ZAZU

bistro

Allergens are handled in this establishment. Kindly inform our staff of any allergies or special dietary requirement.

Zazu

STARTERS

Grilled vegetables | 18
With extra virgin olive oil, classic basil pesto, balsamic vinegar and Parmesan flakes

Crabcake | 19
With smoked salmon and our homemade tartar sauce

Boletus edulis | 21
Wild porcini mushrooms sautéed with garlic, parsley and extra virgin olive oil

Duck rillettes | 19
Traditional French-style rillettes with duck confit, served with artisanal toasted bread (6 pieces)

Duck mousse | 18
Smooth, silky duck mousse, served with artisanal toasted bread (6pieces) and fig jam

Beef carpaccio | 20
Dressed with fresh basil, classic basil pesto, extra virgin olive oil, balsamic vinegar caviar and Parmesan flakes

Cheese board | 19
Selection of goat cheese, Camembert, Brie and blue cheese, breaded and fried, served with raspberry jam, honey and artisanal toasted bread (6 pieces)

Artisanal bread 2€ per person
Gluten free bread 3€ per person

bistro

SALADS

Goat cheese salad | 18
Mixed baby greens with grilled goat cheese, crispy bacon and honey vinaigrette

Prawn salad | 19
Mixed baby greens with sautéed king prawns, sweet chili sauce and crème fraîche

Crispy brie salad | 19
Mixed baby greens with freshly baked crispy Brie, artisan yogurt ice cream and balsamic vinaigrette

SLOW-COOKED DISHES

French onion soup | 17
Caramelised onions in an aromatic broth infused with black peppercorns, topped with toasted rustic bread and emmental cheese

Cassoulet |19
A lighter take on the classic French dish, made with white beans, slow-cooked duck confit, sautèed vegetables and a touch of Dijon mustard

Boeuf bourguignon | 22
Traditional French beef stew, simmered in red wine with carrots, Parisian potatoes, aromatic herbs and a touch of Dijon mustard

Terrace service 2€ per person

Zazu

RISOTTO

Prawn risotto | 20
Creamy risotto with sautéed prawns, zucchini and Parmesan cheese, infused with white truffle oil

Boletus edulis risotto | 19
Creamy risotto with wild porcini mushrooms, Parmesan cheese and black garlic aioli

Oxtail risotto | 20
Creamy risotto with slow-braised oxtail in red wine and Parmesan cheese

PASTA

Tagliatelle with duck confit | 19
Fresh egg pasta with slow-cooked duck confit, sautèed seasonal vegetables and Parmesan cheese

Pumpkin ravioli | 19
Fresh egg pasta filled with roasted pumpkin, served in a creamy sauce with vegetables and Parmesan cheese flakes

Farfalle alla vodka | 17
Pasta in a creamy vodka-flambéed tomato sauce with bacon, sautèed vegetables and Parmesan cheese

Penne al tartufo | 19
Pasta in a creamy white truffle sauce with roasted cherry tomatoes and Parmesan cheese flakes

Artisanal bread 2€ per person
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FISH

Cod | 27

Slow-cooked at a low temperature served over fresh sautéed spinach and roasted cherry tomatoes

Sea Bass | 26

Sea bass with vermouth, toasted pine nuts and citrus fruits

Salmon | 26

Salmon loin marinated in teriyaki sauce with toasted sesame seeds and glazed vegetables

MEAT

Ternera Charra entrecôte | 28

Grilled beef cut (400g approx.) from Salamanca served with salt flakes and Parisian potatoes

Ternera Charra tenderloin | 30

Grilled beef tenderloin (220g approx) from Salamanca served with salt flakes and Parisian potatoes

Ternera Charra bavette | 26

Grilled French-style beef cut from Salamanca served over grilled basil-infused vegetables with a red wine and shallot sauce that adds a subtle sweet touch

Duck breast | 25

Grilled sliced duck breast served with Parisian potatoes and a delicate raspberry sauce

Zazu chicken | 21

Chicken breast filled with sautéed vegetables and fresh mozzarella cheese, finished with a Dijon mustard cream sauce

Pork ribs | 23

Slow-roasted pork ribs, marinated in an oriental-style glaze, served with basmati rice and sautéed vegetables

Terrace service 2€ per person

Drinks

Water
Filtered water 700ml | 2
Still mineral water Cabreiroá 500ml | 2,60
Sparkling mineral water Cabreiroá 500ml | 2,90

White grape juice | 2

Freshly squeezed orange juice | 4

Soft drinks
Coca-cola original 350 ml | 3,50
Coca-cola zero 350 ml | 3,50
Coca-cola zero zero 350 ml | 3,50
Fanta orange 350 ml | 3,50
Fanta lemon 350 ml | 3,50
Sprite 350ml | 3,50
Fuzetea lemon 300ml | 3,50
Aquarius lemon 300ml | 3,50

Beer
Estrella Galicia 33 cl | 3,70
1906 33cl | 3,90
Estrella Galicia 0'0 33 cl | 3,70
Estrella Galicia 0'0 amber 33 cl | 3,70
Estrella Galicia gluten-free 33 cl | 3,70

Tinto de verano | 4,50

Vermouth
Petroni | 4
Yzaguirre Reserva |4
Martini Riserva Speciale | 4
7000 millas | 3,80
Nordesía | 3,80
Miró |3,80

Desserts

OUR SIGNATURE DESSERTS

Torrija | 10
Brioche caramelized to order, served over a silky crème anglaise and paired with artisan yogurt ice cream
Award-winning in Salamanca, Silver Torrija in 2022 and 2023, Gold Torrija in 2024

Tarte Tatin | 9
The classic French calamelized apple tart, served warm with bourbon vanilla ice cream and almond crumble

Cheesecake | 9
Oven-baked cheesecake, soft and creamy, served with fresh seasonal fruit

Chocolate brownie | 9
Decadent chocolate and walnut brownie, served with bourbon ice cream and almond-butter crumble

PARA TERMINAR

Nespresso coffee | 2,3
Espresso, cortado, latte, cappuccino, americano

Tea & herbal infusions | 2
Chamomile, peppermint, Linden blossom, berry, orange & passion fruit
Green tea, black tea, red tea, white tea, rooibos

Double Nespresso coffee | 3,5

Spirts | 8

Premium spirits | 10

Sweet sherry PDO Jerez (glass)

Lustau Pedro Ximénez San Emilio | 7
Ximénez-Spínola Pedro Ximénez | 10