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## 1st Round

### MAROULOSALATA

Heirloom lettuces, dill, mizithra cheese, red wine vinegar dressing, nasturtium flower petals

### TZATZIKI

Greek yogurt with diced cucumbers, dill

### HOMMUS

Purée of chickpeas, garlic, tahini

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## 2nd Round

### FALAFEL

Traditional chickpea fritters, tahini sauce

### GARIDES ME ANITHO

Sautéed shrimp, dill, shallots, mustard, lemon juice

### PIYAZ

Imported warm giant beans, kale, oven roasted tomato, garlic

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## 3rd Round

### CRISPY BRUSSELS AFELIA

Brussels sprouts, coriander seed, barberries, garlic yogurt

### SHISH TAOUK

Grilled chicken, sumac onions, grilled tomatoes, garlic toum

### KEFTEDES KAPAMA

Beef and lamb meatballs, feta cheese, rustic tomato sauce, cinnamon, allspice

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## Desserts

### GREEK YOGURT & APRICOTS

Muscat-soaked apricots, vanilla yogurt cream, apricot sorbet, pistachio powder

### TURKISH DELIGHT

Walnut ice cream, yogurt mousse, honey geleé, orange-caramel sauce and caramelized pine nuts

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## Non-Alcoholic Beverages Includes (Excludes house-made sodas)

Sodas / Iced tea / Coffee: regular and decaffeinated

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## 1st Round

### HOMMUS

Purée of chickpeas, garlic, tahini

### BABA GHANNOUGE

Fire-roasted eggplant, tahini, lemon, garlic

### FATTOUSH

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

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## 2nd Round

### MERCIMEK KÖFTESI

Traditional seared red lentil patties, preserved lemon yogurt, pomegranate, lettuce leaves

### BANITJAN BIL LABAN

Crispy eggplant, roasted garlic-yogurt, pistachio, barberries, mint cardamom spice

### GARIDES ME ANITHO

Sautéed shrimp, dill, shallots, mustard, lemon juice

### SHISH TAOUK

Grilled chicken, sumac onions, grilled tomatoes, garlic toum

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## 3rd Round

### CRISPY BRUSSELS AFELIA

Brussels sprouts, coriander seed, barberries, garlic yogurt

### SEARED SKUNA BAY SALMON

Herbed tahini, roasted pine nuts, Persian cucumber, pickled radish, preserved lemon

### KEFTEDES KAPAMA

Beef and lamb meatballs, feta cheese, rustic tomato sauce, cinnamon, allspice

### ADANA KEBAB

Ground Jamison Farm lamb, grilled tomatoes, sumac, harissa pita, pickled chiles

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## Desserts

### TURKISH COFFEE CHOCOLATE

Warm chocolate cake, sea salt, mastiha ice cream and pistachio

### GREEK YOGURT & APRICOTS

Muscat-soaked apricots, vanilla yogurt cream, apricot sorbet, pistachio powder

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Non-Alcoholic Beverages Includes  
(Excludes house-made sodas)

Sodas / Iced tea / Coffee: regular and decaffeinated

Appetizers

FALAFEL  
Traditional chickpea fritters, tahini sauce

MINI SPANAKOPITA  
House made phyllo, spinach, feta cheese

1st Round

HOMMUS  
Purée of chickpeas, garlic, tahini

HTIPITI  
Marinated roasted red peppers, feta, thyme

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

ELIES TIS ELLADAS  
Greek olives marinated in oregano, Greek olive oil

2nd Round

CRISPY BRUSSELS AFELIA  
Brussels sprouts, coriander seed, barberries, garlic yogurt

SHISH TAOUK  
Grilled chicken, sumac onions, grilled tomatoes, garlic toum

SEA SCALLOPS  
Dill yogurt, watermelon, radish, sesame rose spice

OTTOMAN PILAF  
Saffron basmati rice, dates, apricots, almonds, pistachios

3rd Round

SPIT-ROASTED LAMB SHOULDER  
Lightly smoked and spit-roasted

SEARED SKUNA BAY SALMON  
Herbed tahini, roasted pine nuts, Persian cucumber, pickled radish, preserved lemon

PIYAZ  
Imported warm giant beans, kale, oven roasted tomato, garlic

KOLOKITOKEFTEDES  
Zucchini and kefalograviera cheese patties, caper yogurt

Desserts

TURKISH COFFEE CHOCOLATE  
Warm chocolate cake, sea salt, mastiha ice cream and pistachio

