



ZE

EVENT BROCHURE

A Modern Mediterranean Sanctuary
DIFC, Dubai

ZEΛA



ABOUT ZEA

ZEA is a modern Mediterranean dining sanctuary located in the heart of Dubai's DIFC, within the Emirates Financial Towers.

Inspired by ZEA, the ancient “grain of life” revered across Mediterranean civilisations, the concept symbolises abundance, vitality, and renewal. This philosophy shapes every element of the experience – from cuisine and design to atmosphere and ritual.

ZEA is rooted in quiet luxury, elemental beauty, and sensory refinement. It is a destination designed not only for dining, but for presence, where flavour, conversation, and environment exist in harmony.



A PHILOSOPHY OF BALANCE

At ZEA, restraint is power.

Every detail has been considered with intention.
The lighting is warm and immersive.
The textures are natural and tactile.
The atmosphere evolves gradually, allowing
the experience to unfold without force or excess.

ZEA is shaped by contrast:
Light and depth.
Fire and freshness.
Tradition and innovation.

The result is a space that feels timeless,
yet unmistakably contemporary.



THE CUISINE



THE CUISINE

ZEA celebrates the purity and generosity of Mediterranean coastal cooking, reinterpreted through a modern lens.

THE MENU IS DEFINED BY:

- High-quality, seasonal produce
- Clean, expressive flavours
- Refined fire-driven techniques
- Subtle Peruvian influences woven throughout

Each dish is crafted with clarity and precision, allowing ingredients to speak naturally while delivering layered depth and sophistication.

This is Mediterranean dining guided by integrity - *elevated, but never overworked.*





THE EXPERIENCE

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ZEA transitions seamlessly through the evening.

Early hours offer a calm and considered dining atmosphere – ideal for business dinners, intimate gatherings, and refined social occasions.

As the night progresses, energy deepens. The environment becomes more expressive, yet remains composed. Music, lighting, and tempo shift organically, creating a rhythm that feels immersive without losing its elegance.

ZEA is a destination for those who value atmosphere as much as flavour.





DESIGN & ENVIRONMENT

DESIGN & ENVIRONMENT

The interiors of ZEA draw inspiration from Mediterranean architecture and elemental forms. Natural stone, warm metals, soft curves, and layered textures create a space that feels grounded and architectural. The design invites movement and interaction, while maintaining intimacy and comfort.

The aesthetic is understated yet impactful – a balance of modern sophistication and Mediterranean warmth.



INDOOR DINING



BAR AREA



PRIVATE ROOM



ZEA GARDEN (DAY)



ZEA GARDEN (NIGHT)



PRIVATE & CORPORATE DINING

ZEA is an ideal setting for:

CORPORATE DINNERS

EXECUTIVE GATHERINGS

BRAND LAUNCHES

PRIVATE CELEBRATIONS

EXCLUSIVE GROUP BOOKINGS



Our team works closely with clients to curate tailored dining experiences, ensuring precision, discretion, and seamless execution.

Every occasion at ZEA is approached with care, clarity, and attention to detail.



SELECTED DINING EXPERIENCES

ZEA offers curated dining experiences designed for both intimate gatherings and larger group bookings.

Our tailored packages can include:

- ¹ Multi-course Mediterranean menus
- ² Chef-led fire-grilled selections
- ³ Signature sharing concepts
- ⁴ Beverage pairings
- ⁵ Bespoke menu customisation

Each experience is crafted to reflect the elegance and identity of ZEA while accommodating the specific needs of your guests.

