



ZAMA

LATIN AMERICAN-ASIAN FUSION

Group &
Event Dining

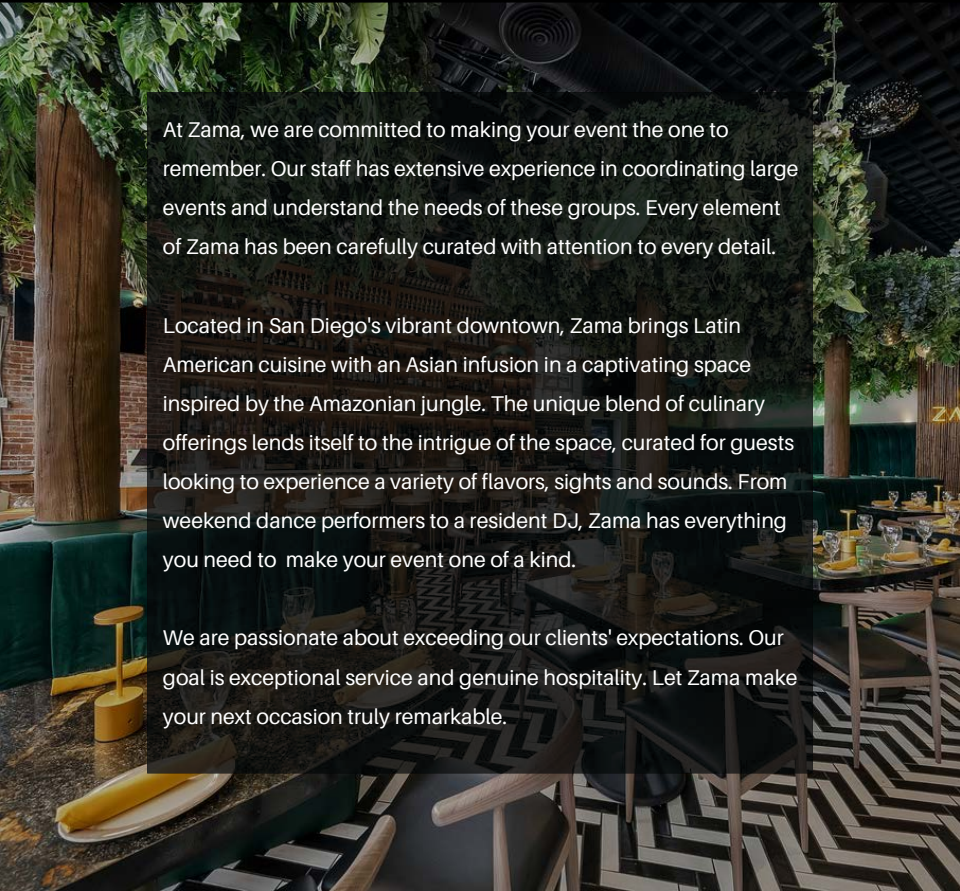
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zamasandiego.com

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DISCOVER AN IMMERSIVE DINING EXPERIENCE IDEAL FOR ENTERTAINING



At Zama, we are committed to making your event the one to remember. Our staff has extensive experience in coordinating large events and understand the needs of these groups. Every element of Zama has been carefully curated with attention to every detail.

Located in San Diego's vibrant downtown, Zama brings Latin American cuisine with an Asian infusion in a captivating space inspired by the Amazonian jungle. The unique blend of culinary offerings lends itself to the intrigue of the space, curated for guests looking to experience a variety of flavors, sights and sounds. From weekend dance performers to a resident DJ, Zama has everything you need to make your event one of a kind.

We are passionate about exceeding our clients' expectations. Our goal is exceptional service and genuine hospitality. Let Zama make your next occasion truly remarkable.

ZAMA TROPICANA

MENU

APPETIZER

(choice of)

Aguachile

Shrimp, serrano peppers, cucumbers, red onions, cilantro

Salmon Crudo

Black & white sesame seeds, seared, citrus ponzu butter sauce, cilantro

Signature Caesar Salad

Calamari

ENTREE

(choice of)

Bison Burger

Mushroom, caramelized onion, melted fontina cheese, bell pepper, jalapeño, served with truffle fries

Zama Shortrib

8 Hour slowly braised in au jus, over wild mushroom risotto

Sexy Pink Roll

Salmon, shrimp tempura, avocado, spicy mayo, topped with crunchy beets.

Salmon & Sweet Corn

Broiled, passion fruit glazed, mashed potatoes, broccolini

Vegetariano Roll

Mushrooms, kaiware sprouts, yama gobo, avocado, mango, asparagus, soy paper, poblano sauce

DESSERT

(choice of)

Limoncello Dome

Choco Lava Cake

\$55 per person





ZAMA
LA SELVA

APPETIZER

(choice of)

Zama Ceviche

Fresh yellowtail cured in fresh citrus, lemon oil, cherry tomatoes, and leche de tigre

Aguachile

Shrimp, serrano peppers, cucumbers, red onions, micro cilantro

Super Salad

Avocado, asparagus, mango, lump crab, kale, sunflower seeds, walnuts, champagne vinaigrette.

