
















APPETISERS

HOMEMADE GUACAMOLE 	€9.50
served with cassava root chips	
SEA BASS CEVICHE  	€9.50
Quinoa, fresh lime and charred white corn	
NIKKEI TUNA OR SALMON TIRADITOS  	€9.50
Sesame and soy dressing, chipotle paste	
CRISPY TOFU & KIMCHI JAPANESE GYOZA 	€8
DUCK & CORIANDER JAPANESE GYOZA	€8
PRAWN & SHIITAKE THAI STYLE DIM SUMS 	€8
AREPAS WITH SLICED PORK BELLY	€9.50
with cabbage kimchi, tomatoes and mustard seed salsa	
CRISPY OCTOPUS TACO 	€9.50
with home made guacamole, ancho chili, red onion and coriander	
TEMPURA OF LOCAL PRAWNS 	€13
SEASONAL VEGETABLE TEMPURA 	€9
BLACK VENUS RISOTTO  	€10.50
with parmesan and porcini, pea shoot and sweet potato crisp	
BAO BUNS	
PORK BELLY BAO	€7.50
with cucumber, crispy onions and hoisin	
CHICKEN GONG BAO 	€7.50
with garlic, ginger, chillies, oyster sauce, spring onions, fresh coriander and roasted peanuts	
VEGAN BUN 	€7.50
with pak choi, oyster and shiitake mushrooms and miso	

SUSHI

CHEF'S CREATIONS	€11.50
<i>(8 pieces)</i>	
JULIANI ROLL  	
with lime marinated prawns, mango, salmon and avocado, wrapped in tempura and topped with spicy tuna, salmon roe, and mango	
PORK & KIMCHI ROLL 	
with crispy bacon, cornflower, apple and elderflower gel	
SPICY SALMON TATAKI ROLL  	
with salmon tartar, avocado and hibiscus gel	
BEETROOT CURED SEABASS ROLL  	
with pickled jalapeno pepper and miso mayo	
OSAKA SALMON ROLL 	
Smoked eel, avocado, sesame seeds, spring onions, teriyaki sauce, topped with fresh salmon	
TUNA SPECIAL ROLL  	
Fresh tuna, avocado, spring onions, Japanese mayo topped with fresh tuna	
TORO 	
with tuna belly, yuzu gel, shiitake infused soysauce, truffle oil	
UNAGI 	
with smoked eel, crispy onions, avocado and sesame seeds	
PRAWN DUO ROLL  	
Prawn tempura, bell pepper, cucumber, cream cheese and steamed prawns	
SOFT SHELL CRAB TEMPURA ROLL 	€14.50
with avocado, spring onion and tobiko	

HOUSE SPECIAL ROLLS	€8.50
<i>(8 pieces)</i>	
DYNAMITE ROLL 	
Prawn tempura, cucumber and teriyaki sauce	
CRAZY SAKE CALIFORNIA ROLL  	
Crab stick, fresh salmon, avocado, cucumber and masago	
BONZAI ROLL  	
Fresh salmon, rocket leaves and chive cream	
VEGETARIAN ROLL  	
Oyster mushrooms, rocket leaves, basil, cucumber and spicy guacamole	
SPICY TUNA ROLL 	
Fresh tuna, spring onions, Japanese mayo, chili, crispy tempura batter	
NIGIRI	
<i>(2 pieces)</i>	
SMOKED EEL NIGIRI 	€6.95
brushed with truffle soy	
SALMON, TUNA, SEABASS OR PRAWN  	€4.95
AVOCADO & WAKAME  	€3.95
SASHIMI  	€7.95
<i>(6 pieces)</i>	
Seabass, salmon or tuna	
OMAKAZE PLATTER  	€14
<i>(12 pieces)</i>	
Dynamite, Salmon bonzai, Juliani roll	
HISSHO PLATTER   	€16.95
<i>(10 pieces)</i>	
Salmon and tuna sashimi, seabass and prawn nigiri	

CURRIES

- ZEST SIGNATURE BEEF RENDANG** 🌱 €19
made of tender beef morsels simmered in a chili, ginger, coconut sauce and a very special herbs mix, served with jasmine rice
- KENG CURRY KOONG** 🌱 🌿 €19
Yellow king prawn curry with lime leaf, lemongrass and turmeric, served with jasmine rice
- PERANAKAN CURRY** 🌱 €18
Chicken thigh curry with figs, served with jasmine rice
- VEGGIE AYAM** 🌱 🌿 🌱 €18
Mild red curry with vegetables, coriander and pulses, served with jasmine rice

MAINS

- THAI STEAMED SEABASS** 🐟 🌱 €25
with ginger, chili, coriander and bean paste served with jasmine rice
- TEPPANYAKI**
Glazed with sake, black garlic and edamame pure served with Japanese fried rice
- CHICKEN** €25
- DUCK** €26
- BEEF RIB EYE** €28

OPENED IN 2002 AS THE FIRST ASIAN FUSION RESTAURANT IN MALTA, ZEST REMAINS AN AWARD-WINNING PILLAR IN MALTA'S CONTEMPORARY CULINARY SCENE. THE RESTAURANT WAS COMPLETELY REFURBISHED IN 2019 WITH THE ADDITION OF JAPANESE INSPIRED PERUVIAN DISHES, KNOWN AS NIKKEI CUISINE.

SOUP

- SINGAPOREAN LAKSA** 🌱 🌿 🌱 €10.50
Lightly spiced prawn, chicken, eggs and coconut soup with vermicelli noodles and steamed fish cakes
- TOM YAM KHONG** 🌱 €10.50
Hot and sour Thai prawn soup with lemongrass and aromatic kaffir lime

NOODLES

- ZEST SIGNATURE PAD THAI** 🐟 🌱 🌿 €19
Rice noodles with prawns, eggs, fresh peanuts, Asian sauces and spring onions
- CHAR KWAY TEOW** €18
Flat rice noodles with beef in sambal and sweet soya sauce
- BAMI GORENG** 🌱 🌿 €17
Indonesian chicken fried egg noodles, prawn crackers and bean sprouts
- VEGAN RICE NOODLES** 🌱 🌿 🌱 €17
with Asian vegetables, sriracha, soy sauce, spring onions, coriander and roasted peanuts

SIDES

- JASMINE FRAGRANT RICE** 🌱 🌿 🌱 €5
- JAPANESE STYLE FRIED RICE** 🌱 🌿 €5
- STEAMED VEGETABLES** 🌱 🌿 🌱 €5
- STIR FRIED VEG** 🌱 🌿 €5
with ginger
- EDAMAME** 🌱 🌿 €5
with sea salt
- EDAMAME** 🌱 🌿 €5
with garlic and chili

SIX PACK REVOLUTION

- SASHIMI BOWL** €12
Fresh sea bass, salmon or tuna sashimi. Accompanied with green beans, red cabbage, radishes, edamame beans, grated beetroot, red pepper, spring onions and sesame seeds, fresh ginger and coconut milk dressing
- MOROCCAN CHICKEN TAGINE** €14
with fresh coriander and baby spinach leaves
- THAI GREEN CHICKEN CURRY** €15
Served with bulgur wheat
- TUNA OR SALMON STEAK** €15
With pomegranate and papaya relish
- GINGER & GARLIC GLAZED SALMON** €14
With pak choi, red chili and sesame
- TEMPEH, SWEET POTATO & COCONUT CURRY** €14

SIDES

- QUINOA** €3
- BULGUR WHEAT** €3

MENU APPROVED BY SIX PACK REVOLUTION PROGRAMME. A HEALTHY DIET THAT GETS YOU IN THE BEST SHAPE OF YOUR LIFE.