



Ziran

Served 5pm to 10pm

TEASERS

- Burrata** \$14
heirloom tomatoes, basil oil, balsamic reduction
- *Ahi Tuna Tartar** \$15
crushed wasabi, avocado mousse, meyer lemon aioli, wonton crisp
- *Mussels** \$14
vermouth broth, chorizo, grilled ciabatta
- Pear Salad** \$12
bermuda triangle cheese, organic greens, candied pecans
- Grapefruit & Avocado Salad** \$12
salad wild arugula, cherry tomato, almonds, citrus poppy seed dressing
- Caesar** \$11
cherry tomatoes, croutons, parmigiano dressing

SEA

- Seafood Tagliatelle** \$26
mussels, clams, shrimp, calamari, spicy calabria chili, pomodoro seafood ragout
- *Miso Glazed Chilean Seabass** \$42
Forbidden rice, mushroom medley, edamame, citrus, piquillo-ginger emulsion
- *Salmon** \$28
red quinoa, kale, sweet peppers, edamame, turmeric + citrus sauce, radish apple slaw, corn, peas
- Saffron Champagne Risotto** \$26
sea bass, mussels, clams, shrimp, calamari
- Cavatelli** \$26
lobster vodka sauce, laughing bird shrimp, tarragon

LAND

- Mushroom Risotto** \$25
foraged mushrooms, parmigiano reggiano, micro arugula
- Hand Rolled Garganelli Pasta** \$25
merlot braised beef short rib ragout, asiago cheese
- Organic Chicken Breast** \$29
grilled corn, edamame & chicken sausage succotash, polenta, rosemary jus
- *Pork Chop** \$32
goat cheese and green apple bread pudding, carrots, brussel sprouts, jalapeño apple sauce, pomegranate balsamic
- *Filet of natural beef** \$36
porcini-truffle polenta, baby squash & carrots, asparagus, alba mushrooms cabernet jus

DESSERT

- Tiramisu** \$9
mascarpone mousse, ladyfingers, espresso
- Chocolate Caramel Lava Cake** \$9
chocolate paint, chantilly cream
- Creme Brule** vanilla bean, turbinado sugar. \$9
- Greek Yogurt Pannacotta** \$9
citrus, organic berries, melba syrup
- Baby Doughnuts** \$9
pastry cream, nutella, strawberry preserve, cinnamon sugar
- Vanilla Spiced cheesecake** \$9
berry salsa, raspberry coulis
- Gelato & Sorbet** ask for today's flavors. \$7

Create your own three course tasting menu
One Teaser/One sea or land entree/ One dessert \$49
***Three Course Tasting with Chilean Seabass \$59**

FARM TO TABLE

Ziran utilizes the freshest produce, meats and fish from indigenous farms and markets supporting the local community and a healthy lifestyle.
 *Consuming raw or undercooked foods may increase risk of food borne illness especially if you have certain medical conditions

Located within The L.A. Gran Hotel Downtown 333 S. Figueroa St. Los Angeles, CA 90071
 (@)ziranrestaurant@thelahotel (@) #eatatziran #thelahotel