



RESTAURANT WEEK

\$59 PER PERSON

APPETIZERS

Choice of:

CEVICHE

Fresh yellowtail cured in fresh citrus, lemon oil, cherry tomatoes, and leche de tigre

CALAMARI

Lime margarita spice, sweet chili garlic, and boom boom sauce

POKE SALAD

Seaweed onion, avocado, daikon, garlic, ginger wasabi sauce

LAMB LOLLIPOPS

New Zealand lamb chops, chimichurri, pomegranate seeds

ENTRÉES

Choice of:

NEW YORK STEAK

12 oz, mashed potatoes, broccolini, tempranillo wine reduction sauce

SALMON & SWEET CORN

Broiled, passion fruit glazed, mashed potatoes, broccolini

TUNALICIOUS ROLL

Light spicy tuna tartare, cucumber, tuna strip, jalapeño cilantro cream, micro greens, topped with ahi tuna strips

CAULIFLOWER

Whole roasted cauliflower served with parmesan crisps and garlic truffle cream sauce

DESSERTS

Choice of:

HAZELNUT MOUSSE

JAPANESE CHEESECAKE

The ZAMA logo is centered in the upper half of the page. It features the word "ZAMA" in a stylized, gold-colored font. The letters are composed of thin, parallel lines, giving it a modern, architectural feel. The 'Z' and 'M' are particularly distinctive, with multiple parallel strokes. The background of the entire page is a light cream color, decorated with faint, large-scale line art of palm fronds in a light green color, positioned in the corners and behind the central text.

ZAMA

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SEPTEMBER 2026