

Za



AMSTERDAM

OUR JOURNEY

A journey that started with great passion and life-long tradition. ZA Amsterdam adds a modern-day twist in its new restaurant and destination cocktail bar. Pure ingredients, authentic recipes, and an extensive collection of cocktails and wines are part of the newest addition to the upcoming and trendy Houthavens district. ZA serves the honest flavours of the Mediterranean cuisine through the top-secret recipe created by the craftsmanship of the best pizzaiolos from Rome – where it all began.





PRIVATE DINING

Whether it is for a festive occasion, an elaborate business function, or intimate group dinner, ZA's exclusive private dining can be transformed to match every occasion. From canapes to signature cocktails, dazzling decorations to desserts, or interactive business presentations using our Apple TV - ZA attends to every detail.

E V E N T S

Life's milestone moments should be celebrated! Host your birthday dinner, graduation party, anniversary or other special occasion in Mediterranean style at ZA! Our Head Chef and Sommelier will work on a custom menu to compliment your celebration through the honest and effervescent flavours of ZA's Mediterranean cuisine and fine wine. Private dining options also available.





OUR DESIGN

For ZA, a myriad of materials was sourced by Jacco van Wengerden Atelier & Design Studio to create the Restaurant, Bar, and Private 'Art Room'. The Emperador marble table tops, brushed brass details, turquoise-inspired fabrics, warm oak wood paneling, and custom-made state of the art furniture, breathes sophistication and elegance. The talented artist Livingstone Rijff is the mastermind behind the elegant visuals of ZA.



ZA has been nominated for number of prestigious Design Awards and stands apart as one of most beautiful dining spaces in Amsterdam.





THE CRAFTSMANSHIP

Growing up in a Southern Italian family, Stefano Francolini – one of the co-founders of ZA Amsterdam – was bound to develop a great passion for food. The perfect dough is the base of the Mediterranean cuisine- he knew because of his cherished childhood memories of fresh baked pizza and his mother's homemade pasta.



In his own restaurant in Rome he started blending and perfecting his technique to create his own recipe. The result was a very special dough with traditional flavours and an exceptionally light texture. The unique blend of ingredients became the essence of his recipes. The delicate crispiness is what makes this dough a favourable component for every moment of the day. Now, ZA Amsterdam brings his recipe across the borders of Italy for the very first time while adding an international twist.



THE CUISINE

The traditional recipe of Stefano Francolini acquires a modern-day twist in the experienced hands of ZA's Head Chef Vincent Foppen – a young and accomplished chef. His impressive international resume features prestigious names such as Eleven Madison Park in NYC, Lysverket in Norway, luxurious Dutch restaurant De Echoput, and now; ZA Amsterdam. While the food is inspired by Mediterranean tradition, they are true world travellers at heart. Foppen translates the contemporary sense of ZA into dishes that are both authentic and astonishing.





Vogue Magazine has rated ZA Amsterdam as one of Top 5 cocktail bars in Amsterdam.

THE COCKTAIL BAR

Through the elevated signature cocktail and wine menu, guests embark on an enticing trip through the Mediterranean. The wine menu was designed to take you on an effervescent experience along the coast of the Mediterranean – from unique wines of Croatia and Greece to the classic, complex flavours of Spain and Italy.

The cocktail menu is inspired by the four main influencers of the Mediterranean cuisine; Italy with its well-known aperitivo culture, Greece with its authentic spirits and unique terroir, Morocco with its beautiful variety of spices and herbs, and Spain with their input in the grape spirit production which highly influences the bartending scene worldwide.



