

# ZINNIA

ASIAN EATERY & COCKTAIL BAR

**3 FOR 420**

SMALL + LARGE + SWEET

## SMALL AND DELICIOUS

### Chicken Dumplings

Served in hot Shui Zhu broth. 145

### Vegetable Dumplings

With Chinese Ma La chili sauce.  
Vegan. 145

### Beef Dumplings

With beef broth. 145

### Pork Dumplings

Served with chili soy sauce. 130

### Shrimp Dumplings

Served with chili soy sauce. 130

### Bao – Beijing Duck

Steamed bread with crispy  
Beijing duck, Zinnia sauce, fresh  
cucumber and spring onions. 125

### Bao – Chanterelles

Steamed bread with chanterelles,  
toban/hoisin sauce, pickled radish  
and carrot. Vegan. 125

### Deep Fried Chicken

Karaage chicken with bbq sauce. 130

### Steamed Scallops

Stranded on a bed of glass noodles  
with dried prawns, fried garlic,  
soy and garlic oil. 140

### Edamame Beans

Steamed edamame beans with flake  
salt and Nanami Gogarashi:  
seven Japanese spices. 95

### Pak Choi

Steamed with garlic oil. 55

### Goma Wakame

Seaweed salad with sesame seeds. 55

### Snacks

Parmesan Chips 45

Root Fruit Chips 45

Roasted Peanuts 35

## LARGE AND EXTRAORDINARY

### Rostad Char Siu Duck

Served with Char Siu barbecue sauce, plum sauce,  
black cabbage & rice. 325 (+90 in 3-course menu)

### Ma La

Classic mild Chinese Ma La sauce on soy, garlic, ginger,  
chili/Sichuan pepper. Choose between boiled, warm

**Farm Chicken or Tofu** (vegan). 220

### Shui Zhu on Pike Perch (spicy)

Fish broth with Sichuan pepper, pak choi and bean sprouts.  
(Contains egg white) 295 (+80 in 3-course menu)

### Shui Zhu with Vegetables (spicy)

Vegetable broth with Sichuan pepper, yam,  
shiitake, lotus root, carrots, pak choi and  
bean sprouts. Vegan. 220

### Ponzu Carpaccio

Thinly sliced raw beef with ponzu soy sauce, green onions, garlic,  
chili, lemon, olive oil, pine nuts, Sichuan pepper and sesame chili. 220

## SO SWEET!

### Apple Pie

With ginger, digestive crumble, a scoop of vanilla  
ice cream topped with roasted coconut flakes. 125

### Coco Pannacotta

Served with fresh berries.  
Vegan. 115

Please tell us if you are allergic or hypersensitive to anything. The venue is not free of gluten or nuts.

# ZINNIA

## ASIAN EATERY & COCKTAIL BAR

### COCKTAILS

Sleepy Time Down South 180  
Rye Whiskey, Irish Whiskey, Islay Whisky, Vermouth, Lime,  
Lingonberry Shrub, Sugar Syrup, Nutmeg, Bitters

Once Upon A Time In Oaxaca 175  
Mezcal, Tequila, Chipotle, Sugar Syrup, Salt, Bitters

Wu Wei 160  
Dark Rum, Amaro, Lime, Sugar Syrup, Salt, Olive Oil

Dissonant Monk 170  
Amaro, Benedictine, Vermouth, Orange Cordial, Citric Acid, Bitters

Zinnia Colada 180  
Baijiu, Rhum Agricole, Cachaca, Pineapple, Coconut, Lime,  
Sugar Syrup, Almonds, Cream

Cardinal 160  
Gin, Vermouth, Lemon, Lingonberry Shrub, Lemon Cordial,  
Cloves, Egg White, Bitters

Curse Of The Golden Flower 170  
Baijiu, Amaro, Italicus, Honey, Bitters

Flower Power Sour 160  
Gin, Suze, Maraschino, Lemon, Sugar Syrup,  
Orange Flower Water, Rooibos

Eddard's Promise 160  
Amaro, Amontillado Sherry, Chocolate

Sling-A-Ding 180  
Amontillado Sherry, Baijiu, Lime, Orange Cordial,  
Grapefruit, Bitters, Mint

### MOCKTAILS

Orange Fizz 89  
Orange Cordial, Soda

Lemon Fizz 89  
Lemon Cordial, Soda

Lingonberry Fizz 89  
Lingonberry Shrub, Soda

Coconut Fizz 89  
Coconut Syrup, Soda

### BEER ON TAP

Kirin Ichiban, Lager, 5% 89

Guest taps: check the board or ask the staff

### SPARKLING

Los Monteros, Cava, Bodegas Murviedro 110/520

### RED WINE

Trebbiolo, La Stoppa, 2021 165/690

La Cuvée Du Chat, 2020 – /650

Solandia, Nero d'Avola, 2021 120/490

### WHITE WINE

Knebelbrüder, Riesling, 2021 145/630

Vouvray Arpent, Sebastien Brunet, 2018 – /600

Solandia, Grillo, 2020 120/490

### CIDER

Galipette, 4.5% 95

### NON ALCOHOLIC

Tsingtao, beer, 0.05% 55

Galipette, cider, 0% 55

Ginger Beer 45

Tonic 38

Coca-Cola 38

San Pellegrino 38

Filter coffee 38