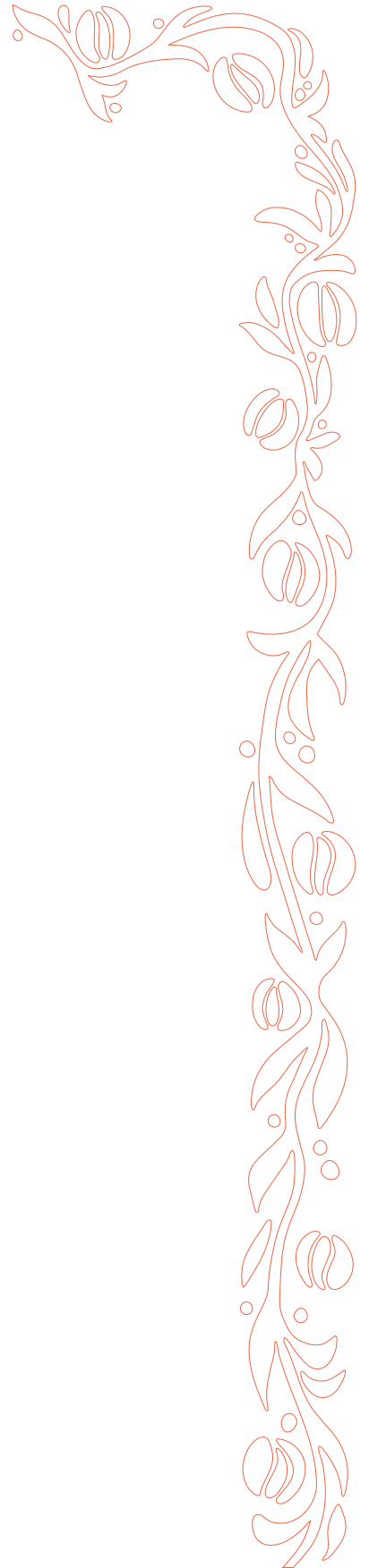




FOOD MENU



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

SHARING PLATTERS

JAMÓN IBERICO DE BELLOTA	79
<i>100% acorn-fed Spanish cured ham, served with pan con tomate</i>	
CHEESE PLATTER^(v)	45
<i>A selection of our finest cheeses with crackers, honey & dried nuts</i>	
SMOKED SALMON PLATTER	29.5
<i>Norwegian smoked salmon, chives cream cheese, fried capers, multi cereal loaf</i>	
BELUGA CAVIAR PLATTER 50g 100g	250 450
<i>Iranian Beluga caviar, condiments & blinis</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

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

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SOUPS, SALADS & GREENS

WITH GRILLED CHICKEN 10.5 | GRILLED PRAWNS 13.5 | SMOKED SALMON 14.5

TODAY'S SIGNATURE SOUP	13
SEAFOOD BISQUE 	19
Smooth and creamy tomato-based soup with lobster, prawns, calamari, fish	
PHỞ BÒ SOUP	18.5
12h simmered beef bone broth, thinly sliced beef, noodles, coriander leaves, thai-basil leaves, green onions	
CHILI CRISPY RICE & BEEF SALAD +	27
Purple cabbage, cilantro, green onions, green beans, salted lime cashews, crispy onions, coriander, cucumber, sesame-ginger dressing	
SEAFOOD NIÇOISE SALAD +	36.5
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	
GLAZED CRISPY DUCK & POMEGRANATE SALAD +	39
Mixed leaves, shredded duck, papaya, daikon, sesame seeds, green onions, orange vinaigrette	
BANGKOK CHICKEN SALAD 	26 VEG. 22
Baby spinach, napa cabbage, kale, mushrooms, quick-pickled cucumbers, carrots, honey-coated peanuts, crispy noodles & peanut vinaigrette	
FRESH CORN & AVOCADO SALAD  (V)	24
Grilled corn, shredded kale, coriander, cherry tomatoes, avocado & parmesan shavings with a crème fraîche vinaigrette	
SALMON KALE CAESAR SALAD	32 VEG. 22
Shredded kale and romaine leaves, hot house-smoked salmon, parmesan, croutons & yogurt-Caesar dressing	
HOUSE SALAD (V)	22
Baby gem lettuce, mixed leaves, green peas, grilled broccoli, avocado, sunflower seeds, pomegranate seeds & cranberry vinaigrette	
Ziya SALAD (V)	24
Quinoa mix, kale, avocado, shaved almonds, dried cranberries, sunflower seeds, walnuts, pomegranate seeds, cherry tomatoes & house vinaigrette	

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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 per KG	260	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 with matchstick fries	64	ROASTED IRISH POTATOES
ROASTED BONE MARROW	20	ROASTED SWEET POTATOES
		SAUTÉED GREEN BEANS
		SAUTÉED BROCCOLI
		HERBED POTATO WEDGES

THE BUTCHER'S RESERVE

Available by 24-hour advance reservation only

TOMAHAWK MB9	per KG 650
Served with lobster tail, fries in beef tallow, asparagus and Café de Paris Sauce	
TAJIMA FILLET	per 300g 280
Served with lobster tail, fries in beef tallow, asparagus and Café de Paris Sauce	
BUTCHER'S SPECIAL RESERVE	900
Tomahawk MB9, Tajima fillet, and lobster tail, served with fries in beef tallow, asparagus, and Café de Paris Sauce	

BURGERS & SANDWICHES

All our burgers and sandwiches are served with French fries.

STEAK FRITES SANDWICH 🍔	38	CHARRED ASPARAGUS WITH PARMESAN	17
Sliced beef fillet, pepper or mushroom sauce in our baguette bread			
CHEESEBURGER	35	MASHED POTATOES WITH SPINACH	12
Melted cheddar, fully dressed, sesame potato bun			
STEAK SANDWICH	38	TRUFFLE MASH	18
Sliced beef fillet, provolone cheese, rocket leaves, steak sauce, onion gravy, panini		TRUFFLE FRIES & PARMESAN	14
CHICKEN SCHNITZEL	30		
Deep-fried chicken breast, honey-mustard, napa coleslaw on our brioche bun			

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PASTAS

PESTO GNOCCHI ⁺ ^(V)	30
<i>Homemade pesto, burrata with a touch of cream finished with fresh basil</i>	
TRUFFLE & MUSHROOM TAGLIATELLE ⁺ ^(V)	39
<i>Tagliatelle pasta tossed in a buttery parmesan truffle sauce with sautéed shimeji & baby bello mushrooms, finished with parmesan cheese & pesto oil</i>	
LAMB BOLOGNAISE RAVIOLI ⁺	30
<i>Minced lamb ragu stuffed handmade pasta tossed in fresh tomato sauce, finished with parmesan cheese & pesto oil</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, parsley oil, chammppo pepper & spring onion</i>	
GLAZED SHORT RIBS ⁺	70
<i>Slow-braised beef ribs glazed in a dark, sticky molasses reduction served with mash potatoes, green beans, broccoli & 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 & 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 cappellini & baby prawns finished with a drizzle of parsley oil</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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EVERY DISH
A LITTLE LOVE STORY

