

Call **020 8303 0219**

SET MENU
£45
PER HEAD

Glass of Prosecco and olives

STARTERS

**Moroccan Chicken with Chickpea
and Carrot salad**

Spiced chicken pieces served on a bed of salad.

Smoked Salmon with Horseradish and Beetroot Cream
Served with crostini.

Thai Pumpkin Soup

A spicy warming soup, served with warm bread.

Tartiflette

Ripe reblochon cheese melted over a mix of onions, potatoes and smoky bacon with a hint of thyme and garlic. Served with warm bread.

Chorizo Rioja-style with Potatoes

Spicy chorizo slices with potatoes in a garlic, onion, tomato and paprika sauce.

MAINS

Poussin with garlic and herbs

Whole baby chicken roasted with thyme, sage and rosemary served with sweet potato mash and green beans.

Seabass with Pesto and vegetables

Roasted seabass served with peas, cauliflower and spring onions in a creamy pesto sauce and potatoes.

Medallions of Beef

Beef medallions topped with a creamy whisky and wild mushroom sauce. Served with crushed garlic potatoes and green beans.

Rigatoni with Pecorino & Vegetables

Rigatoni, mixed peppers, broccoli and sun dried tomatoes tossed in our tomato sauce and topped with pecorino cheese.

DESSERTS

Gold Salted Caramel Tart

Chocolate pastry filled with layer of salted caramel and dark chocolate filling, sprinkled with gold dusting. Served with salted caramel ice cream.

**Honeycomb Golden Nugget
Cheesecake**

Smooth and creamy vanilla cheesecake on a crunchy biscuit base filled with honeycomb nuggets. Served with honeycomb ice cream.

Spiced Mixed Fruit Meringue

Fresh soft chewy meringue topped with strawberries, cherries, raspberries and blueberries infused with cardamom, cinnamon and nutmeg.

Zingara il Padrino Gelato

A melee of fudge brownie, marshmallows, chocolate and vanilla ice cream. Drizzled with toffee and chocolate sauce.

Zingara
eat & drink

Visit www.zingara.co.uk