

ZULA

Downtown Cincinnati Restaurant Week 2017

August 8th -12th

First Course

Locally Grown Heirloom Tomato Salad

Fresh Mozzarella, Mediterranean Olives, Basil Essence
Avocado, Sea Salt, EVOO, Balsamic Reduction (ALC 12.00)

Mediterranean Lamb & Garbanzo Bean Ragout

House Made Hummus, Tahini Drizzle, EVOO, Cilantro (ALC 12.00)

Steaming Pot of our Mussels for Two

Share a pot of mussels for two. Choose from our mussel bar selection

Entrée

Shawarma Spiced Sautéed Black Tiger Shrimp

White Bean Falafel "Gnocchi", Grape Tomatoes, Asparagus, Harissa, Tahini (ALC 26.75)

Pan Seared Duck Breast

Moroccan Saffron Couscous, Petite Vegetables, Currents

Mango-Nectarine Relish (ALC 27.00)

Pan Seared PRIME GRADE Beef Top Loin

Vegetable Fricassee & Braised Fingerling Potatoes
Cabernet – Veal Stock Reduction + \$5.00 (ALC 28.00)

Desserts

Choose from our dessert selection off the menu

35.00 per person plus tax & gratuity