



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 logo for ZAMA, featuring the letters Z, A, M, and A in a stylized, geometric, gold-colored font. The letters are composed of thin, parallel lines.A large, faint, light-yellow illustration of a bird, possibly a heron or egret, is centered in the background. The bird is standing on its long legs, with its neck curved and its head turned back. The illustration is composed of soft, blended shapes.Green line-art illustrations of palm fronds are located in the top right and bottom left corners of the page. The fronds are drawn with thin, dark green lines, showing the characteristic fan-like structure of palm leaves.

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SEPTEMBER 2026