CANAPE MENU 1

AED 145 PER PERSON

COLD CANAPES

AVOCADO & FETA ^(D, G)
Focaccia, Avocado, Persian Feta

TUNA TARTARE ^(G, SF)
Crisp, Avocado, Ponzu

HOT CANAPES

TRUFFLE ARANCINI ^(D, G, V)
Parmesan, Truffle Aioli

CHICKEN CROQUETTES ^(D, G)
Smoked Paprika Aioli

WAGYU SLIDER ^(D, G)
Caramelised Onion, Signature Sauce

SWEET BITES

MINI CHOCOLATE TART ^(D, G)
Dark Chocolate, Chocolate Pastry

MINI FRUIT TART ^(D, G)
Pastry Cream, Raspberry Compote, Pastry

(D) DAIRY - (G) GLUTEN - (N) NUTS - (SF) SEAFOOD - (SH) SHELLFISH - (SE) SESAME - (S) SOY - (V) VEGETARIAN

ALL PRICES ARE SUBJECT TO 7% MUNICIPALITY FEES AND 5% VAT

CANAPE MENU 2

AED 195 PER PERSON

COLD CANAPES

TUNA TARTARE^(G, SF)

Crisp, Avocado, Ponzu

BURRATA & CHERRY TOMATO^(D, G, N, V)

Focaccia, Basil Pesto, Aged Balsamic

SALMON TARTARE^(SF)

Cucumber, Yuzu, Sesame

HOT CANAPES

TRUFFLE ARANCINI^(D, G, V)

Parmesan, Truffle Aioli

CHICKEN CROQUETTES^(D, G)

Smoked Paprika Aioli

CHICKEN ANTICUCHOS^(D, G)

Grilled Chicken, Herbs, Spiced Marinade

WAGYU SLIDER^(D, G)

Caramelised Onion, Signature Sauce

SWEET BITES

MINI CHOCOLATE TART^(D, G)

Dark Chocolate, Chocolate Pastry

FRENCH MACARONS^(D, G)

Assorted Flavours

(D) DAIRY - (G) GLUTEN - (N) NUTS - (SF) SEAFOOD - (SH) SHELLFISH - (SE) SESAME - (S) SOY - (V) VEGETARIAN

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SET MENUS



BRONZE

SHARING FOR 4 GUESTS | AED 265 PER PERSON

STARTERS

ZEA GUACAMOLE^(V)

Smashed avocado, crispy plantain

CRISPY KALE QUINOA PEAR SALAD^(D, N, S, V)

Walnuts, Pickled Onions, Parmesan,
Pear & Soya Dressing

TRUFFLE ARANCINI^(D, V)

Carnaroli Rice, Mixed Wild Mushroom,
Parmesan, Fresh Truffles

MAINS

BABY CHICKEN^(D, G)

Grilled Broccolini, Warm Potato Salad, Chives

TRUFFLE PACCHERI^(D, G, V)

Truffle Cream, Paccherri Pasta, Mascarpone,
Chives, Truffles

CRISPY BRUSSELS SPROUTS^(V)

Balsamic vinegar, olive oil

DESSERTS

MACHA TIRAMISU^(D, G, N)

Mascarpone Cream, Savoyard Biscuit,
Pistachio Crumble

FRESH FRUIT PLATTER^(V)

Fresh Fruit Selection Of The Day

(D) DAIRY - (G) GLUTEN - (N) NUTS - (SF) SEAFOOD - (SH) SHELLFISH - (SE) SESAME - (S) SOY - (V) VEGETARIAN

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SILVER

SHARING FOR 4 GUESTS | AED 380 PER PERSON

STARTERS

ZEA GUACAMOLE^(V)

Smashed avocado, crispy plantain

CRISPY KALE QUINOA PEAR SALAD^(D, N, S, V)

Walnuts, Pickled Onions, Parmesan,
Pear & Soya Dressing

TRUFFLE ARANCINI^(D, V)

Carnaroli Rice, Mixed Wild Mushroom,
Parmesan, Fresh Truffles

MAINS

BABY CHICKEN^(D, G)

Grilled Broccolini, Warm Potato Salad, Chives

AROZ CON CAMARONES^(G, SF)

Bomba Rice, Shrimps, Lemon, Peruvian Shrimp Bisque

CAVIAR PACCHERI^(D, G, V)

Cream, Paccherri Pasta, Mascarpone, Chives, Caviar

ASPARAGUS RISOTTO^(D, G, N, V)

Carnaroli Rice, Asparagus, Basil Pesto, Parmesan

DESSERTS

MACHA TIRAMISU^(D, G, N)

Mascarpone Cream, Savoyard Biscuit,
Pistachio Crumble

FRESH FRUIT PLATTER^(V)

