



**ZOOM
EAST**
KITCHEN & BAR

BUON NATALE

SICILY



**MANCIA,
BIVI
E SPATTI**

EAT,
DRINK
& SHARE



Sicily: The volcanic island jewel of the Mediterranean. A unique climate with unique produce, and a melting pot of flavour. A tapestry of interwoven food cultures, with a fusion of Middle Eastern, North African, Iberian, and French influence. Sicilian produce has been carefully crafted into recipes across centuries, recipes carefully shared with family and friends for generations.

Our Sicilian Head chef & team have sourced some of the finest produce from the regions of Sicily, along with the very best of Local London and British suppliers. Our one aim, to bring menus that are authentic Sicilian, honestly local, and caringly shared.

✿ BUON NATALE - FESTIVE SHARING MENU ✿

Sicilian food is all about sharing food with family and friends.
Our sharing menu will be brought to the table for all to share, on course at a time!

✿ ANTIPASTI - STARTERS ✿

SARDINE BECCAFICO

Sardine rolls, parmesan, orange, raisins, herbs, pine nuts

AUBERGINE LASAGNE (VG)

Layered baked aubergine, tomato sauce, bechamel, Grana Padano

✿ SECONDI - MAIN COURSES ✿

FALSOMAGRO ALLA SICILIANA (H)

Traditional Sicilian beef ballotine, rolled mince beef, pecorino cheese and breadcrumbs, Mortadella, hard-boiled eggs. Cooked in tomato sauce.

BRASATO DI STINCO DI AGNELLO (H, GF)

Slow cooked lamb shank, sweet and sour pumpkin, sage, mint and lamb jus

ZUCCA RIPIENA (V)

Slow roasted butternut squash, ricotta, pine nuts, basil pesto

PANCIA DI MAIALE (GF)

Roast pork belly, veal jus

✿ All served with roast carrots, cavolo nero, red cabbage, Brussel sprouts, roast herbed baby potatoes ✿

✿ DOLCI - DESSERTS ✿

CANNOLI (V)

Fried crisp pastry, filled with ricotta cheese, dusted cinnamon, candied fruits

LIMONCELLO BABÁ (V)

Boozy Italian dessert. Yeast cake soaked in Limoncello syrup, candied orange, whipped cream

(Gluten free dessert available upon request)

✿ £39 PER PERSON ✿

V Vegetarian VG Vegan GF Gluten free (H) Halal. Please inform your waiter/bartender of any dietary/allergy requirements before ordering.
A discretionary 12.5% service charge will be added to the final bill. VAT is inclusive at national prevailing rates.