

ZEN FUSION

TAKEOUT – DINNER MENU

ASIAN

SPANISH

TAPAS

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Gambas al Ajillo  Sautéed shrimp in garlic and olive oil 10.5

Pollo Gratinadas  Parmesan baked chicken with marinara sauce 10.5

Berenjena con Queso Fried eggplant topped with goat cheese in a light tomato sauce 10.5

Chorizo Salteado  Sautéed Spanish sausage in a light tomato sauce 12

Chicken Quesadillas Grilled flour tortilla filled with melted cheese 9.5

Asian Pork Pot Stickers (6) Steamed or Pan Fried 6.5

Shrimp Tempura (4) Flash fried shrimp tempura served with light ponzu sauce 8.5

Edamame   Lightly boiled then tossed in salt 5.5

Crispy Spring Roll (1) Vegetable or Crab and Cream Cheese 2

Plátanos Fried plantains  6

Eggroll (1) – Chicken 2

Calamari Fried calamari or grilled calamari  10.5

SOUPS

Miso soup  3.5

Sopa de Pollo  Chicken soup with Spanish rice 5

Chinese Hot and Sour Soup  3.5

Frijoles Negros   Black bean soup 4.5

SALADS

Dressing: Ginger Sesame ~ House Vinaigrette  ~ Blueberry Balsamic Vinaigrette 

Complements **Chicken** 6 | * **Salmon** - **Shrimp** - 8 | * **Ahi Tuna** 9

House Salad Mixed greens, tomatoes, cucumbers, onions and green bell peppers 5.5

Zen Caesar Salad Crisp romaine lettuce, parmesan cheese and crispy wontons tossed with light creamy Caesar ginger sesame dressing 8.5

Spanish Catalana Salad Assorted greens and romaine lettuce, roasted peppers, artichokes and goat cheese 8.5

Zenga Salad Assorted greens and romaine lettuce, goat cheese, tomatoes, cashews and edamame beans 8.5

ASIAN STIR-FRY SPECIALTIES

Step 1: Choose your meat selection

Chicken 14 **Beef or Shrimp** 16 **Vegetable**  13

Step 2: Choose your Stir - Fry Style

- All entrees are served with white rice or brown rice

Broccoli Light brown sauce

Mixed Vegetables Light brown sauce

Kung Pao  Mildly spicy chili soy sauce with water chestnuts, broccoli, scallions, peppers, and peanuts

Zen Ginger Vegetables  Light ginger white wine and garlic sauce

Green Curry   Sautéed carrots, bell peppers, broccoli, and basil in a medium spicy light coconut cream sauce

Thai Basil Sautéed carrots, onions, bell peppers, mushrooms, broccoli, and basil in Thai light sweet basil sauce

Masaman Curry   Sautéed carrots, bell peppers, broccoli, and basil in a medium spicy light coconut cream sauce

RICE & NOODLE – PASTA

Pad Thai National Thai noodles with egg, green onions, ground roasted peanuts, and baked tofu
Veggie  11.5 Chicken 14 Shrimp or Beef 15

Singapore Noodle  Thin rice noodles sautéed with chicken, shrimp, egg, onions, red and green peppers in light yellow curry 16.5

Lo Mein Noodle Egg noodles sautéed with onions, red and green peppers in light savory soy sauce
Veggie  11.5 Chicken 14 Shrimp or Beef 15

Zen Fried Rice Stirred fried with egg, onions, carrots, and green peas
Veggie  11.5 Chicken 14 Shrimp or Beef 15

Mongolian Crispy Fried Noodle Stir fried combination of beef tenderloin tips, chicken, shrimp, and mixed vegetables, served over crispy egg noodles 17

JAPANESE STYLE HIBACHI

- All served with fried rice and vegetables

Chicken 15 * Steak or Shrimp 17 * Salmon 18

ASIAN SPECIALTIES

All entrees served with your choice of white or brown rice

Salmon *  Grilled salmon filet with sautéed spinach and wasabi cream sauce 18.5

Sesame Crusted Ahi Tuna * Seared rare sesame ahi tuna with sweet soy sauce, served with steamed mixed vegetables 18.5

Sesame Chicken Lightly battered sesame chicken in a sweet honey sauce, served steamed broccoli 13.5

Black Pepper Steak * Stir fried beef tips with peppers, onions, scallions and broccoli in a savory black pepper sauce 18

Vietnamese Beef Sautéed seasoned beef with broccoli, asparagus, onions, lemongrass and mushrooms 17.5

SPANISH SPECIALTIES

Paella Valenciana  Traditional Spanish recipe with a seafood combination of shrimp, scallops, mussels, clams and calamari with Spanish rice

Small 19.5 Large (For Two) 39

Berenjena Rellena  Stuffed eggplant with fresh sautéed spinach and cheese, served with Spanish rice 15.5

Escalivada  Grilled fresh vegetables, served over Spanish rice topped with chimichurri sauce 15

Chicken 17 Shrimp 18

Campesina  Grilled chicken or beef with bell peppers, onions and mushrooms, served over Spanish rice topped with chimichurri sauce

Chicken 16.5 Beef 17.5

Gambas con Chorizo  Sautéed shrimp and Spanish sausage with bell pepper and onion in a light tomato sauce, served over Spanish rice 18

Pollo Montilana Sautéed chicken tips with artichokes and green peas in a light sherry wine sauce, served with Spanish rice 16.5

Churrasco de Cerdo  Grilled seasoned pork tenderloin topped with chimichurri sauce, served with Spanish rice, black beans, and plantains 18.5

Paella de Carne  Traditional Spanish recipe with a combination of chorizo, beef, pork and chicken with Spanish rice

Small 19.5 Large (For Two) 39



Gluten Free



Spicy



Vegetarian

* These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

- There will be an upcharge for additional rice, sauces or any substitution.