Braised boneless leg of lamb, Persian-style basmati rice pilaf with fried nuts & raisins</i>	
ROTISSERIE CHICKEN 30 MIN	36
<i>Oven roasted 'free-range' half chicken served with roasted potatoes & a side of jus</i>	

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FISH & SEAFOOD

PAN-SEARED GROUPER IN BISQUE SAUCE + <i>Served with cappelini & baby prawns</i>	45
THAI-STYLE SEA BREAM <i>Whole sea bream, fried or grilled, Nước Châm sauce on mushroom-ginger steamed sushi rice</i>	75
OVEN ROASTED SALMON <i>Norwegian salmon fillet, potatoes dauphinoise, asparagus & dill beurre blanc</i>	58
LOBSTER THERMIDOR BAKE <i>Lobster meat cooked in cheesy mornay sauce served on homemade garganelli pasta</i>	64.5
SHAKSHUKA FISH <i>Grouper fillet braised in spicy tomato sauce with eggplant, marrow, peppers served with turmeric rice</i>	36
PAN-SEARED SEA BASS <i>Served with sautéed spinach, roasted sweet potatoes & a creamy white wine sauce</i>	58
FISHERMAN RICE 🌱 <i>Basmati rice cooked in a honey-soy-sesame seafood broth with tri-colored bell peppers and mixed seafood topped with fried plantains</i>	47.5
CHAR-GRILLED KING PRAWNS <i>Lemon-oil marinated prawns with a side of Sicilian-style tomato linguine</i>	59.5

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DESSERTS

CHAI CUSTARD BREAD PUDDING	15
<i>Custardy brioche, warm Chai-caramel sauce, homemade vanilla ice-cream</i>	
MOLTEN CHOCOLATE CAKE	12
<i>Fudgy chocolate center, caramel sauce with a side of coffee toffee ice-cream</i>	
OUR SIGNATURE CHEESECAKE 🍷	15
<i>Non-baked cheesecake with a Digestive crust & a strawberry-mint coulis</i>	
CARDAMOM-SPICED APPLE CRUMBLE 🍷	11.5
<i>Roasted apples, crispy oats, caramel sauce topped with homemade vanilla ice-cream</i>	
TRIPLE CHOCOLATE COOKIE IN A SKILLET serves 2-3 people 🍷	18
<i>Warm white, milk & dark chocolate chunk cookie served with homemade vanilla ice-cream</i>	
FRESH FRUIT COUPE	13
<i>Mix of seasonal fruits, triple sec infused fresh juice & mint leaves</i>	
FRUITS OF THE FOREST ICED PAVLOVA	11
<i>Swiss meringue, yogurt-raspberry ice-cream, red fruit coulis & fresh cream</i>	
HOMEMADE ICE CREAMS & SORBETS	5 SCOOP
<i>Vanilla, chocolate, snickers, coffee toffee crunch, lemon, mango or strawberry</i>	

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