

*Chef Marielvi Falvino*

## Tapas served from 4:30 PM at the Z TAPAS LOUNGE

\* *Sopa de tortillas*  
Tomato soup, tortillas, avocado and cheese  
10

*Tequenos*  
11

\* Cod fish and Yuka **Croquette**  
9

Duo of *Empanadas*:  
- Potatoes, cheese and spinach  
- *Picadillo, beef*  
11

\* Grilled shrimp, house ranch sauce, crispy  
plantain  
12

\* *Tetela* cheese vegetables and mole sauce  
9

\* *Lubina* Ceviche, lime juice, Peruvian Aji pepper,  
coriander, Venezuelan chayotte  
13

\* Filet mignon carpaccio, *Chimichurri* mayo,  
*ensalada escabeche*  
13

\* Trio of *Arepas* : delicious and tasty  
14

Spiced chicken wings with Peruvian Aji pepper  
and maple soy sauce  
15

\* Salmon tartar, coriander emulsion, avocado and  
sweet potatoes  
14 / 22

\* Vegetarian *Tartare*, vegan sundried tomato  
Ricotta, salsa macha  
13 / 21

*Rompe Colchon* Seafood Cocktail  
12

\* *Sope* of grilled octopus salad  
16

\*Poutine yuca fries, Mushroom ragout, fresh  
curds cheese and *truffle salt*  
13

\* Poutine *Smoked Meat*, cheese curds and  
sweet plantain  
17

*Black Bean Tortellini*, Sweet plantain and  
feta filling, *Grana Padano* reduction  
11

\* Scallops, plantain puree with maple syrup,  
zucchini salad  
16

Burger *con todo*  
19

*Tagliatelle* with chorizo and shrimp,  
seafood bisque sauce  
23

Cold cuts and cheese platter  
28

Pan seared *Lamb Rack* macha crust, black  
bean puree sweet potato gnocchi  
16/38

\* *Moqueca* Halibut and mussels ragout with  
crispy plantain  
14/28

AAA Maple soy smoked *filet mignon*,  
roasted vegetables and chimichurri sauce  
17/35

Grilled Whole Seabass, Tomatillo beurre  
blanc, Yuka et salade  
28

### Gourmand " Z " Platter

Arepas Beef (2)/Chicken wings/Scallop (2)/Grilled Octopus/ Filet mignon maple soy smoked  
67 \$

#### A côtés

Fries 6 /Yuka 6/Guacamole 9/ Cod croquette 4/Green Salad /5

\* Gluten Free options - taxes and services not included  
*Ask your waiter for our Vegetarian options*

# Z

TAPAS  
LOUNGE