

ZEA

The Grain of Life

In ancient Greek ZEA refers to the grain of life a sacred wheat cultivated for centuries across the Mediterranean More than a crop it became a symbol of abundance nourishment and renewal deeply rooted in the rituals and daily life of early civilizations

In Greek mythology the wheat stem is celebrated as a divine gift from Demeter goddess of the harvest and protector of the natural cycle It represents the eternal bond between the Earth and its people a connection of care gratitude and continuity By carrying this name ZEA embraces a heritage of vitality and prosperity It stands as a reminder of origins of growth and of the timeless ritual of gathering together to share food music and celebration

A name born from the earth brought to life in a modern experience

COLD STARTERS

KING CRAB AVOCADO^(SH) – 140 AED

Avocado, green apple, crab emulsion

CRISPY TRUFFLE BURRATA^(D,G) – 110 AED

Truffle Burrata, tomato, celery, basil

COLD BRAISED OCTOPUS^(SF) – 90 AED

Smashed avocado, pickled potato, red onion, radish, chili strings, coriander

TUNA CEVICHE^(D,SF) – 160 AED

Raspberry, corn, semi-dry tomato, tiger's milk, jalapeño, mango gel

MEDITERRANEAN CARPACCIO^(G,SH) – 120 AED

Thinly sliced shrimps, gochujang aioli, compressed pineapple, lemon & olive oil

CRISPY KALE QUINOA PEAR SALAD^(D,N,S) – 65 AED

Walnut, pickled onions, parmesan cloud, pear, apple & soya dressing

BEETROOT ARTICHOKE SALAD^(D) – 70 AED

Feta cheese, mixed leaves, pomegranate, cucumber, orange & ginger dressing

CITRUS AVOCADO^(SE) – 95 AED

Crumbed avocado, sesame-orange crust, chickpeas, tahini

ZEA GUACAMOLE^(V) – 105 AED

Smashed avocado, crispy plantain

Oysters & Caviar

KELLY OYSTERS IRELAND^(SF) – 6PCS 180AED – 12PCS 340 AED

CAVIAR KAVIARI KRISTAL^(SF) (30G) – 650 AED

HOT STARTERS

FIRE SHRIMP^(D,SH) – 165 AED

Grilled shrimps, garlic butter, capers, herbs

OPEN FIRE CALAMARI SKEWERS^(G,SF) – 75 AED

Calamari with beef chorizo dip

GRILLED OCTOPUS^(SF) – 130 AED

Fire-grilled octopus, pickled potato, fennel

BEEF CROQUETTES^(D,G) – 70 AED

Smoked potato & beef croquettes, sour cream, tomato jam

MAIN COURSE

CORN-FED CHICKEN ^(D) – 220 AED

Corn-fed chicken breast, cauliflower and black truffle purée,
morel mushrooms, chicken confit

BEEF TENDERLOIN^(D) – 350 AED

Australian wagyu, onion fondant, crispy garlic, salsa verde

AUSTRALIAN LAMB CHOPS^(D,N) – 330 AED

Herb yogurt, romanesco jam

RAVIOLI^(D,G) – 160 AED

Beef ragout, Parmesan cheese
add Truffle 50 AED

BLACK COD^(S,SF) – 200 AED

Onion pearls, charred leeks, chipotle-ginger sauce

CAVIAR PACCHERI ^(D,G,SF) – 170 AED

Creamy paccheri pasta, caviar

CAULIFLOWER^(N) – 130 AED

Grilled cauliflower with peanut & coconut sauce, fresh truffle,
date chutney, cauliflower pickle

TO SHARE

TOMAHAWK^(D) – 1095 AED

Australian wagyu tomahawk, caramelized onion butter

DOVER SOLE^(D,SF,SH) – 490 AED

Whole dover sole, bisque, bottarga, herb oil

SIDES

FIRE ROASTED BROCCOLINI WITH CRISPY ONIONS^(D) – 50 AED

FRENCH FRIES^(V) – 50 AED

add Truffle & Parmesan^(D) – 70 AED

CRISPY BRUSSEL SPROUTS^(V) – 50 AED

CHARRED ZUCCHINIS^(V) – 50 AED

POTATO GRATIN WITH BLACK TRUFFLE^(D,G) – 70 AED

GREEN BEANS^(V) – 50 AED