Fresh Fruit Selection Of The Day

(D) DAIRY - (G) GLUTEN - (N) NUTS - (SF) SEAFOOD - (SH) SHELLFISH - (SE) SESAME - (S) SOY - (V) VEGETARIAN

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GOLD

SHARING FOR 4 GUESTS | AED 550 PER PERSON

STARTERS

ZEA GUACAMOLE^(V)

Smashed avocado, crispy plantain

WAGYU BEEF CARPACCIO^(D)

Wagyu Beef, Truffle Dressing, Rocca, Parmesan, Chives

CRISPY KALE QUINOA PEAR SALAD^(D, N, S, V)

Walnuts, Pickled Onions, Parmesan,
Pear & Soya Dressing

BURRATA & HERITAGE TOMATO^(D, V, N)

Mixed Tomatoes, Celery, Basil, Pine Nuts

MAINS

GRILLED OCTOPUS^(SF)

Octopus, Potatoes, Red Pepper Coulis

AROZ CON CAMARONES^(SF)

Bomba Rice, Shrimps, Lemon, Peruvian Shrimp Bisque

TRUFFLE PACCHERI^(D, G, V)

Cream, Paccherri Pasta, Mascarpone, Chives, Truffles

BABY CHICKEN^(D, G)

Grilled Broccolini, Warm Potato Salad, Chives

GRILLED BROCCOLINI^(V)

CRISPY BRUSSELS SPROUTS^(V)

DESSERTS

CHOCOLATE FONDANT^(D, G)

Vanilla Ice Cream, Kumquat, Chocolate Ganache

MACHA TIRAMISU^(D, G, N)

Mascarpone Cream, Savoyard Biscuit,
Pistachio Crumble

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DIAMOND

SHARING FOR 4 GUESTS | AED 650 PER PERSON

STARTERS

ZEA GUACAMOLE^(V)

Smashed avocado, crispy plantain

HAMACHI TIRADITO^(SF)

Aji Amarillo Ponzu, Scallions, Truffles

WAGYU BEEF CARPACCIO^(D)

Wagyu Beef, Truffle Dressing, Rocca, Parmesan, Chives

BURRATA & HERITAGE TOMATO^(D, V, N)

Mixed Tomatoes, Celery, Basil, Pine Nuts

CHICKEN ANTIQUICHOS^(D)

Chicken Tight, Achiote Paste, Salsa Verde,
Pickles, Herb Salad

MAINS

BLACK COD^(S, SF)

Onion Pearls, Charred Leeks, Chipotle Ginger Sauce

CAVIAR PACCHERI^(D, G, V)

Cream, Paccherri Pasta, Mascarpone, Chives, Caviar

AROEZ CON CAMARONES

Bomba Rice, Shrimps, Lemon, Peruvian Shrimp Bisque

BEEF TENDERLOIN^(D)

Australian Wagyu, Onion Fondant, Crispy Garlic,
Salsa Verde

GRILLED BROCCOLINI^(V)

CRISPY BRUSSELS SPROUTS^(V)

DESSERTS

CHOCOLATE FONDANT^(D, G)

Vanilla Ice Cream, Kumquat, Chocolate Ganache

MACHA TIRAMISU^(D, G, N)

Mascarpone Cream, Savoyard Biscuit,
Pistachio Crumble

(D) DAIRY - (G) GLUTEN - (N) NUTS - (SF) SEAFOOD - (SH) SHELLFISH - (SE) SESAME - (S) SOY - (V) VEGETARIAN

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PLATINUM

SHARING FOR 4 GUESTS | AED750 PER PERSON

STARTERS

ZE'A GUACAMOLE^(V)

Smashed avocado, crispy plantain

TUNA & AVOCADO TARTAR^(SF)

Citrus, Olive Oil, Chilli, Herbs

CHICKEN ANTIQUICHOS^(D)

Charred Chicken Tigh, Achiote Paste,
Salsa Verde, Pickles

CRISPY CALAMARI^(G, SF)

Patagonian Squid, Spicy Yuzu Mayo, Jalapenos

TRUFFLE ARANCINI^(D, V)

