

ZAYTINYA

GROUPS AND EVENTS
MENUS AND PACKAGES

*All menus are subject to change based on
seasonality and product availability*

MIKRÓ CHEF'S EXPERIENCE

\$85 per person

1st Round

HOMMUS

purée of chickpeas, garlic, tahini, harissa chili crisp

BABA GHANNOUGE

fire-roasted eggplant, tahini, lemon, garlic, sour cherries, pine nuts

MAROULOSALATA

heirloom lettuces, herbs, pickled onions, Greek vinaigrette

2nd Round

BEEF SOUTZOUKAKIA

cumin spiced meatballs in tomato sauce scented with cinnamon, feta, capers

FALAFEL

traditional crispy chickpea fritters, turmeric pickles, cherry tomato, tahini

SEARED HALLOUMI

sour cherry molasses, pistachio glyko

3rd Round

SHISH TAOUK

grilled chicken skewer, sumac, onions, garlic toum, grilled tomatoes

CRISPY BRUSSELS AFELIA

brussels sprouts, coriander seed, barberries, garlic yogurt

PIYAZ

warm imported giant beans, kale, oven-roasted tomato, garlic, ladolemono

GARIDES ME ANITHO

sautéed shrimp, dill, shallots, mustard, lemon juice

Desserts

GREEK YOGURT & APRICOTS

Muscat soaked apricots, vanilla yogurt cream, pistachio powder

ISLAK KEK

Turkish soaked chocolate cake, barberries, sweet cheese, labneh espuma, red fruit granita

MESAÍO CHEF'S EXPERIENCE

\$100 per person

1st Round

GRAPE LEAVES DOLMADES

grape leaves with rice, tomato, fennel, pine nuts, sultanas, served with labneh

TURKISH STYLE PASTIRMA

traditionally cured loin of beef with apricots and roasted pine nuts

2nd Round

HOMMUS

purée of chickpeas, garlic, tahini, harissa chili crisp

HTIPITI

marinated roasted red peppers, feta, thyme

BABA GHANNOUGE

fire-roasted eggplant, tahini, lemon, garlic, sour cherries, pine nuts

FATTOUSH

tomato, cucumber, red onion, green pepper, radish, pita chips, pomegranate vinegar dressing

3rd Round

CRISPY BRUSSELS AFELIA

brussels sprouts, coriander seed, barberries, garlic yogurt

SEA SCALLOPS

honeydew tzatziki, radish, sesame rose spice

OCTOPUS SANTORINI

grilled Mediterranean octopus, marinated onions, capers, yellow split pea puree

4th Round

KEBAB PLATTER

lamb, kofte, chicken and adana kebabs served with tomato, onion and garlic toum

MUSHROOM KAPNISTÁ

smoked mushrooms, dates, roasted walnuts, cumin, labneh

CAULIFLOWER TIGANITES

herbed tahini, pine nuts, capers, Hawayej spice

Desserts

GREEK YOGURT & APRICOTS

Muscat soaked apricots, vanilla yogurt cream, pistachio powder

ISLAK KEK

Turkish soaked chocolate cake, barberries, sweet cheese, labneh espuma, red fruit granita

MEGÁLO CHEF'S EXPERIENCE

\$125 per person

1st Round

GRAPE LEAVES DOLMADES

grape leaves with rice, tomato, fennel, pine nuts, sultanas, served with labneh

TURKISH STYLE PASTIRMA

traditionally cured loin of beef with apricots and roasted pine nuts

2nd Round

HOMMUS

purée of chickpeas, garlic, tahini, harissa chili crisp

HTIPITI

marinated roasted red peppers, feta, thyme

BABA GHANNOUGE

fire-roasted eggplant, tahini, lemon, garlic, sour cherries, pine nuts

FATTOUSH

tomato, cucumber, red onion, green pepper, radish, pita chips, pomegranate vinegar dressing

3rd Round

CRISPY BRUSSELS AFELIA

brussels sprouts, coriander seed, barberries, garlic yogurt

SEA SCALLOPS

honeydew tzatziki, radish, sesame rose spice

OCTOPUS SANTORINI

grilled Mediterranean octopus, marinated onions, capers, yellow split pea puree

4th Round

LAMB SHOULDER

lamb shoulder, smoked and roasted, served with tzatziki, harissa, garlic toum, and gem lettuces

SHISH TAOUK

grilled chicken skewer, sumac, onions, garlic toum, grilled tomatoes

MUSHROOM KAPNISTÁ

smoked mushrooms, dates, roasted walnuts, cumin, labneh

CAULIFLOWER TIGANITES

herbed tahini, pine nuts, capers, Hawayej spice

Desserts

GREEK YOGURT & APRICOTS

Muscat soaked apricots, vanilla yogurt cream, pistachio powder

ISLAK KEK

Turkish soaked chocolate cake, barberries, sweet cheese, labneh espuma, red fruit granita