ENTREE

(choice of)

Bison Burger

Mushroom, caramelized onion, melted fontina cheese, bell pepper, jalapeño, served with truffle fries

Filet Mignon

8 oz. Mashed Potatoes, broccolini, tempranillo wine reduction sauce

Salmon & Sweet Corn

Broiled, passion fruit glazed, mashed potatoes, broccolini

Tunalicious roll

Light Spicy Tuna, cucumber, tuna strip, jalapeño, cilantro cream, micro bull's blood, topped with ahi tuna strips

Cauliflower

Whole roasted cauliflower, bread crumb oreganato, served with truffle cream sauce

DESSERT

(choice of)

Pineapple & Coconut Wave

Hazelnut Tartare

\$69 per person

ZAMA

LA CASCAIDA

*Includes a glass of house champagne

APPETIZER

(choice of)

Yellowtail Crudo

Brunoise bell pepper, red onion, micro cilantro,
aji amarillo sauce

Crab Tartare

Pan seared lump crab meat, fresh herbs, mix green salad, and r
ed beet truffle aioli

Burrata & Caviar Salad

Pickled beets, baby arugula, champagne vinaigrette

Pulpo

Grilled octopus, shishito peppers, with homemade sweet & sour sauce

ENTREE

(choice of)

Zama Short Ribs

8 Hour slowly braised in au jus, over wild mushroom risotto

Filet Mignon

8 oz., Mashed potatoes, broccolini, tempranillo
wine reduction sauce

Salmon & Sweet Corn

Broiled, passion fruit glaze, mashed potatoes, broccolini

Bison Burger

Mushrooms, caramelized onion, melted fontina cheese,
bell pepper, jalapeño, served with truffle fries

Leyenda de Zama Roll

Spicy salmon, shrimp tempura, yellowtail, shiitake
mushrooms, lemon juice, rayo, black salt, micro cilantro

DESSERT

(choice of)

Japanese Yuzu Cheesecake

Hazelnut Tartare

\$79 per person





ZAMA

LA MARIPOSA

*Includes a glass of house champagne

APPETIZER

(choice of)

Toro Tuna Tartare

Avocado, pico de gallo, wasabi, caviar and chives

Shrimp al Fuego

Sautéed Mexican shrimp, pineapple cayenne cream.

Burrata & Caviar Salad

Pickled beets, baby arugula, champagne vinaigrette

Lamb Lollipop

New Zealand lamb chop, chimichurri sauce, pomegranate seeds

ENTREE

(choice of)

Zama Short Ribs

8 Hour slowly braised in au jus, over wild mushroom risotto

Rolls Royce Roll

Chopped soft shell crab, asparagus, avocado, cotija, wagyu beef strips, truffle oil, chives, onion tempura

Pork Chop Porterhouse

16oz Grilled, roasted brussels sprouts, apricot glaze.

Scallops

Seared, beurre blanc coconut risotto, guajillo mango sauce and caviar

Sexy Pink Roll

Salmon, shrimp tempura, avocado, spicy mayo, topped with crunchy beets

Cauliflower

Whole roasted cauliflower, bread crumb oreganato, served with truffle cream sauce

DESSERT

(choice of)

Japanese Yuzu Cheesecake

Choco Lava Cake

\$89 per person

ZAMA AMAZONIAN



*Includes a glass of house champagne

APPETIZER

(family style)

Aguachile

Shrimp, serrano peppers, cucumbers, red onions, micro cilantro

Crab Tartare

Pan seared lump crab meat, fresh herbs, mix green salad, and red beet truffle aioli inside of half avocado

Calamari

Flash fried, shishito and togarashi peppers, lime wasabi aioli

Lamb Lollipop

New Zealand lamb chops, chimichurri, pomegranate seeds

SALADS

(choice of)

Signature Caesar Salad

Burrata & Caviar Salad

ENTREES

(choice of)

Prime Filet Mignon

8 oz. Mashed potatoes, broccolini, tempranillo wine reduction sauce

Australian Wagyu A-9 6 oz. cut

Zama Lobster Fried Rice

Ahi Tuna en Crust

Pan seared tuna, sesame seed crust, wasabi mashed potatoes, mango salsa

Tropical Roll

Spicy crab, shrimp, garlic aioli, cucumber, avocado, gobo root, micro cilantro, mango salsa, tatin in soy paper

Cauliflower

Whole roasted cauliflower, bread crumb oreganato, served with truffle cream sauce

DESSERT

Family Style Chef's Dessert Board

\$119 per person



ZAMA

OPEN BAR PACKAGES

BEER AND WINE

red and white wine, bottled beer
non-alcoholic juices & soft drinks
first two hours | 55 pp
additional hours | 15 pp

STANDARD

well liquor, red and white wine, bottled beer
non-alcoholic juices & soft drinks
first two hours | 65 pp
additional hours | 20 pp

PREMIUM

premium liquor, rose, red and white wine
bottled beer, non-alcoholic juices & soft
drinks
first two hours | 75 pp
additional hours | 25 pp

