

WELCOME TO ZINNIA

Zinnia Restaurant combines pan pacific dining with flavours and influences from Asia, Australasia and the islands of the pacific.

The “Izakaya” menu is designed to be shared amongst all guests at the table and is served over several courses from the kitchen as they are freshly prepared for the table.

Why not let us take the headache of ordering away by trying one of our 4 or 6 course taster menus and enjoy the culinary delight with a selection of our most popular dishes.

Complete your Journey by Pairing with Sake

Akashi-Tai Junmai Sparkling Sake - 300ml 32.95
Light and refreshing, with citrus fruit flavours and floral hints. Crisp, with just a touch of sweetness.

Akashi-Tai Junmai Daiginjo Genahi - 300ml 49.95
A nose that offers an explosion of aromas, including melon, lemon, bitter orange, sage and subtle herbaceous notes.

SIGNATURE COCKTAILS

Pink Baburu 12.95
Rhubarb Gin, Raspberry Liquor, Rose, Yuzu

Lost Pearl 12.95
Rum, Guava, Pineapple, Coconut, Lime

Rose and Lychee Martini 12.95
Vodka, Lychee, Rose, Lime

NIBBLES

Salmon Tartare Tacos 6.95
(2, 5, 12, 13, 14)

Steamed Edamame Beans 4.95
Maldon sea salt or chilli sambal (V) (*VE) (*GF) (3, 5, 8, 12, 13, 14)

Sesame Prawn Tama 8.95
Kimchi mayo and seaweed (1, 2, 3, 4, 5, 8, 9, 12, 13, 14)

Vegetable Spring Rolls 6.95
Plum sauce (V) (1, 2, 4, 7, 12, 14)

Crispy Rice Tuna 7.95
Sriracha and avocado mousse (2, 4, 5, 9, 12, 13, 14)

FROM THE RAW BAR

Mersea Rock Oysters Shallots & red wine vinegar (8, 14)
3 Oysters 10.95
6 Oysters 19.95
9 Oysters 29.95
12 Oysters 39.95

Zinnia Cold Seafood Platter (minimum 2 person) per person 22.95
Oysters, Dressed Crab, King Prawns, Clams, and Seabass Ceviche (3, 5, 8, 14)

Seabass Ceviche (GF) (5,13,14) 12.95

Fresh Dressed Crab (3, 5, 8, 14) 14.95

Ahi Tuna Tataki Chives, sesame seeds, coriander, red chilli and picked ginger with a wasabi and yuzu dressing (2, 4, 5, 9, 12, 13, 14) 12.95

Beef Sirloin Tataki Chives, sesame seeds, coriander, red chilli and picked ginger with a wasabi and yuzu dressing (2, 4, 5, 9, 12, 13, 14) 15.95

SUSHI PLATTER Chef's selection, uramaki, nigiri & maki 26.95

SUSHI CUT ROLLS

Green Envy Maki Tamagogoyaki, inari, seasonal vegetables, green goddess (V) (*VE) (2, 4, 7, 9, 12, 13, 14) 10.95

Dragon Roll Panko prawns, cucumber, avocado, miso mayo, tobiko (2, 3, 4, 5, 7, 9, 12, 13, 14) 12.95

Salmon and Avocado Uramaki cucumber, yuzu cream cheese, spicy mayo and chives (2, 4, 5, 7, 9, 12, 13, 14) 12.95

Spicy Tuna Maki Cucumber, avocado, sesame, sriracha and coriander cress (2, 3, 4, 5, 7, 9, 12, 13, 14) 12.95

Chicken Katsu Roll Cucumber & mayo (2, 4, 7, 9, 12, 13, 14) 12.95

NIGIRI (5 per serving)

Salmon (*GF) (5, 13, 14) 6.95

Ahi Tuna (*GF) (5, 13, 14) 4.95

SASHIMI (3 per serving)

Salmon (*GF) (5, 13, 14) 8.95

Ahi Tuna (*GF) (5, 13, 14) 6.95

VOLCANO TEMPURA ROLL

Spicy Salmon Togarashi, tobiko (2, 3, 4, 7, 9, 12, 13, 14) 12.95

Chilli Beef Marinated beef, kizami wasabi (2, 4, 7, 9, 12, 13, 14) 12.95

Green Volcano Seasonal vegetables, green goddess dressing (V) (2, 4, 6, 12, 13, 14) 9.95

SMALL PLATES

Crispy Pork Belly Bites (3 pieces) 10.95
Gochujang apple, crispy pink lady (2, 3, 12, 13, 14) 19.95

Korean Chicken Wings 29.95
(2, 12, 13, 14) 39.95

Gyoza (4 pieces) with pickled daikon and carrot, nuon cham dip 12.95
Pork (2, 4, 6, 7, 9, 12, 13, 14)
Seafood (1, 2, 3, 4, 5, 6, 7, 8, 9, 12, 13, 14)
Vegetable (V) (1, 2, 4, 6, 7, 8, 9, 12, 13, 14)

Salt & Pepper Squid Togarashi, kaffir lime mayo (1, 3, 5, 8, 9, 12, 13) 14.95

SLIDERS (2 per serving)

Beef Sliders 12.95
Monterey Jack cheese, truffle mayo, crispy shallots (2, 4, 6, 7, 9, 12, 14)

Chicken Karaage Sliders Coriander and lime mayo, pickled slaw (2, 4, 6, 7, 9, 12, 13, 14) 12.95