TURKISH DELIGHT  
Walnut ice cream, yogurt mousse, honey geleé, orange-caramel sauce and caramelized pine nuts

Non-Alcoholic Beverages Includes  
(Excludes house-made sodas)

Sodas / Iced tea / Coffee: regular and decaffeinated

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1st Round

HOMMUS

Purée of chickpeas, garlic, tahini

TZATZIKI

Greek yogurt with diced cucumbers, dill

MAROULOSALATA

Heirloom lettuces, dill, mizithra cheese, red wine vinegar dressing, nasturtium flower petals

FATTOUSH

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

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2nd Round

KOTOPOULO YOUVETSI

Chicken, orzo, tomato, kefalograviera crust

KEFTEDES KAPAMA

Beef and lamb meatballs, feta cheese, rustic tomato sauce, cinnamon, allspice

GARIDES ME ANITHO

Sautéed shrimp, dill, shallots, mustard, lemon juice

CAULIFLOWER TIGANITES

Tahini, sultanas, capers, pine nuts

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Desserts

GREEK YOGURT & APRICOTS

Muscat-soaked apricots, vanilla yogurt cream, apricot sorbet, pistachio powder

TURKISH DELIGHT

Walnut ice cream, yogurt mousse, honey geleé, orange-caramel sauce and caramelized pine nuts

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Non-Alcoholic Beverages Includes  
(Excludes house-made sodas)

Sodas / Iced tea / Coffee: regular and decaffeinated

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## 1st Round

### BABA GHANNOUGE

Fire-roasted eggplant, tahini, lemon, garlic

### HOMMUS

Purée of chickpeas, garlic, tahini

### FATTOUSH

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

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## 2nd Round

### FALAFEL

Traditional chickpea fritters, tahini sauce

### SHISH TAOUK

Grilled chicken, sumac onions, grilled tomatoes, garlic toum

### OTTOMAN PILAF

Saffron basmati rice, dates, apricots, almonds, pistachios

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## 3rd Round

### CRISPY BRUSSELS AFELIA

Brussels sprouts, coriander seed, barberries, garlic yogurt

### SEARED SKUNA BAY SALMON

Herbed tahini, roasted pine nuts, Persian cucumber, pickled radish, preserved lemon

### ADANA KEBAB

Ground Jamison Farm lamb, grilled tomatoes, sumac, harissa pita, pickled chiles

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## Desserts

### TURKISH COFFEE CHOCOLATE

Warm chocolate cake, sea salt, mastiha ice cream and pistachio

### TURKISH DELIGHT

Walnut ice cream, yogurt mousse, honey geleé, orange-caramel sauce and caramelized pine nuts

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Non-Alcoholic Beverages Includes  
(Excludes house-made sodas)

Sodas / Iced tea / Coffee: regular and decaffeinated

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## 1st Round

### HOMMUS

Purée of chickpeas, garlic, tahini

### TZATZIKI

Greek yogurt with diced cucumbers, dill

### MAROULOSALATA

Heirloom lettuces, dill, mizithra cheese, red wine vinegar dressing, nasturtium flower petals

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## 2nd Round

### SHISH TAOUK

Grilled chicken, sumac onions, grilled tomatoes, garlic toum

### SOUJOUK PIDE

Spicy soujouk sausage, kasar cheese, 65° egg

### GARIDES ME ANITHO

Sautéed shrimp, dill, shallots, mustard, lemon juice

### CAULIFLOWER TIGANITES

Sultanas, capers, pine nuts

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## Desserts

### ASHTA

Traditional Lebanese style French toast, bananas, orange blossom honey

### TURKISH DELIGHT

Walnut ice cream, yogurt mousse, honey geleé, orange-caramel sauce and caramelized pine nuts

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## Non-Alcoholic Beverages Includes (Excludes house-made sodas)

Sodas / Iced tea / Coffee: regular and decaffeinated

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## 1st Round

### HOMMUS

Purée of chickpeas, garlic, tahini

### BABA GHANNOUGE

Fire-roasted eggplant, tahini, lemon, garlic

### FATTOUSH

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

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## 2nd Round

### CRISPY BRUSSELS AFELIA

Brussels sprouts, coriander seed, barberries, garlic yogurt

### MENEMEN

Traditional Turkish soft scrambled eggs with tomato, sweet peppers, marash, and feta