Carnaroli Rice, Mixed Wild Mushroom, Parmesan,
Fresh Truffles

MAINS

LAMB CHOPS^(D, N)

Australian Lamb Chops, Romesco Jam, Lamb Jus

BABY CHICKEN^(D, G)

Grilled Broccolini, Warm Potato Salad, Chives

ARROZ CON CAMARONES^(G, SF)

Bomba Rice, Shrimps, Lemon, Peruvian Shrimp Bisque

RIGATONI ALLA NORMA^(D, G, N, V)

Eggplant, Rigatoni Pasta, Tomato, Ricotta Cheese,
Basil, Pine Nuts

CAVIAR PACCHERI^(D, G, V)

Paccherri Pasta, Cream, Chives, Caviar

DESSERTS

TIRAMISU^(D, G)

Cocoa, Mascarpone Cream,
Savoyard Biscuit, Coffee

FRESH FRUIT PLATTER^(V)

Fresh Fruit Selection Of The Day

CHOCOLATE FONDANT^(D, G)

Vanilla Ice Cream, Kumquat, Chocolate Ganache

SIDES

BROCCOLINI^(D, V)
MASH POTATO^(D, V)
TRUFFLE FRIES^(D, V)

(D) DAIRY - (G) GLUTEN - (N) NUTS - (SF) SEAFOOD - (SH) SHELLFISH - (SE) SESAME - (S) SOY - (V) VEGETARIAN

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BEVERAGE PACKAGES



SOFT PACKAGE

2 HOURS - AED 149 | 3 HOURS - AED 199

WATER
STILL, SPARKLING

FRESH JUICES

SOFT DRINKS
EXCL. RED BULL AND FEVER TREE RANGE

HOT BEVERAGES
EXCL. MATCHA

0% SIGNATURES
ORTO BOTANICO, AMARILLO SUAVE,
PROVENZA CALMA

HOUSE PACKAGE

2 HOURS - AED 299 | 3 HOURS - AED 369

WINES
CUVEE SABOURIN RED, WHITE, ROSE

SPIRITS
TITOS, BOMBAY, BACARDI SUPERIOR

SIGNATURE COCKTAILS
HERBARIUM TONIC, GRAIN GARDEN, DAIQUIRI

ALL NON-ALCOHOLIC
PACKAGE OPTIONS INCLUDED

EXTRA +70AED PER HEAD/ HOUR AFTER INITIAL PACKAGES HOURS

ALL PRICES ARE SUBJECT TO 7% MUNICIPALITY FEES AND 5% VAT

PREMIUM PACKAGE

2 HOURS - AED 399 | 3 HOURS - AED 469

WINES

CUVEE SABOURIN RED, WHITE, ROSE

BEER

PERONI, ESTRELLA GALICIA

SPIRITS

GREY GOOSE, GIN MARE, BACARDI GOLD

SIGNATURE COCKTAILS

HERBARIUM TONIC, EMILIA ROMANA,
HEMINGWAY DAIQUIRI

ALL NON-ALCOHOLIC
PACKAGE OPTIONS INCLUDED

BUBBLES PACKAGE

2 HOURS - AED 499 | 3 HOURS - AED 569

WINES

CUVEE SABOURIN RED, WHITE, ROSE

BEER

PERONI, ESTRELLA GALICIA

SPIRITS

GREY GOOSE, GIN MARE, BACARDI GOLD

SIGNATURE COCKTAILS

HERBARIUM TONIC, EMILIA ROMANA, HEMINGWAY DAIQUIRI

PROSECCO

PROSECCO NANI

ALL NON-ALCOHOLIC
PACKAGE OPTIONS INCLUDED

EXTRA +70AED PER HEAD/ HOUR AFTER INITIAL PACKAGES HOURS

ALL PRICES ARE SUBJECT TO 7% MUNICIPALITY FEES AND 5% VAT





LOCATION

Emirates Financial Towers
Level C DIFC, Dubai

OPENING HOURS

Tuesday to Sunday
5:00 PM – 3:00 AM

For inquiries, please contact:
reservations@zeadubai.com