



ZAVA CAFE

PASTRIES, BREAKFAST AND LUNCH
— REHOBOTH BEACH, DE —

LUNCH

BEGINNINGS

SIMPLE LOCALLY GROWN

CILANTRO GUACAMOLE

CILANTRO, LIME, PICO DE GALLO,
BLUE CORN CHIP | \$12

ROASTED CREAMY TOMATO SOUP

QUESO FRESCO, PUMPKIN SEEDS, OIL,
TOASTED BREAD | \$10

WILD SUN-DRIED TOMATOES TAPENADE

MUSHROOMS, OLIVE, BASIL, GARLIC, OIL,
TOMATOES, TOASTED BREAD | \$11

BURRATA BRUSCHETTA

BASIL, RED ONIONS, CUMINO,
OYSTER MUSHROOMS MAYO, TOASTED BREAD | \$12

SALADS

LOCAL HARVEST

RED DELICIOUS APPLE SPINACH

BLACKBERRIES, FENNEL, WALNUTS,
QUESO FRESCO, APPLE CIDER VINEGAR | \$14

THAI RED RUSSIAN KALE

GOAT CHEESE, CARROTS, GREEN BEANS,
CUCUMBER, ALMONDS,
TAMARIND ASIAN VINAIGRETTE | \$14

BRUSSELS SPROUTS CAESAR

PISTACHIOS, PARMESAN CHEESE, DRIED CRABERRIES,
ANCHOVY DRESSING | \$14

ADD TO YOUR SALAD

ATLANTIC SALMON \$12 | CHICKEN BREAST \$10 |
CHICKEN SALAD \$ 11 | PRIME USDA FILET MIGNON \$17

EAT SIMPLE

LOCALLY FRESH

WILD BOWL

WILD RICE, ASPARAGUS, GREEN BEANS,
CARROTS, MANGO SALSA | \$13

ADD TO YOUR BOWL

ATLANTIC SALMON \$12 | CHICKEN BREAST \$10 |
CHICKEN SALAD \$ 11 |
PRIME USDA FILET MIGNON \$17

CAPRESE BAGUETTE PANINI

BASIL PESTO, HEIRLOOM TOMATO, BURRATA
CHEESE, ARUGULA, HAND CUT FRIES | \$16

OPEN FACE MAPLE MISO SALMON

SUN-DRIED TOMATO TAPENADE, ARUGULA,
WHOLE GRAIN, HAND CUT FRIES | \$19

TUSCAN FETTUTA FILET MIGNON

ROASTED RED PEPPER, GOATS CHEESE CURD,
WHOLE GRAIN, HAND CUT FRIES | \$22

APPLE CHICKEN SALAD SANDWICH

HEIRLOOM TOMATO, ARUGULA, BRIOCHE BUN,
HAND CUT FRIES | \$14

CHIPOTLE AVOCADO CHICKEN SANDWICH

SMOKED GOUDA, HEIRLOOM TOMATO,
ARUGULA, BRIOCHE BUN, HAND CUT FRIES | \$16

PEAR CHUTNEY ANGUS BURGER

SUNNY SIDE EGG, GOAT CHEESE, HEIRLOOM TOMATO,
ARUGULA, BRIOCHE BUN, HAND CUT FRIES | \$19

SMOOTHIES

16OZ

SUPER BERRY

ACAI, BLUEBERRIES, RASPBERRIES, MINT, HONEY

\$15

VANILLA BEAN DRAGON FRUIT

RED APPLE, BASIL, ASIAN PEAR

\$13

GREEN BEAUTY

STARFRUIT, SPINACH, KIWI, BANANA, ORANGE

\$13



CRAFTED JUICES

16OZ

ENERGY BOOSTER

CARROTS, APPLES, ORANGE, GINGER, LIME AND HONEY

\$13

THE POPEYE SPECIAL

KIWI, SPINACH, APPLE, STRAWBERRY, LIME

\$13

WOKE UP IN PARADISE (SEASONAL)

WATERMELON, PINEAPPLE, MINT, LIME

\$13

BEET THE ODDS

BEET, APPLES, CARROTS, LIME

\$12

OJ

FRESH SQUEEZED VALENCIA ORANGES

\$10

MAKE YOUR OWN CHOICE 4 INGREDIENTS

\$13

TEAS

HOT

BLACK

\$4

MINT

\$4

ICED

HIBISCUS

\$4

BLACK

\$4

PASSION FRUIT

\$4

FRESH GARDEN MINT

\$4



COFFEE

ESPRESSO

1.5 oz short

\$3

LATTE

Espresso with steamed milk

\$4

CAPPUCCINO

Espresso with steamed milk and frothed milk

\$5

CAPPUCCINO BRULÉ

Espresso with steamed milk and frothed milk topped with caramelized raw sugar

\$6

GREEN LATTE

Match powder with steamed whole milk

\$5

BEET LATTE

Beet powder with steamed whole milk

\$5

CHAI LATTE

Steamed milk with black tea infused with spices topped with cinnamon

\$5

AMERICANO (HOT/ICED)

Espresso and water

\$4

CARAMEL MACCHIATO

Espresso, steamed milk, milk foam, caramel drizzle

\$5

MEXICAN HOT CHOCOLATE

Abuelita chocolate var, vanilla extract, cinnamon, milk topped with whipped cream

\$5

DESSERT COFFEE

TOASTED MARSHMALLOW LATTE

Espresso, milk, chocolate syrup, graham crackers, marshmallows cream

\$7

AFFOGATO

Scoop of vanilla ice cream covered in a warm shot of espresso topped with caramel drizzle

\$7

ICED TIRAMISU COFFEE

Milk, cold brew, condensed sweet mascarpone, cocoa powder, savoiardi biscuit

\$9