TEMPURA

Vegetable Renkon, shisho leaf, courgette, broccoli tentsuyu with kaffir lime mayo (V) (*VE) (1, 2, 4, 7, 12, 13, 14) 9.95

Rock Shrimp Sriracha and lime dressing (2, 3, 4, 5, 9, 12, 13, 14) 12.95

ROBATA GRILLED SKEWERS (2 per serving)

Beef Fillet 13.95
Teriyaki glazed, sweet soy reduction (2, 12, 13, 14)

Chicken 9.95
Buttermilk & Szechuan pepper, sweet soy reduction (2, 7, 13, 14)

BENTO BOXES (Not available Friday and Saturday evenings after 5pm)

Fish Bento Box 19.95
Steamed Edemame Beans (VE) (12, 13, 14)
Salmon & Avocado Roll (2, 4, 5, 7, 9, 12, 13, 14)
Seafood Gyoza (1, 2, 3, 4, 5, 6, 7, 8, 9, 12, 13, 14)
Panang Fish Curry with Jasmine Rice (1, 2, 3, 5, 8, 9, 12, 13, 14)

Meat Bento Box 19.95
Steamed Edemame Beans (VE) (12, 13, 14)
Chicken Katsu Roll (2, 4, 7, 9, 12, 13, 14)
Pork Gyoza (2, 4, 6, 7, 9, 12, 13, 14)
Beef Rendang Curry with Jasmine Rice (1, 2, 8, 9, 12, 13, 14)

Vegetarian Bento Box 19.95
Steamed Edemame Beans (VE) (12, 13, 14)
Green Envy Maki (VE) (2, 4, 5, 7, 9, 12, 13, 14)
Vegetable Gyoza (V) (1, 2, 4, 6, 7, 8, 9, 12, 13, 14)
Tofu Green Curry with Jasmine Rice (V) (9, 12, 13, 14)

Chicken Bento Box 19.95
Steamed Edemame Beans (VE) (12, 13, 14)
Chicken Katsu Roll (2, 4, 7, 9, 12, 13, 14)
Vegetable Gyoza (V) (1, 2, 4, 6, 7, 8, 9, 12, 13, 14)
Thai Green Curry with Jasmine Rice (1, 2, 4, 6, 7, 8, 9, 12, 13, 14)

ALLERGENS KEY

 1. Celery  2. Cereals containing gluten  3. Crustaceans  4. Eggs  5. Fish  6. Lupin  7. Milk  8. Mollusc  9. Mustard  10. Nuts  11. Peanuts  12. Sesame seeds  13. Soya  14. Sulphur Dioxide

V = Vegetarian, VE = GF = Gluten Free Vegan *VE = Vegan on request *GF = Gluten Free on request

If you have any dietary requirements or food allergies please inform your server prior to ordering. Although we take all allergies seriously, kindly note that we produce our food in a kitchen area where allergens are handled and while we try our best to keep things separate we cannot guarantee any item is allergen free as our dishes are all prepared in the same kitchen. For groups of 10 or more guests a discretionary service charge of 12.5% will be added to your bill.

CHARCOAL GRILL

9.95 **Seabass Fillet with Dabu-Dabu** 17.95
Peas, shiitake mushrooms, chinese cabbage & soya scallion broth (5, 12, 14)

7.95 **Teriyaki Salmon** Burnt lime, pan fried vegetables (2, 5, 9, 12, 13, 14) 21.95

8.95 **Korean Short Rib** Braised, gochujang, ginger, soy (1, 2, 3, 9, 12, 13, 14) 19.95

8oz Dry-Aged Sliced Sirloin on Himalayan Salt Block 31.95
Togarashi house seasoning, sambal, yakiniku, kecap manis (2, 3, 5, 8, 9, 12, 13, 14)

40oz Tomahawk Steak on Himalayan Salt Block 79.95
Bone in, dry aged sharing steak for 2-3 guests (2, 3, 5, 8, 9, 12, 13, 14)

11.95 **Miso Glazed Aubergine** Miso honey sauce (12, 13) 12.95

FROM THE WOK (served with jasmine rice)

9.95 **Aubergine Green Curry** 13.95
Seasonal vegetables in coconut milk, lotus root crisps (V) (VE) (2, 9, 12, 13, 14)

Nasi Goreng Spiced egg rice, buttermilk chicken, prawns (2, 3, 4, 8, 9, 12, 13, 14) 19.95

9.95 **Beef Rendang Curry** Malaysian marinated beef and potato curry (1, 2, 8, 9, 12, 13, 14) 19.95

Panang King Prawn and Fish Curry 19.95
Cooked in coconut milk, with potatoes, tomatoes and kaffir lime leaf (1, 2, 3, 5, 8, 9, 12, 13, 14)

Thai Green Chicken Curry Seasonal vegetables, potato in a coconut milk and green curry sauce (9, 12, 13, 14) 14.95

SIDES

Hand Rolled Sourdough Bread with Sea Salt Butter 4.95
(2, 7, 10, 12, 13)

Pak Choi with Ginger, Soy & Chilli 4.95
(V) (VE) (2, 3, 8, 12, 13, 14)

Spicy Zinnia Chips 4.95
(GF) (V) (VE) (9, 10, 12, 13, 14)

Stir Fried Egg Noodle 4.95
(2, 4, 8, 12, 13, 14)

Stir Fried Vegetables 4.95
(V) (VE) (1, 2, 3, 8, 9, 12, 13, 14)

Chuka Wakame Salad 4.95
(V) (VE) (GF) (12, 13, 14)

Steamed Jasmine Rice 3.95
(V) (VE) (GF)