

appetizers

yesterday's soup
today's garnish
8

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

crispy polenta
ratatouille ~ lemon thyme
8

braised italian eggplant
sun-dried yogurt ~ walnuts ~ crispy basil
10

fried buffalo mozzarella
redondo serrano ~ baby arugula ~ black olives ~ anchovy vinaigrette
13

baby octopus and calamari
heirloom chickpeas ~ frisée ~ lemon confit
12

grilled sardines
corona beans ~ basil ~ aged balsamic
13

"Ménage a Foie"

foie gras, grilled peach
sheep liver, pickled jalapeño, roasted roma tomatoes
chicken liver, onion marmalade, aged balsamic
15

yogurt marinated flat iron steak kebob
herb salad ~ cucumber raita ~ lavash
13

pistachio meatballs
harissa-honey-pomegranate glaze
12

cinnamon-braised lamb tongue
apple chutney ~ chestnuts
10

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

salads

butter lettuce
crispy parma prosciutto ~ tarragon-mustard vinaigrette
9

sumac couscous salad
dungeness crab ~ avocado ~ tomato ~ serrano chili
13

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

smoked pheasant salad
watercress ~ figs ~ walnuts ~ pomegranate vinaigrette
12

entrées

daily risotto
seasonal preparation
MP

mahi mahi
marinated chickpeas ~ eggplant ~ caspian-style tapenade
19

grilled moroccan-style wild salmon
toasted fregola ~ blue lake green beans ~ charmoula
24

whole spring chicken
fesengan ~ basmati rice ~ walnuts
20

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

grilled pork loin
yellow split pea purée ~ brussels sprouts ~ natural jus
21

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

brussels sprouts ~ pancetta
5

french fries ~ saffron aioli
5

yellow split pea puree ~ cumin papadum
5

sourdough 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

Monday-Thursday, 4pm-10pm
Friday-Saturday, 4pm-11pm
closed sunday

Chef/Owner Hoss Zaré