VEGETARIAN & VEGAN CHEF'S EXPERIENCE

\$85 per person

1st Round

HOMMUS

purée of chickpeas, garlic, tahini, harissa chili crisp

BABA GHANNOUGE

fire-roasted eggplant, tahini, lemon, garlic, sour cherries, pine nuts

MAROULOSALATA

heirloom lettuces, herbs, pickled onions, Greek vinaigrette

2nd Round

IMAM BAYILDI

inspired by the legendary preparation from the Ottoman era, eggplant, onions and tomato slowly cooked in olive oil with aromatic spices and garnished with pine nuts

FALAFEL

traditional crispy chickpea fritters, turmeric pickles, cherry tomato, tahini

SEARED HALLOUMI

sour cherry molasses, pistachio glyko

VEGAN SUB: TABBOULEH

parsley, bulgur wheat, diced tomatoes, onions, mint, lemon dressing

3rd Round

CAULIFLOWER TIGANITES

herbed tahini, pine nuts, capers, Hawayej spice

CRISPY BRUSSELS AFELIA

brussels sprouts, coriander seed, barberries, garlic yogurt (Vegan Sub: No garlic yogurt on dish)

PIYAZ

warm imported giant beans, kale, oven-roasted tomato, garlic, ladolemono

MUJADARA

Lebanese lentil and rice pilaf, crispy shallots, soubise yogurt (Vegan Sub: No yogurt on dish)

Desserts

GREEK YOGURT & APRICOTS

Muscat soaked apricots, vanilla yogurt cream, pistachio powder (Vegan Menu: To exclude this dish)

ASSORTMENT OF SORBETS

ZAYTINYA CHEF'S LUNCH

\$55 per person

1st Round

HOMMUS

purée of chickpeas, garlic, tahini, harissa chili crisp

BABA GHANNOUGE

fire-roasted eggplant, tahini, lemon, garlic, sour cherries, pine nuts

FATTOUSH

tomato, cucumber, red onion, green pepper, radish, pita chips, pomegranate vinegar dressing

2nd Round

FALAFEL

traditional crispy chickpea fritters, turmeric pickles, cherry tomato, tahini

SHISH TAOUK

grilled chicken skewer, sumac, onions, garlic toum, grilled tomatoes

SEARED HALLOUMI

sour cherry molasses, pistachio glyko

3rd Round

CRISPY BRUSSELS AFELIA

brussels sprouts, coriander seed, barberries, garlic yogurt

GARIDES ME ANITHO

sautéed shrimp, dill, shallots, mustard, lemon juice

ADANA KEBAB

ground lamb, grilled tomatoes, sumac, harissa pita, pickled chiles

Desserts

GREEK YOGURT & APRICOTS

Muscat soaked apricots, vanilla yogurt cream, pistachio powder
(Vegan Menu: To exclude this dish)

ISLAK KEK

Turkish soaked chocolate cake, barberries, sweet cheese, labneh espuma, red fruit granita

VEGETARIAN & VEGAN CHEF'S LUNCH

\$55 per person

1st Round

HOMMUS

purée of chickpeas, garlic, tahini, harissa chili crisp

BABA GHANNOUGE

fire-roasted eggplant, tahini, lemon, garlic, sour cherries, pine nuts

FATTOUSH

tomato, cucumber, red onion, green pepper, radish, pita chips, pomegranate vinegar dressing

(Vegan Sub: No pita chips on dish)

2nd Round

FALAFEL

traditional crispy chickpea fritters, turmeric pickles, cherry tomato, tahini

GRAPE LEAVES DOLMADES

grape leaves with rice, tomato, fennel, pine nuts, sultanas, served with labneh

(Vegan Sub: No garlic yogurt on dish)

SEARED HALLOUMI

sour cherry molasses, pistachio glyko

VEGAN SUB: TABBOULEH

parsley, bulgur wheat, diced tomatoes, onions, mint, lemon dressing

3rd Round

CRISPY BRUSSELS AFELIA

brussels sprouts, coriander seed, barberries, garlic yogurt
(Vegan Sub: No garlic yogurt on dish)

CAULIFLOWER TIGANITES

herbed tahini, pine nuts, capers, Hawayej spice

IMAM BAYILDI

eggplant, onions and tomato slowly cooked in olive oil with aromatic spices and garnished with pine nuts

Desserts

GREEK YOGURT & APRICOTS

Muscat soaked apricots, vanilla yogurt cream, pistachio powder
(Vegan Menu: To exclude Greek yogurt & apricots dish)

