

CasaZero

WE ARE BUILT UPON SOUL, NOT STIFFNESS.

Upon *flavor*, not pretense.

Upon warmth, not protocol.

A place of refined simplicity.

WHERE HIGH CUISINE FEELS HUMAN.

Here, joy doesn't wait for *special* occasions.

It lives in every gathering, every glass, every plate.

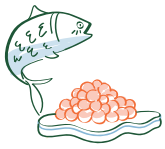
ROOTED IN THE MEDITERRANEAN.

Open to the world.

Always *welcoming*, always true.

Come as you are. Stay as long as you like.

Esta siempre será tu casa.



Crudos

Yellowtail crudo with yuzu and fennel GF	24
Bluefin tuna tartare and avocado GF	26
Branzino crudo, smoked leche de tigre, and trout caviar GF	22
Branzino, shrimp and avocado ceviche GF	20
Salmon crudo, passion fruit, and citrus GF	22
Branzino with pineapple and mango ceviche GF	22
Bluefin tuna, caviar and smoked cream cheese 4 PIECES	40

Appetizers

SEA

Bonito tuna, anchovies, and avocado montadito 4 PIECES	20
Gambas al ajillo GF	18
Octopus "a la Gallega" GF	29
Grilled octopus, olives and avocado GF	28
Hokkaido scallops with yuzu and ginger GF	30
"Mojo Canario" octopus	28



LAND



Pata negra and parmesan croquettes 6 PIECES	20
Comté and mushrooms croquette 6 PIECES	16
Hummus and tomato tartlet 4 PIECES V	16
Tudela artichokes with Idiazabal and pata negra GF	26
Zeru sliders, tenderloin and manchego cheese 2 PIECES	24
Burrata salad, watermelon, and almond pesto GF	24
Pata negra platter with pan tomate	69
HALF PLATTER	36

VEGAN - V | GLUTEN FREE - GF | VEGAN OPTIONAL - VO

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR ILLNESS, RISK OF
FOODBORNE. *OUR MENU CONTAINS ALLERGENS. IF YOU SUFFER FROM A FOOD ALLERGY OR INTOLERANCE PLEASE NOTIFY US UPON
PLACING ANY ORDER. A SERVICE CHARGE OF 20% WILL BE ADDED TO YOUR CHECK.

Pasta and Rice



Wild baby squid and prawns in sepia ink rice GF	32
Rib eye and mushrooms rice GF	34
Alaskan king crab and saffron rice GF	55
Japanese Kobe beef and organic vegetables rice GF	65
Manchego and black truffle sauce linguine	28
Puttanesca cavatelli with octopus VO	28
Pomodoro cappellini and meatballs	28
Basque crab orzo	28

Jasper WHOLE FISHES (GETARIA GRILL STYLE)

PER / LB

Turbot Vigo, Spain GF	44
Branzino Canary Islands, Spain GF	38
Dover Sole Mediterranean Sea, Spain GF	44

SEA



Grilled red prawns 5 PIECES GF	29
Dover sole, capers, and citric beurre GF	44
Branzino filet, marinara and artichokes GF	38
Dorade grilled with baba ganoush GF	34
Grilled Portuguese sardines with kalamata tapenade 2 PIECES GF	16

LAND

Prime bone-in ribeye* 20 OZ GF	88
New York* 15 OZ Prime GF	66
Filet mignon* 8 OZ with foie gras and oporto jus GF	60

Sides

Potato mille-feuille and baked apple GF	10
Grilled asparagus with parmesan GF	12
Grilled yuzu piquillo peppers and tomatoes GF	12
Roasted piquillo peppers and cherry tomatoes GF	14
Sourdough bread GF V	5.50
House salad GF V	9



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MENÚ

Desserts

Manchego cheese fondant with vanilla ice cream (15 min)	16
Whisky tres leches cake, nuts & white chocolate	14
Pistaccio baklava roll, mascarpone & brown butter ice cream	16
Dulce de leche fondant with banana ice cream (15 min)	15
Tiramisu Zeru Style	15
Caramel chocolate mousse, coffee & chocolate textures	16
Arroz con leche socarrat & vanilla ice cream GLUTEN FREE	15
Pistaccio & mascarpone Basque cheesecake GLUTEN FREE	16
Cherry and balsamic mousse cake	16

