

SMALL PLATES

CRAB RAVIGOTE roasted beet, avocado, radish	15
BURNT ENDS pork belly, carrot slaw, simple pickled cucumbers	14
BLISTEREDSHISHITO PEPPERS sumac yogurt, cilantro, lime, mint	9
TEMPURA SHRIMP popcorn cauliflower, sambal aioli, cilantro	10
BRUSSEL SPROUTS gochujang, shallots, tofu	9
CARROTS house yogurt, kimchi	9

Chef Troy Deano's journey began with the rich culinary traditions of southern Louisiana. Deano's passion is evident through his use of food to share a story and to bring guests together through their unique experiences. Inspiration for his creations come from worldly cuisine, which are often personal and rooted in a sense of constant evolution.

Zutro is a restaurant inspired by the people of Houston, the Gulf Coast, and Texas farms.

BIG PLATES

PEELER RANCH RIBEYE compressed potato, heirloom squash, herbed butter	38
REDFISH SCARLETT risotto rojo, covey rise green peas	26
AGED SHORT RIB house tagliatelle, ricotta salata, horseradish	26
SMOKED BRISKET baked lentils, cauliflower puree, space city BBQ sauce	22
GRANDMAW'S MOLE confit duck leg, masa harina, vietnamese cinnamon	31
SHRIMP N' GRITS gulf shrimp, tomato, andouille, poblano peppers	24
LONG BONE CHOP braised collard greens, cracklin', BBQ mustard	34
ROASTED CHICKEN corn maque choux, house bacon, tomato gravy	23
AMANDINE daily fish, blue crab, fingerling potato, brown butter hollandaise	32
BIG BURGER grass fed Texas beef, bacon-onion marmalade, emmenthaler cheese	17

SOUP

HOT & SOUR TURTLE SOUP tofu cua me, white pepper, lemongrass oil	11
GUMBOACADIANA duck, andouille sausage, jasmine rice	11

SALAD

FRIED OYSTER CAESAR romaine, parmesan reggiano, paprika croutons	14
ONION & TOMATO heirloom tomato, burrata, pickled onion	10
"BLT" WEDGE house bacon, heirloom tomato, crispy shallots, bleu cheese	9
ORGANIC GREEN SALAD organic greens, queso fresco, cilantro ranch	9

SIDES

COFFEE ROASTED CARROTS	8	CORN MAQUE CHOUX	8	SIMPLE SALAD	6
STONE GROUND GRITS	7	HOME FRIES	7	HERB ROASTED SWEETS	7
COMPRESSED POTATOES	7	ROASTED FINGERLINGS	7		

ZUTRO is more than food, it's a philosophy. It begins with a Zest for life that Unites us with food. It's about spending Time with loved ones, nurturing Relationships, and embracing your Originality.

20% gratuity will be added to all parties of six or more.

D112918