ASSORTMENT OF SORBETS

ZAYTINYA CHEF'S BRUNCH

\$60 per person Available Saturdays and Sundays from 11am to 3pm

1st Round

HOMMUS

purée of chickpeas, garlic, tahini, harissa chili crisp

BABA GHANNOUGE

fire-roasted eggplant, tahini, lemon, garlic, sour cherries, pine nuts

FATTOUSH

tomato, cucumber, red onion, green pepper, radish, pita chips, pomegranate vinegar dressing

2nd Round

FALAFEL

traditional crispy chickpea fritters, turmeric pickles, cherry tomato, tahini

GREEK STYLE OMELETA

hearty greens and herbs lightly bound with egg, garnished with feta

GARIDES ME ANITHO

sautéed shrimp, dill, shallots, mustard, lemon juice

3rd Round

SHAKSHOUKA

José's fried egg in a stew of braised chicken, tomato, onions, sweet peppers

SHISH TAOUK

grilled chicken skewer, sumac, onions, garlic toum, grilled tomatoes

OLIVE OIL PANCAKES

Attiki honey, Kaymak

Desserts

GREEK YOGURT & APRICOTS

Muscat soaked apricots, vanilla yogurt cream, pistachio powder

ISLAK KEK

Turkish soaked chocolate cake, barberries, sweet cheese, labneh espuma, red fruit granita

ZAYTINYA

PRE FIXE BREAKFAST

\$50 per person Available Monday through Sunday until 10am

Fresh brewed coffee or tea and choice of orange, grapefruit, green juice, or Turkish sour cherry and apricot juice.

For the table

MACEDONIA

Chef's selection of seasonal fruit served with fresh mint, lime zest

PASTRY BASKET

Croissant, Pain au chocolat, Blueberry muffin, orange scone

Choice of One

SMOKED SALMON

Served with whipped cream cheese, red onion, caper dill salsa

AVOCADO TOAST

Sourdough bread, crushed tomato, bacon, chives

NOMAD BREAKFAST

Two eggs your way, breakfast potatoes, charred tomatoes, choice of side and bread

MENEMEN

Turkish style scrambled eggs with tomato, feta, olive oil

EGGS BENEDICT

poached eggs, hollandaise, chives

STEEL CUT OATS

with maple syrup, blueberries, dried cranberries and house-made granola

PANCAKES

with Attiki honey and Kaymak

Add on

BREAKFAST POTATOES & RUSTIC TOAST

for the table

\$10 per person

RECEPTION MENU PACKAGE

\$250 per person for 3 hours

\$85 per person for every additional hour

Included **MEZZE STATION**

pita and crunchy vegetables

Choice of 4

HOMMUS | purée of chickpeas, garlic, tahini, harissa chili crisp

HTIPITI | marinated roasted red peppers, feta, thyme

BABA GHANNOUGE | fire-roasted eggplant, tahini, lemon, garlic, sour cherries, pine nuts

TZATZIKI | Greek yogurt with diced cucumbers, dill

LABNEH | Lebanese strained yogurt with Kamā za'atar

TARAMOSALATA | traditional spread of cured carp roe

Add on **\$8 per person for 3 hours**

\$2 per person for every additional hour

TURKISH CHEESE AND PASTIRMA STATION

TURKISH PASTIRMA | traditionally cured loin of beef spiced with cumin, fenugreek and paprika

TURKISH CHEESE | selection of artisanal Turkish cheeses served with accompaniments

Passed Canapes **Choice of 6**

KOFTE KEBABS | grilled ground beef kebab, tomato ezme, roasted walnuts, pickled chilis

SHISH TAOUK KEBABS | grilled chicken skewer, sumac, onions, garlic toum, grilled tomatoes

SOUJOUK PIDE | spicy soujouk sausage, kasar cheese, 65° egg

CHEESE PIDE | Turkish tomato sauce, mozzarella cheese, Greek oregano

BEEF SOUTZOUKAKIA | cumin spiced meatballs in tomato sauce scented with cinnamon, feta, capers

FALAFEL | traditional crispy chickpea fritters, turmeric pickles, cherry tomato, tahini

CAULIFLOWER TIGANITES | herbed tahini, pine nuts, capers, Hawayej spice

MUSHROOM KAPNISTA | smoked mushrooms, dates, roasted walnuts, cumin, labneh

BONE MARROW KIBBEH | beef and bulgur wheat fritters, bone marrow filling, almonds, pine nuts, currants, labneh

GRAPE LEAVES DOLMADES | grape leaves with rice, tomato, fennel, pine nuts, sultanas, served with labneh

RECEPTION MENU PACKAGE

\$250 per person for 3 hours

\$85 per person for every additional hour

Dessert Choice of 2

KAYMAK | pine nut cake, sautéed apricots, apples, grapes, roasted almonds and honey