### SHISH TAOUK

Grilled chicken, sumac onions, grilled tomatoes, garlic toum

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## 3rd Round

### FALAFEL

Traditional chickpea fritters, tahini sauce

### SOUJOUK PIDE

Spicy soujouk sausage, kasar cheese, 65° egg

### KEFTEDES KAPAMA

Beef and lamb meatballs, feta cheese, rustic tomato sauce, cinnamon, allspice

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## Desserts

### ASHTA

Traditional Lebanese style French toast, bananas, orange blossom honey

### TURKISH DELIGHT

Walnut ice cream, yogurt mousse, honey geleé, orange-caramel sauce and caramelized pine nuts

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Non-Alcoholic Beverages Includes  
(Excludes house-made sodas)

Sodas / Iced tea / Coffee: regular and decaffeinated

## ZAYTINYA COCKTAIL MENU

Option 1: \$41 per person | Select 4 stationary mezze, 4 passed mezze

Option 2: \$48 per person | Select 6 stationary mezze, 6 passed mezze

### Stationary Mezze (Served with Chips)

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#### HOMMUS

Purée of chickpeas, garlic, tahini

#### LABNEH

Lebanese strained yogurt with zatar

#### BABA GHANNOUGE

Fire-roasted eggplant, tahini, lemon, garlic

#### HTIPITI

Marinated roasted red peppers, feta, thyme

#### TZATZIKI

Yogurt with diced cucumbers, dill

#### TARAMOSALATA

Traditional spread of cured carp roe

#### TABBOULEH

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

#### FATTOUSH

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

#### MAROULOSALATA

Heirloom tomatoes, dill, mizithra cheese, red wine vinegar dressing, nasturtium flower petals

#### ELIES TIS ELLADAS

Greek olives marinated in oregano Greek olive oil

#### CERKEZ TAVUGU

Chilled chicken salad, walnut-cilantro sauce, spiced walnuts, sultanas, lettuce leaves

### Savory Passed Mezze

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#### FALAFEL

Traditional chickpea fritters, tahini sauce

#### MINI SPANAKOPITA

House-made phyllo, spinach, feta cheese

#### KIBBEH

Beef and bulgur wheat fritters, almonds, pinenuts, currants, labneh

#### SHISH TAOUK

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

#### LAMB BAHAR

Spice-rubbed lamb kebab, tabouleh, tahini sauce

#### TURKISH STYLE PASTIRMA

Traditionally cured loin of beef imported from turkey rolled around a salad of radish, apricots and arugula

#### MERCIMEK KÖFTESI

Traditional seared red lentil patties, preserved lemon yogurt, pomegranate, lettuce leaves

#### KEFTEDES KAPAMA

Beef and lamb meatballs, feta cheese, cinnamon, allspice

Option 1: \$41 per person | Select 4 stationary mezze, 4 passed mezze

Option 2: \$48 per person | Select 6 stationary mezze, 6 passed mezze

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 Upgrades
**KIBBEH**

Beef and wheat fritters, almonds, pine nuts, currants, labneh / \$3 per person

**KIBBEH NAYEH**

Lebanese-style beef tartare ground to order, bulgur wheat, radish, mint, pita chips / \$2.50 per person

**GARIDES ME ANITHO**

Sautéed shrimp, dill, shallots, mustard, lemon juice / \$3 per person

**GRAPE-LEAVES DOLMADES**

Grape-leaves with rice, tomato, fennel, pine nuts, sultanas, served with labneh / \$2.50 per person

**LAMB SHOULDER STATION**

Spit-roasted lamb shoulder served with pita, pickled onions, lettuce and tzatziki / \$20 per person

**FALAFEL**

Traditional chickpea fritters, tahini sauce / \$2.50 per person

**MINI SPANAKOPITA**

House-made phyllo, spinach, feta cheese / \$2.50 per person

**CERKEZ TAVUGU**

Traditional Turkish chicken salad, spiced walnuts, sultans, lettuce leaves / \$2.50 per person

**BRONZINO**

Served boneless, Santorini style. Serves 4 guests / \$40 per person

**SPIT-ROASTED LAMB SHOULDER**

Lightly smoked and spit-roasted. Serves 6-12 guests / \$85 per shoulder

**MINI DESSERTS**

Greek Yogurt and Apricots or Turkish Coffee Chocolate Cake / \$4 per person

**COOKIE BAGS (requires 5 days notice)**

Melomakarona- traditional Greek honey walnut cookies / \$4 per person

**JOSÉ ANDRÉS GIFT BAG**

A copy of Jose's Made In Spain and an edible gift wrapped for the occasion / \$40 per person

