

CHEFS SELECTION

32pp

a curated set of dishes chosen by your chef to highlight seasonal ingredients and showcase their favourite dishes

SNACKS

sourdough, whipped butter 5

sourdough, EV00, vinegar (vg) 5

boquerones, caper, lemon 4

scottish charcuterie, cornichons 7

burrata, chilli oil, EV00, molasses 6

**the crab meat has been thoroughly checked for shell but some traces may remain*

please let a member of staff know if you have any allergies or dietary requirements

a discretionary service charge of 10% will be added to tables of 6 and over

HINBA ZIQUES

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SMALLER PLATES

sorbasada & artichoke croquette, preserved lemon, gremolata 8

smoked beetroot, coconut, thai lime, cashew (vg) 7

corn ribs, smoked chipotle glaze, oregano (vg) 7

fried potatoes & halloumi, hot honey, harrisa 7

hot smoked salmon, kohlrabi, parsley emulsion 11

BIGGER PLATES

pork cheek, polenta, kale, salsa verde 13

salt baked celariac, hazelnut ragu, truffle, shallot (vg) 10

market fish - see specials board for price

flat iron, black garlic romesco, chimmmichuri, jus 12

cacio e pepe angolotti, crab*, chilli 16

roast butternut squash, tahini, dukka, harrisa, fennel (vg) 9