

Salads**HEIRLOOM TOMATO SALAD** \$32

Vine tomatoes, cherry, jabaliye, crispy prosciutto, stracciatella, basil, green oil, pistachio & parmesan, sherry vinaigrette

GREEN SALAD \$22

Gem lettuce, avocado, cucumber, mange-tout, baby spinach, mistonion vinaigrette, walnut shavings

CAESAR SALAD \$29

Crispy gem lettuce, panko crumble, olive oil, parmesan

Appetizers**TARAMASALATA** \$16

Silky tarama, home made focaccia bread, young olive oil, bottarga shaving

GUACAMOLE \$19

Creamy guacamole, corn chips, tajin, lime wedge, maldon salt

CROQUETTES \$19

Croquettes de comté & champignon, tarragon mayo, honey, chives, parmesan

TRUFFLE FRIES \$22

Skin on fries, crème de truffe, tarragon mayo, chives, parmesan

WHITE FISH CRUDO \$28

Yellow tail, passionfruit sauce, chive oil, maldon salt, crispy bulgur, micro herbs

FRIED CALAMARI \$22

Battered squid, salsa verde, chili oil, tartare, lemon wedge, tajin

EDAMAME \$12**Sandwiches****CLUB SANDWICH** \$21

Sourdough tartine, herb chicken, soft boiled egg, crispy bacon bits, dijon-mayo

STEAK SANDWICH \$28

Sourdough tartine, medium rare tenderloin, comté cheese, caramelized onion, rocca, parmesan

Main Dishes**GRILLED OCTOPUS** \$35

Honey glazed octopus, pomme purée, salsa verde, dukkah

GRILLED SEA BASS OR SEA BREAM \$49

Tarragon-Saffron emulsion, blue cheese asparagus

FILET DE BOEUF – AUSTRALIAN MB6 \$65

Medium-rare tenderloin, peppercorn demi jus, pommes frites, fleur de sel

PAELLA for 4 people \$70

Crispy bottom rice, shrimps, white bait, crispy sage, chorizo charred lemons, chives

ZITA BURGER \$29

150G Wagyu Beef, glazed onions, dill pickles, dijon-mayo, aged cheddar, bun maison, allumeite frites

BUTTERNUT CAPPELETTI \$22

House made cappelletti, ricotta filling, lemon squash velouté, crispy prosciutto, green oil, parmigiano reggiano

Desserts**EXOTIC FRUIT SALAD** \$12

Fresh exotic fruits, passion fruit syrup, orange juice & honey – no added sugar.

Homemade Chocolate Cake \$12

Rich homemade chocolate cake served with a scoop of vanilla ice cream.

ZITA

bar menu

Cold Beverages

SMALL WATER	\$4.5
PERRIER	\$7
PEPSI - CAN	\$5.5
7UP - CAN	\$5.5
DIET 7UP - CAN	\$5.5
DIET PEPSI - CAN	\$5.5
LEMONADE	\$8
FRESH ORANGE JUICE	\$6
ICED LATTE	\$7

