



ZAMANA
RESTAURANT



MENU

TO SHARE... (OR NOT)

CODFISH ACCRAS | 9 EUR

CREOLE SAUCE

FISH RILLETES | 15 EUR

FISH OF THE MOMENT

AVOCADO CREAM & SMOKED SALMON | 16 EUR

CREOLE CONDIMENTS

CREAM OF MELON SOUP | 15 EUR

CURED HAM & GRESSINI

TAHITIAN FISH CEVICHE | 18 EUR

COCONUT MILK, RED ONIONS & LEMON

MAIN COURSE

RISOTTO COCO CURRY & CHICKEN SUPREME | 28 EUR

LOW TEMPERATURE

GRILLED PRAWNS WITH VANILLA | 29 EUR

MASHED YELLOW BANANAS & VEGETABLES

GRILLED FISH OF THE DAY | 28 EUR

BLACK RICE, CHIMICHURRI SAUCE AND VEGETABLES

TAGLIATELLE WITH SPINY LOBSTER | 32 EUR*

BASIL & CHERRY TOMATOES

+7€ FULL-DAY PACKAGES

FILET OF BEEF (FRANCE ORIGIN) | 36 EUR*

TRUFFLE MASHED POTATOES

+9€ FULL-DAY PACKAGES

BRAISED OCTOPUS TENTACLE | 32 EUR

PERSILLADE, SWEET POTATO-GINGER PURÉE

+7€ FULL-DAY PACKAGES

SALADE OF THE DAY | 25 EUR

CAESAR SALAD | ITALIAN-STYLE SALAD | GOAT CHEESE IN AUMÔNIÈRE

CHEF'S SUGGESTION

DESSERTS

FRENCH TOAST PASTRY | 13 EUR

SALTED BUTTER CARAMEL & A SCOOP OF ICE CREAM

CHOCOLATE CAKE | 13 EUR

VANILLA PECAN ICE CREAM

LEMON TROMPE L'ŒIL | 13 EUR

LEMON MOUSSE WITH WHITE CHOCOLATE COATING

PINEAPPLE CARPACCIO | 13 EUR

LIME ZEST & COCONUT SORBET

CHOCOLATE MOUSSE | 13 EUR

TÓNKA BEAN & COCOA STREUSEL

GOURMET COFFEE | 14 EUR

MIGNARDISES DU CHEF

DRINKS

COCKTAILS

MOJITO*	13
WHITE RUM, FRESH MINT, SUGAR, LEMON, SPARKLING WATER	
MOSCOW MULE	13
VODKA, LIME, GINGER BEER, HOMEMADE GINGER SYRUP	
MAI TAI	13
WHITE RUM, AGED RUM, ORGEAT SYRUP, COINTREAU, AND LEMON	
APÉROL SPRITZ	13
PROSECCO, APEROL, SPARKLING WATER	
CAÏPIGWADA	13
WHITE RUM, LIME, CANE SUGAR	
MARGARITA	13
TEQUILA, COINTREAU, CANE SUGAR, LIME JUICE (WITH OR WITHOUT SALT)	
DAIQUIRI*	13
WHITE RUM, SUGAR, LEMON	
PLANTER'S PUNCH	12
WHITE & AMBER RUM, PINEAPPLE, GUAVA, PASSION FRUIT, MANGO, CITRUS ZEST, AND SPICES	
PIÑA COLADA	13
AMBER RUM, FRESH PINEAPPLE, COCONUT MILK & CREAM (ON REQUEST SALTED CARAMEL OPTION)	
MARBLED ECSTASY	15
AMBER RUM, FRESH PINEAPPLE, PASSION FRUIT, MANGO, RASPBERRY COULIS	

DÉTOX

VITALITY	12
MANGO, MARACUJA, CARROT, GINGER	
THE DETOX OF THE MOMENT	12

VIRGINS

FRESH FRUIT COCKTAIL	11
FRUIT COCKTAIL OF THE DAY	
ELSA*	11
FROZEN CITRONNADE	
VIRGIN EXOTIC MULE	11
MANGUE, MARACUJA, LEMON, GINGER BEER	
MARBLED PLEASURE	11
FRESH PINEAPPLE, PASSION FRUIT, MANGO, RASPBERRY COULIS	
VIRGIN MOJITO*	11
MINT, SUGAR, LEMON, SPARKLING WATER	
VIRGIN PIÑA COLADA	11
FRESH PINEAPPLE, COCONUT CREAM & MILK (ON REQUEST SALTED CARAMEL OPTION)	

*option: strawberry, raspberry, passion fruit, mango, ginger, strawberry, raspberry, passion fruit, mango, ginger)

GLASS OF WINE

WHITE	
I.G.P CHARDONNAY 2023	9
A.O.C CASSIS BIO 2022	11
ROSÉ	
I.G.P CÔTES CATALANES « MIRAFLORES » 2022	9
A.O.P L'AIXOISE CÔTEAU D'AIX 2023	8
RED	
A.O.C CÔTES-DU-RHÔNE « PARALLÈLE 45 » BIO 2021	9
A.O.C MÉDOC "CHÂTEAU MAZAILS" 2019	11

