

STARTERZ *to share...*

**THE PRAWN AND CALAMARI
TEMPURA** 9 500
Japan moved to the Atlantic Ocean.
Yam fries and sweet chili dip

THE LOBSTER SUYA 8 000
Refreshing spicy tomato and
onion brunoise

**THE CHILLI HOME
MARINATED SALMON
SKEWERS** 9 000
sautéed potatoes

**THE CALAMARI
SALAD** 8 000
Atlantic calamari,
fresh green leaves

**THE HUMMUS
DIPS** 5 000
Our three versions:
classic, spicy and
avocado with a
crispy touch

**THE GOAT CHEESE
SALAD** 7 000
Deep fried cheese and
sweet balsamic dressing

**LA MOZZARELLA DI
BUFALA WITH GRILLED
VEGETABLES** 8 500
Zucchini, aubergines and
tomatoes marinated in
balsamic sauce

**THE FRESH CRAB AND
SHRIMPS CROQUETTES** 8 000
A blend of fresh crab and shrimp
breaded and fried to perfection
on a bed of spicy tomato sauce

THE SCALLOPS 11 500
Seared Atlantic scallops on a
bed of beetroot purée in a
celery sauce

THE PRAWN'S CLUB 8 000
Stir fry Nigerian prawns
served bruschetta style

**THE SALMON AND
PRAWNS PATTY** 9 000
Baked fish patty served
with marine chimichurri

THE FISH SLIDERS 8 000
Fresh fish fillet, breaded
and topped with tartare sauce

**THE SEARED BEEF
CARPACCIO** 9 500
Truffle oil, green leaves
and sautéed mushrooms

**THE ORIENTAL LAMB
KEBAB** 8 000
Kebab style lamb in suya spices
served with the famous Greek
tzatziki sauce

**THE BLACK ANGUS MINI
BURGERS** 9 000
Fresh mushrooms topped with
melted cheese and fresh chips

**THE KATSU STEAK
SANDWICH** 11 000
Beef steak grilled and breaded on
a white slice bread in Katsu sauce
and Pont-Neuf fries

THE LAMB TACOS 9 000
Corn tortilla topped with
pulled lamb, salsa and
guacamole sauce

**THE CHICKEN
BITES** 7 000
Sweet and spicy sauce
ranch dressing on the
side

MAINZ

from the sea...

THE GROUPEL 11 000
Charcoal grilled fillet, fried rice
with a spicy lemon sauce

THE PRAWNS OF LAGOS 11 000
Grilled prawns, saki sauce,
fried rice

THE SEAFOOD LINGUINE 12 000
Tomato sauce pasta with mussels,
prawns and calamari

JOLLOF PAELLA 12 000
Spanish style Jollof rice with
seafood and beef chorizo

THE SURF & TURF 16 000
Filet Mignon & prawn dressed
with peppercorn sauce

**THE CHARCOAL GRILLED
RIB-EYE** 22 000
300gr. of the tasty cut, sautéed
mushrooms, spicy mashed
potatoes and peppercorn sauce

THE LAMB CHOPS 18 000
Grilled juicy chops marinated
in chimichuri served with
sautéed vegetables and fried rice

THE PULLED RIBS 12 000
Slow cooked boneless beef ribs
on a bed of mashed potatoes
topped with vegetable gravy

**THE CHICKEN
SKEWERS** 11 000
Bell pepper, pineapple,
sweet chili glazed sauce
and vegetarian cous-cous

**THE ROASTED
CHICKEN** 12 000
Juicy, roasted half chicken
served with potatoes

**THE TRUFFLE
RISOTTO WITH
MUSHROOMS** 12 000
Wild mushrooms
and truffle

from the country...

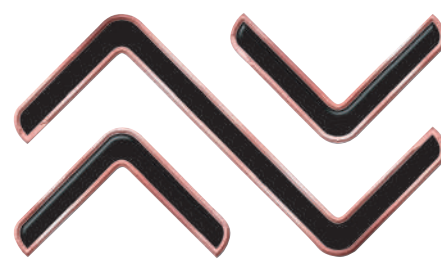
PICANHA 4FOUR 45 000
1.3 kg of the grilled most
famous Brazilian cut, Pont-Neuf
potatoes and fried rice

THE TOMAHAWK 4TWO 34 000
The iconic exclusive beef cut comes
tagliata style with Pont-Neuf fries,
grilled vegetables, fried rice and
mushroom sauce

OUR SIDES 4 000 each
Green leaf salad
Spicy mashed potatoes
Pont-Neuf fries
Sweet potato fries
Fried rice
Jollof Rice

DEZERT

THE ZAZA EXPERIMENT 6 000
Selection of fresh desserts of the day



ZAZA



CHAMPAGNE

NON VINTAGE

BLANC

GH Mumm 110 000
GH Mumm Demi-Sec 120 000
Veuve Cliquot Brut 120 000
Veuve Cliquot Rich 130 000
Moët & Chandon Brut 110 000 / 15 000
Moët & Chandon Nectar 120 000
Moët & Chandon ICE Imperial 120 000
Laurent Perrier Cuvée Brut 110 000
Ruinart Brut 150 000
Ruinart Blanc de Blancs 130 000
Billecart-Salmon Blanc de Blancs 130 000

ROSÉ

Perrier-Jouët Blason Rosé 120 000 / 15 000
Veuve Cliquot Rosé 130 000
Laurent Perrier Cuvée Rosé 130 000
Moët & Chandon Nectar Rosé 120 000
Ruinart Rosé 130 000