Hot Beverages

ESPRESSO	\$4.5
DOUBLE ESPRESSO	\$6
AMERICANO	\$5
CAPPUCINO	\$6
LATTE	\$7
TEA SELECTION	\$6
CAFE BLANC	\$4

Beer Beverages

ALMAZA 33 CL	\$9
ALMAZA LIGHT	\$9
CORONA BEER	\$10
ELMIR IPA	\$10
ELMIR PILSNER	\$10
HEINEKEN	\$10

Cocktails

Ask our waiter for our international cocktail



Signature Cocktails

ZITA CEDARS \$17

Bourbon Whiskey, Lemon Juice, Honey Syrup, Aromatic Bitters, Aquafaba

PURPLE BLOOM MARTINI \$17

Gin, Pomegranate Juice, Rose Syrup, Lemon Juice, Elderflower

MEDITERRANEAN EMBER \$17

Tequila Reposado, Mezcal, Grapefruit Juice, Agave Syrup, Lemon Juice

SUNSET MIRAGE \$17

White Rum, Passion Puree, Orange Juice, Lemon Juice, Vanilla Syrup

GOLDEN HORIZON \$17

Vodka, Peach Puree, Elderflower Liqueur, Prosecco, Soda

Mocktails

MANGO GINGER BREEZE \$12

Mango Puree, Lemon Juice, Honey Syrup, Ginger Beer

PASSION COOLER \$12

Passion Fruit Puree, Fresh Lemon Juice, Simple Syrup, Soda Water

LAVENDER LEMONADE \$10

Lemon Juice, Simple Syrup, Lavender Syrup

Vodka Selection

	gls	btl
KETEL ONE	\$16	\$150
GREY GOOSE	\$18	\$180
TITTO'S	\$17	\$170
BELLUGA	\$20	\$200
CIROC	\$20	\$200
BELVEDERE	\$25	\$250

Rum Selection

	gls	btl
CAPTAIN MORGAN WHITE	\$15	\$150
CAPTAIN MORGAN SPICED	\$16	\$160
CAPTAIN MORGAN DARK	\$16	\$160
ZACAPA 23	\$35	\$350

Gin Selection

	gls	btl
CITADELLE	\$16	\$130
GINMARE	\$22	\$190
HENDRICKS	\$19	\$180
MONKEY 47	\$26	\$220
TANQUERAY	\$15	\$90
TANQUERAY 10	\$18	\$130
BOMBAY SAPHIRE	\$14	\$90

Tequila Selection

	gls	btl
1800 SILVER	\$15	\$150
1800 ANEJO	\$25	\$250
1800 REPOSADO	\$22	\$200
CASAMIGOS ANEJO	\$35	\$350
CASMIGOS REPOSADO	\$30	\$300
DON JULIO 1942	\$90	\$1000
DON JULIO ANEJO	\$50	\$500
DON JULIO BLANCO	\$35	\$350
DON JULIO REPOSADO	\$40	\$400
RESERVA DE LA FAMILIA ANEJO	\$80	\$800
RESERVA DE LA FAMILIA	\$60	\$600

Whiskey Selection

	gls	btl
BLACK LABEL	\$16	\$150
BLUE LABEL	\$70	\$700
CHIVAS 12	\$15	\$150
CHIVAS 15	\$22	\$220
CHIVAS 18	\$30	\$300
GLENFIDICH 12	\$19	\$190
GLENFIDICH 15	\$28	\$280
GLENFIDICH 18	\$38	\$380
GLENMORANGIE 10	\$40	\$400
GOLD LABEL	\$25	\$250
GREEN LABEL	\$22	\$220
LAGAVULIN 16	\$40	\$400
LAPHROIG 10	\$25	\$250
MACCALAN 12	\$30	\$300
MACCALAN 15	\$50	\$500
MACCALAN 18	\$85	\$850
MONKEY SHOULDER	\$15	\$150
OLD PARR	\$20	\$200

Wine Selection

	<i>gls</i>	<i>btl</i>
IXSIR ALTITUDES RED	\$11	\$55
IXSIR ALTITUDES ROSE	\$11	\$50
IXSIR ALTITUDES WHITE	\$11	\$50
IXSIR GRANDE RESERVE RED		\$65
IXSIR GRAND RESERVE ROSE		\$55
IXSIR GRAND RESERVE WHITE		\$55
EL IXSIR WHITE		\$95
M MINUTY 2022 ROSE		\$120
MINUTY PRESTIGE 2022 ROSE		\$80
CHABLIS CASTEL 2023 WHITE		\$90
OTT ROSE 2022		\$100

Prosecco & Champagne

	<i>gls</i>	<i>btl</i>
ASTORIA BRUT	\$12	\$70
ASTORIA ROSE		\$70
BOTTEGA BRUT		\$50
BOTTEGA ROSE		\$60
MOET BRUT		\$250
MOET ICE IMPERIAL		\$450
MOET ROSE		\$350
VEUVE CLIQUOT BRUT		\$350
DOM PERIGNON BRUT		\$780
DOM PERIGNON ROSE		\$1,490