

ZEN FUSION

ASIAN

SPANISH

TAPAS

ASIAN TAPAS

Tapas or small plates are served as they come out to keep them hot!

Edamame   Lightly boiled then tossed in salt 5.5

Seaweed Salad   5.5

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

Chicken Lettuce Cups 9

Calamari Fried calamari or grilled calamari  10.5

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

Spicy Tuna Nacho * (4) Seasoned tuna 10

Summer Roll **Tofu**  (2) 6 **Shrimp** (2) 8

SPANISH TAPAS

Gambas al Ajillo  Sautéed shrimp in garlic and olive oil 9.5

Mejillones Diablo  Sautéed mussels in a mildly spicy tomato sauce 14

Almejas con Chorizo  Sautéed clams and Spanish sausage in a garlic and white wine sauce 14.5

Langostinos al Pil Pil  Sautéed jumbo shrimp in garlic, olive oil and paprika 14.5

Gratinadas  Parmesan baked scallops with marinara sauce 13

Pulpo  Grilled seasoned Spanish octopus drizzled with chimichurri and roasted pepper aioli sauce 13

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

Blue Cheese Fried Calamari Flash fried calamari tossed with our signature blue cheese sauce 10.9

Patatas Bravas   Fried potatoes in a mildly spicy alioli sauce 8.5

Piquillo   Roasted peppers with spinach and goat cheese 9.5

Manchego Cheese  7

Plátanos Fried plantains  6

Chorizo Salteado  Sautéed Spanish sausage in a light tomato sauce 11

Albondigas Spiced lamb meatballs in a light tomato sauce topped with parmesan and manchego cheese 10.9

SOUPS

Miso soup  3.5

Thai Shrimp Hot and Sour Soup   4.5

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** 5 | *** Salmon** - **Shrimp** - 7 | *** Ahi Tuna** 8

House Salad Mixed greens, tomatoes, cucumbers, onions and green bell peppers 5

Zen Caesar Salad Crisp romaine lettuce, shaved manchego, 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 (all natural chicken) 14 **Beef or Shrimp** 15 **Vegetarian with Tofu**  12

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

Thai Red or Green Curry   Sautéed carrots, bell peppers, bamboo and basil in a medium spicy light coconut cream sauce

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

Masaman Curry   Sautéed potatoes, onions, zucchini, squash and basil in a medium spicy light coconut masaman curry sauce

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

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

Mallorquinas Sautéed jumbo shrimp tossed with tomatoes, served over fettuccine pasta and parmesan cheese 18.5

Fideos Traditional Spanish recipe with a seafood combination of shrimp, scallops, mussels, clams and calamari with fettuccine pasta 19.5

Fusion Noodle  Sautéed chicken or shrimp in a mildly spicy masaman curry sauce with peppers, onions and basil tossed with fettuccini pasta

Chicken 16.5 Shrimp 18.5

JAPANESE STYLE HIBACHI

- All served with fried rice and vegetables, choice of miso soup or salad with ginger sesame dressing

Chicken (all natural chicken) 16 * **Steak or Shrimp** 18 * **Salmon** 19 **Filet** 28 (Center Cut 7oz)

 **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, sauce or any substitution
 - 20 % Gratuity will be added to all parties of six or more

ASIAN SPECIALTIES

All entrees served with your choice of white or brown rice

Hong Kong Sea Bass * Grilled sea bass filet, served with steamed spinach in a light ginger soy sauce 29

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

Tilapia and Shrimp *  Grilled tilapia filet and shrimp, served with a spicy coconut cream green curry sauce 18.5

Black Pepper Steak * Stir fried beef tips with peppers, onions, scallions and broccoli in a savory black pepper sauce 18.5

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

Jumbo Shrimp and Scallops Cantonese Style Stir fried jumbo shrimp and scallops with the signature Zen light ginger and scallion sauce 21.5

Zen Duck Breast * Oven roasted duck breast topped with Japanese BBQ sauce, served with parmesan roasted brussels sprouts 25.9

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

Zarzuela de Mariscos  Traditional Spanish aromatic seafood stew cooked in Spanish clay casserole with combination of fish, shrimp, calamari, mussels, clams and scallops in a tomato sauce, served with Spanish rice 21

Lubina con Romesco *  Grilled sea bass filet in a roasted pepper sauce, served with Spanish rice and asparagus 29

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

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

Filete de Cabrales * Grilled center cut beef tenderloin (7 oz) topped with blue cheese sauce, served with roasted potatoes 28

Pollo Montilana Sautéed all natural 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

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