VINTAGE

BLANC VINTAGE

Ace-Brut 500 000
Ace-Demi Sec 600 000
Ace-Rosé 750 000
Belle Epoque Blanc de Blancs Brut Millesime 2004 350 000
Dom Pérignon Brut 2010 300 000
Dom Pérignon P2 2000 500 000
Cristal Brut 390 000
Cristal Brut Magnum 2007 800 000
Billecart-Salmon Cuvée Luis Blanc de Blancs 2007 320 000
Billecart-Salmon Cuvée Nicolas-Francois 2007 230 000

ROSÉ VINTAGE

Belle Epoque Brut Rosé 2006 300 000
Dom Pérignon Brut Rosé 2006 400 000



ZAZA

TIKI AMAZONIA

HONOLULU HONEY 8 500

Rum 5 YO, pineapple juice, mango puree, honey cream, fresh lime

CARIBE WELCOME 8 500

Havana Club 3 YO, apricot liqueur, coconut cream, fresh lime, coconut water

WIKI TIKI 8 500

Absolut Vodka, elderflower syrup, grenadine, cranberry juice, honey water, fresh Lime, mint leaves, watermelon

LILI SLING 8 500

Beefeater Gin, Aperol, apple juice, fresh lemon, passion fruit syrup, honey water, Zobo reduction

FIREBIRD 8 000

Havana Club 3 YO, Campari, roasted pineapple chunks and juice, Zobo fresh lime

MOJITO ROYALE 8 000

Your choice of 5 different flavors & fruits; served with Havana Club 3 YO, topped with GH MUMM Demi-Sec,
Watermelon
Strawberry
Passion Fruit
Roasted Pineapple
Tropical

SIGNATURE COCKTAILZ

NAIJA CLOUD 8 500

Martell VSSD, celery & snow pea puree, cucumber juice, agave syrup, lemon juice, celery bitters, apple cream

LOS ALTOS MARGARITA 35 000

the classic margarita twisted with the ultra premium Tequila Clase Azul Reposado and our secret ZaZa mix. Live station at your table



RAZZ GIMLET 8 000

Absolut Elyx, Aperol, fresh lime, watermelon syrup, cherry & grapefruit bitters

CHOCOLATE NEGRONI 8 500

Coconut Infused Beefeater Gin, Sweet Vermouth, Campari, white cocoa cream

ZAZA'S JULEP 8 000

Martell VSSD, roasted pineapple juice, brown sugar, molasses bitters, mint leaves, GH MUMM Demi-Sec top

FLOATING SOUR 8 000

Jameson Black Barrel, Chivas XV, lemon & orange juice, simple syrup, aromatic bitters, splash of red wine

SPIRITZ

GIN

MONKEY 47 GIN 90 000 / 6 000
GIN MARE 70 000 / 6 000
HENDRICKS 70 000 / 6 000
OPIHR 80 000 / 6 000
GIN D'AZUR 120 000 / 8 000
DRUMSHANBO GIN 100 000 / 7 000
SIX DOGS KAROO 120 000 / 8 000
THE BOTANIST 100 000 / 7 000

RUM

ZACAPA 23 YO 170 000 / 10 000
EL PASADOR DE ORO 52 150 000 / 7 000
ANGOSTURA 1787 160 000 / 8 000
ANGOSTURA 1824 150 000 / 7 000

COGNAC

MARTELL BLUE SWIFT 130 000 / 7 000
MARTELL XO 300 000 / 15 000
REMY MARTIN LOUIS XIII 3 000 000
REMY MARTIN XO 300 000
HENNESSY PARADIS 1 200 000
HENNESSY XO 300 000
HENNESSY VSOP 120 000
TESSERON 76 XO 150 000

VODKA

ABSOLUT ELYX 70 000 / 6 000
BELUGA GOLD LINE 140 000 / 10 000
BELVEDERE 70 000 / 6 000
SAUSAGE TREE 100 000 / 7 000
CIROC / CIROC FLAVORS 70 000 / 6 000

TEQUILA

CLASE AZUL PLATA 300 000 / 33 000
CLASE AZUL REPOSADO 400 000 / 40 000
CLASE AZUL ANEJO 1 200 000
CLASE AZUL DURANGO 800 000
VOLCAN ANEJO CRISTALINO 120 000 / 8000
DON JULIO 1942 400 000

WHISKEY

CHIVAS XV 80 000
CHIVAS 25 YO 275 000
ROYAL SALUTE 21 250 000
JURA 18 YRS 200 000 / 11 000
HIBIKI HARMONY 500 000
DALMORE CIGAR MALT 230 000 / 8 000
DALMORE 18 YRS 330 000
DALMORE KING ALEXANDRE III 450 000
GLENFIDDICH 18 YRS 120 000 / 8 000
GLENFIDDICH 21 YRS 350 000
GLENFIDDICH 26 YRS 900 000
GLENMORANGIE 18 YRS 120 000
GLENMORANGIE SIGNET 250 000
JW BLUE LABEL 350 000
JW PLATINUM LABEL 150 000 / 8 000
THE BALVENIE 21 PORTWOOD 550 000
HAKUSHU 20 000
THE BALVENIE AMERICAN OAK 16 000
LAGAVULIN 10 18 000
LAGAVULIN 12 30 000

