

## APPETIZERS

yesterday's soup  
today's garnish  
8

cauliflower apple soup  
house-made curry ~ bacon crumble  
8

smoked trout  
cucumber "linguini" ~ trout roe ~ dill crème fraîche  
11

mussels & clams  
saffron broth ~ chilies ~ garlic ~ young grapes  
13

grilled sardines  
corona beans ~ basil ~ aged balsamic  
12

seven spice mushroom kebab  
chicory salad ~ mavro grapes ~ verjus  
12

fried buffalo mozzarella  
redondo serrano ~ baby arugula ~ black olives ~ anchovy vinaigrette  
12

roasted baby eggplant  
sun-dried yogurt ~ walnuts ~ crispy onion  
10

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## "Ménage a Foie"

*foie gras*, huckleberry compote  
*sheep liver*, pickled jalapeño, roasted roma tomatoes  
*chicken liver*, onion marmalade, aged balsamic  
15

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pistachio meatballs  
harissa-honey-pomegranate glaze  
12

spice-roasted bone marrow  
bergamot preserve ~ persian baby pickles ~ toast  
10

cinnamon-braised lamb tongue  
apple chutney ~ chestnuts  
10

## SALADS

butter lettuce  
crispy parma prosciutto ~ tarragon-mustard vinaigrette  
9

roasted beets  
laurel chenel goat cheese ~ grape molasses ~ mint  
10

baby octopus and calamari  
frisée ~ borlotti beans ~ lemon confit  
12

sumac couscous salad  
dungeness crab ~ watercress ~ tomato ~ serrano chili  
12 / 18

## ENTRÉES

market fish  
seasonal preparation  
MP

sea bass  
marinated chickpeas ~ eggplant ~ caspian-style tapenade  
23

grilled moroccan-style wild salmon  
toasted fregola ~ seasonal vegetables ~ cucumber raita  
22

orecchiette pasta  
broccoli rabe ~ briciole ~ lemon zest ~ roasted garlic butter  
12 / 17

add spicy italian sausage 4

fulton valley "drunken" half chicken  
artichokes ~ mushrooms ~ tarragon cream  
19

braised duck legs  
basmati rice ~ young almonds ~ barberries ~ candied citrus  
22

lamb shank abgusht  
flageolet beans ~ fingerling potatoes ~ preserved lime ~ torshi  
24

single bone short rib  
risotto milanese  
24

Zaré's lamb burger  
sumac ~ persian pickles ~ french fries  
14

## SIDES

marinated chickpeas ~ eggplant  
5

green beans ~ tomato confit ~ barrel-aged feta  
5

butternut squash  
orzo ~ sultana raisins ~ pine nuts ~ sage  
6

saffron risotto ~ parmigano-reggiano  
6

french fries ~ saffron aioli  
5

herb bread & lavash  
feta-walnut spread ~ caspian tapenade  
4

*Zaré's farms: Niman Ranch, Fulton Valley, Dwelley, Scarborough,  
Full Belly, Riverdog, Knoll, Iacopi, Honey Crisp.*

*Produce is organically and locally grown whenever possible.  
Fish and meat are sustainably raised.*

*Vegetarian options available.*

*A service charge of 18% will be added to parties of 6 or larger.*

ZARÉ AT  
**FLY & TRAP**

MON-FRI 11:30-MIDNIGHT, SAT 6:00-MIDNIGHT  
CLOSED SUNDAY

CHEF/OWNER HOSS ZARÉ

*Take a dog bone home "on the Hoss."*