ISLAK KEK | Turkish soaked chocolate cake, barberries, sweet cheese, labneh espuma, red

GALAKTOBOUREKO | semolina custard, lemon curd, burnt meringue, black olive, preserved

MELOMAKORONA COOKIE | bite sized Greek walnut Christmas cookies

Action Stations Choice of 2

LAMB SHOULDER | (to include chef attendant)
lamb shoulder, smoked and roasted, served with tzatziki, harissa, garlic toum, and gem lettuces

GARIDES ME ANITHO | (to include chef attendant)
sautéed shrimp, dill, shallots, mustard, lemon juice

SEARED HALLOUMI | (to include chef attendant)
sour cherry molasses, pistachio glyko

Add on \$5 per person for 3 hours

\$1 per person for every additional hour

SMOKED CRISPY POTATOES | za'atar, garlic yogurt

GROUPS AND EVENTS

BAR PACKAGES

All packages are subject to change based on seasonality and product availability

Zaytinya Bar Packages required for groups of 13 and more

Beer & Wine \$45 per person for two hours | each additional hour \$15 per person

WHITE | Vidiano - Silva Daskalaki Vorinos, Crete

RED | Chateau Ksara Reserve du Covenant, Bekaa Valley, Lebanon

ROSÉ | Dio Fili, Siatista, Macedonia

SPARKLING | Raventós i Blac Cuvée José, Conca del Riu Noia, Spain

BEER | Rotating Draft Selection

Silver Includes wine, beer, & choice of one speciality cocktail
\$55 per person for two hours | each additional hour \$20 per person

WINE

WHITE | Vidiano - Silva Daskalaki Vorinos, Crete

RED | Chateau Ksara Reserve du Covenant, Bekaa Valley, Lebanon

ROSÉ | Dio Fili, Siatista, Macedonia

SPARKLING | Raventós i Blac Cuvée José, Conca del Riu Noia, Spain

BEER

Rotating Draft Selection

Gold Includes premium shelf spirits, wine, beer, & choice of two specialty cocktails
\$75 per person for two hours | each additional hour \$30 per person

SPIRITS

VODKA | Tito's, Ketel One

GIN | Ford's, Stray Dog, Tanqueray

TEQUILA | Milagro Blanco, Milagro Reposado

WHISKEY | Dewars, Old Forester Rye, Old Forester Bourbon

BRANDY | Pierre Ferran 1840, Metaxa 5 star (Greek Brandy)

CORDIALS | Aperol, St. Germain, Campari

MEDITERRANEAN SPIRITS | Efe Green Raki, Massaya Arak,

Barbayani Ouzo

WINE

WHITE | Vidiano - Silva Daskalaki Vorinos, Crete

RED | Chateau Ksara Reserve du Covenant, Bekaa Valley, Lebanon

ROSÉ | Dio Fili, Siatista, Macedonia

SPARKLING | Raventós i Blac Cuvée José, Conca del Riu Noia, Spain

BEER

Rotating Draft Selection

GROUPS AND EVENTS

BAR PACKAGES

All packages are subject to change based on seasonality and product availability

Zaytinya Bar Packages required for groups of 13 and more

Platinum Includes top shelf spirits, wine, beer, & choice of three specialty cocktails

\$95 per person for two hours | each additional hour \$35 per person

VODKA | Grey Goose, Belvedere

GIN | Hendricks, Votanikon, Roku

TEQUILA | Mijenta Blanco, Mijenta Reposado, Mijenta Anejo

MEZCAL | El Silencio Mezcal

WHISKEY | Knob Creek Rye, Knob Creek Bourbon, Suntory Toki

BRANDY | Pierre Ferrand 1840, Metaxa 5 star (Greek Brandy)

CORDIALS | Aperol, St. Germain, Campari

MEDITERRANEAN SPIRITS | Efe Green Raki, Ksara Arak, Plomari Ouzo

WINE

WHITE | Vidiano - Silva Daskalaki Vorinos, Crete

RED | Chateau Ksara Reserve du Covenant, Bekaa Valley, Lebanon

ROSÉ | Dio Fili, Siatista, Macedonia

SPARKLING | Raventós i Blac Cuvée José, Conca del Riu Noia, Spain

BEER

Rotating Draft Selection

ZAYTINYA SPECIALTY COCKTAIL OPTIONS

ON A SIDECAR TO TANGIER

metaxa, spice blend, orange liqueur, honey, lemon

ZA'ATAR MARGARITA

milagro blanco tequila, lime, orange liqueur, za'atar air

3 PM IN ISTANBUL

vodka, grapefruit, aperol, lavender, mint, tea, vanilla, lime

RAKI LEMONADE

raki, sparkling wine, orange, lemon, Greek honey