

The logo for ZABROSO RESTAURANT & LOUNGE is positioned in the center of a horizontal yellow band. The word "ZABROSO" is written in a bold, red, serif font, with the letter "R" enclosed in a black square. Below it, the words "RESTAURANT & LOUNGE" are written in a smaller, red, sans-serif font. The background of the yellow band features a repeating pattern of white, stylized floral and scrollwork designs.

ZABROSO
RESTAURANT & LOUNGE

Tablas

Ensaladas y Sopas

Frituras

Cheeses

Manchego
Semi-soft, buttery
La Mancha

Idiazabal
Smokey and nutty
Navarra

Miti Blue
Soft & Creamy

Cana de Cabra
Soft goat cheese
Murcia

Cured Meats

Jamon Serrano
Dry-cured Spanish ham

Mild Chorizo, Palacios,
Dry-cured pork sausage

Cantimpalo
Beef and pork sausage
seasoned with cumin

Small Sampler of 3 \$16

Large Sampler of 3 \$24

Salads

Warm Goat Cheese
Roasted Beets, Almonds
\$8

Baby Spinach Salad Grapes,
Walnuts & Crispy Serrano
Ham
\$8

Soups

Onion Soup with
Idiazabal Cheese au Gratin
\$6

Tomato-Beet Gazpacho
\$6

Verduras/Vegetarian

Sautéed Baby Spinach
Pine nuts & Raisins
\$7

Escalivada
Roasted Eggplant,
Sweet Onions, Peppers
& Tomatoes
\$7

Baked Goat Cheese
With Tomatoes & Herbs
\$8

Fritters

Shrimp Tempura
Olive Mayonnaise
\$12

Chicken Croquettes
\$6

Beef Empanadas
\$6

"Tostones"
Fried Plantains
\$4

Cocas Spanish Flatbreads

Roasted Peppers, Serrano
Ham, Goat Cheese
--

Grilled Shrimp
Tomatoes, Chimichurri
& Pine nuts
--

Wild Mushrooms
Truffle Oil &
Idiazabal Cheese
--

Mild Chorizo
& Manchego Cheese

Las Tapas

Especialidad de la Casa

Papas Bravas
Our Famous
Crispy Potato Wedges
& Spicy Aioli
\$5

Grilled Spanish Chorizo
\$7

Sea Scallops
Almond-Pepper Sauce
\$14

Piquillo Peppers with
Cod Fish Brandade
\$8

Shrimp al Ajillo
\$8

Chorizo & Clams
\$11

Shrimp Mofongo
Sautéed Shrimp with Garlic
Mashed Plantain
Smokey Tomato Sauce
\$12

Chicken in Roasted Garlic &
Pimenton Sauce
\$6

Mediterranean Olives
With Orange & Thyme
\$4

Grilled Lamb Sausages
& Spicy Ketchup
\$11

Wild Mushrooms in Cream
Sherry Sauce
\$7

Grilled Green Asparagus
Serrano Ham &
Truffle Oil
\$9

House Specialty

Paellas (serves 2-4)

Codfish, Shrimp
Clams & Scallops
\$52

Shrimp & Chorizo
\$36

Chicken, Chorizo
Clams & Shrimp
\$45

Lobster
Codfish & Shrimp
\$68

Carnes y Mariscos

Meats

Our Signature Grilled
Hanger Steak with
Chimichurri Sauce
& Fried Yuca
\$22

Roasted Lamb Chops
Vegetable "Tagine"
Fig & Red Wine Sauce
\$28

Drover Hill Farm
Pork Chop
Orange-Chipotle BBQ
Sweet Potato Fries
\$24

Seafood

Cazuela de Mariscos
Shrimp, Scallops & Clams
Spicy Coconut-Ginger Broth
\$26

Bacalao Guisado
Puerto Rican style
Cod Fish with
Tomatoes, Olives
& Roasted Peppers
\$22

Grilled 1 1/4 Pound Lobster
Linguini with Sweet Garlic
Crema &
Roasted Vegetables
\$40