

winter salad
arugula, blood orange, ricotta salata 12

yesterday's soup
today's garnish 12

mushroom cake
kohlrabi, pesto, green harissa 13

bone marrow
turmeric, preserved lime, bergamot 14

smoked trout
cucumber, tobiko, dill 14

kashk bademjan
eggplant, sun-dried yogurt 12

pistachio meatballs
red harissa, honey, pomegranate 13

saffron rice
abalone mushroom, herbed emulsion 21

angelica scented tuna
cauliflower, lentil, fennel 25

local halibut
ghalieh mahi, clam, broccoli 26

jeweled duck
basmati, citrus, sweet and sour 27

braised lamb neck
roasted chop, fessenjoon, abgoosht jus 27

grilled hanger steak
beets, onion ragout, kale 26

sides 6

herb bread
crispy brussels
mixed olives

limited quantity

-goat 30

caramel apple
shortbread, cream fraiche 9

goat cheesecake
date jam, walnuts 9

baklava
persian cream, rose preserves 9

cardamom panna cotta
pistachio, saffron 9

chocolate mousse cake
huckleberries, mint syrup 9

chefs three course tasting 45

Above menu is a sample menu. Menu is subject to change due to seasonality,
if you would like an updated menu please email Rafael@zareflytrap.com

18% gratuity on parties 5 or larger
please let us know of any allergies you may have
all of our traditional persian dishes contain nuts