

# ZULA

## Restaurant Week Cincinnati 2019 August 6<sup>th</sup>-August 10<sup>th</sup>

### **Italian Mozzarella Di Bufala**

Colorful Grape Tomatoes, Radishes, Zula's house grown Basil,  
Greek Artisan Organic XVOO (A La Carte 15.50)

### **Fresh A La Minute Seafood Ceviche**

Yellowfin Tuna, Scottish Salmon, Black Tiger Shrimp, Citrus Juice  
Mango, Pineapple, Radishes, Pomegranate, Cilantro (A La Carte 13.50)

### **Deconstructed Lamb "Moussaka"**

Eggplant, Potatoes, Garbanzo, Tahini (A La carte 13.50)

### **Steaming Pot of our Mussels for two**

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

## Entrée

### **Crispy Skin Seared Salmon**

Herbed Moroccan Couscous, Tomatoes, Cucumbers  
Petite Herb Salad, Herbed Citrus Vinaigrette (A La Carte 28.00)

### **Porcini Spiced Seared Duck Breast**

French Green Lentils & Petite Vegetables,  
Mushroom Red Wine Reduction (A La Carte 28.50)

### **Pan Seared PRIME GRADE New York Strip**

Ratatouille, Potatoes, Creamy Chimichurri . Add 6.00  
(A La Carte 29.50)

## Desserts

Choose from our dessert selection off the menu

*35.00 per person plus tax & gratuity*