## Open Bar Options

Only one drink will be served at a time

Doubles and shots are not included in this pricing

Pricing is based on: 2.5 hour minimum for seated events

2 hour minimum for standing receptions

### Open Bar Options

Wines subject to change depending on availability

#### NON-ALCOHOLIC BEVERAGES

Lemonatha, Cucumber Cooler, Ginger Beer, Aegean Sunset, all juices, specialty coffee drinks (espresso, cappuccino, Turkish coffee) & hot teas / \$10 per person

#### HOUSE WINE AND BOTTLED BEER

House selected Mediterranean wine (1 red & 1 white or sparkling wine selection), bottled beer, and Pom Fili / \$25 per person

##### Wine

Sparkling: Perelada Cava, Brut Reserva, Vilafranca Del Penedes, Spain

White: Arcadia Moschofilero, Arcadia, Greece

Red: Arcadia Agiorgitiko, Arcadia, Greece

##### Beer

Almaza Pilsner (Lebanon) & Mythos (Greece)

#### PREMIUM WINE AND BOTTLED BEER

Premium selected Mediterranean wine (1 red & 1 white or sparkling wine selection), bottled beer, and Pom Fili / \$32 per person

##### Wine

Sparkling: Kir-Yianni, Akakies Rosé, Xinomavro, Naoussa, Greece

White: Tetramythos, Malagousia, Petras, Greece

Red: Tetramythos Cabernet Sauvignon, Petras, Greece

##### Beer - Efes

#### HOUSE WINE, BOTTLED BEER AND HOUSE LIQUOR

House selected Mediterranean wine (1 red & 1 white or sparkling wine selection), bottled beer and any house liquor drink (utilizing vodka, rum, gin, tequila, or bourbon) / \$42 per person

##### Wine

Sparkling: Perelada Cava, Brut Reserva, Vilafranca Del Penedes, Spain

White: Arcadia Moschofilero, Arcadia, Greece

Red: Arcadia Agiorgitiko, Arcadia, Greece

##### Beer

Almaza Pilsner (Lebanon) & Mythos (Greece)

##### Liquor:

Vodka - Tito's

Rum - Bacardi Superior

Gin - Beefeater

Tequila - Milagro

Whiskey - Buffalo Trace/Old Overholt

## Open Bar Options

Only one drink will be served at a time

Doubles and shots are not included in this pricing

Pricing is based on: 2.5 hour minimum for seated events

2 hour minimum for standing receptions

### Open Bar Options

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Wines subject to change depending on availability

#### PREMIUM WINE, BEER AND PREMIUM LIQUOR

Sommelier selected premium Mediterranean wine (1 red & 1 white or sparkling wine selection), bottled and draft beer, and any premium cordial or liquor drink (utilizing vodka, rum, gin, tequila, or bourbon) / \$50 per person

##### Wine

Sparkling: Kir-Yianni, Akakies Rosé, Xinomavro, Naoussa, Greece

White: Tetramythos, Malagousia, Petras, Greece

Red: Tetramythos Cabernet Sauvignon, Petras, Greece

Beer - Efes

##### Liquor:

Vodka - Grey Goose

Rum - Barbancourt 3 star

Gin - Hendrick's

Tequila - Tequila 123 Blanco

Whiskey - Bulleit Bourbon/Rye

#### ARTISANAL COCKTAIL AND PREMIUM LIQUOR PACKAGE

Sommelier selected premium Mediterranean wine (1 red & 1 white or sparkling wine selection), bottled and draft beer, and any premium cordial or liquor drink (utilizing vodka, rum, gin, tequila, or bourbon) plus choice of two signature cocktails (options vary by season) / \$65 per person

##### Wine

Sparkling: Kir-Yianni, Akakies Rosé, Xinomavro, Naoussa, Greece

White: Tetramythos, Malagousia, Petras, Greece

Red: Tetramythos Cabernet Sauvignon, Petras, Greece

Beer - Efes

##### Liquor:

Vodka - Grey Goose

Rum - Barbancourt 3 star

Gin - Hendrick's

Tequila - Tequila 123 Blanco

Whiskey - Bulleit Bourbon/Rye

#### SPARKLING WINE TOAST

A delicious glass of sparkling wine for your guests; as a welcome gesture or to toast for any celebration / \$8 per person

Sparkling: Perelada Cava

#### SPECIALTY COCKTAIL

Add one of our specialty cocktails to your bar package

Starts at \$12 per person (varies based on the cocktail)