



Zaytinya Menu

Dinner Menu #1
\$42 per person

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

2nd ROUND

FALAFEL

Traditional chickpea fritters, tahini sauce

GARIDES ME ANITHO

Sauteed shrimp, dill, shallots, mustard, lemon juice

PIYAZ

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

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

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

NON-ALCOHOLIC BEVERAGES INCLUDES (Excludes house-made sodas)

Sodas

Iced tea

Coffee: regular and decaffeinated

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

2nd ROUND

MERCIMEK KÖFTESI

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

BANTIJAN BIL LABAN

Crispy eggplant, roasted garlic-yogurt sauce

GARIDES ME ANITHO

Sautéed shrimp, dill, shallots, mustard, lemon juice

SHISH TAOUK

Grilled chicken, sumac onions, grilled tomatoes, garlic toum

3rd ROUND

CRISPY BRUSSELS AFELIA

Brussels sprouts, coriander seed, barberries, garlic yogurt

SEARED SKUNA BAY SALMON

Chermoula, preserved lemon sauce

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

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

NON-ALCOHOLIC BEVERAGES INCLUDED (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

Puree 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, cucumber, sesame rose spice

OTTOMAN PILAF

Saffron rice, dates, pistachios

3rd Round

SPIT-ROASTED LAMB SHOULDER

Lightly smoked and spit-roasted

SEARED SKUNA BAY SALMON

Chermoula, preserved lemon sauce

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 INCLUDED (Excludes house-made sodas)

Sodas

Iced tea

Coffee: regular and decaffeinated

Lunch Menu #1
\$25 per person
Available Monday –Sunday
until 2:30 PM

1st ROUND

HOMMUS

Puree 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

2nd ROUND

KOTOPOULO YOUNVETSI

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

Sultanas, capers, pine nuts

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

NON-ALCOHOLIC BEVERAGES INCLUDED (Excludes house-made sodas)

Sodas

Iced tea

Coffee: regular and decaffeinated

Lunch Menu #2
\$30 per person
Available Monday –Sunday
until 2:30 PM

1st ROUND

BABA GHANNOUGE

Fire-roasted eggplant, tahini, lemon, garlic

HOMMUS

Puree of chickpeas, garlic, tahini

FATTOUSH

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

2nd ROUND

FALAFEL

Traditional chickpea fritters, tahini sauce

SHISH TAOUK

Grilled chicken, sumac onions, grilled tomatoes, garlic toum

OTTOMAN PILAF

Saffron rice, dates, pistachios

3rd ROUND

CRISPY BRUSSELS AFELIA

Brussels sprouts, coriander seed, barberries, garlic yogurt

SEARED SKUNA BAY SALMON

Chermoula, preserved lemon sauce

ADANA KEBAB

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

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 INCLUDED (Excludes house-made sodas)

Sodas

Iced tea

Coffee: regular and decaffeinated

Brunch Menu #1
\$25 per person
Available Saturday and
Sunday until 3:00 pm

1st ROUND

HOMMUS

Puree of chickpeas, garlic, tahini

TZATZIKI

Greek yogurt with diced cucumbers, dill

MAROULOSALATA

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

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

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

NON-ALCOHOLIC BEVERAGES INCLUDED (Excludes house-made sodas)

Sodas

Iced tea

Coffee: regular and decaffeinated

Brunch Menu #2
\$30 per person
Available Saturday and
Sunday until 3:00 pm

1st ROUND

HOMMUS

Puree 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

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

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

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

NON-ALCOHOLIC BEVERAGES INCLUDED (Excludes house-made sodas)

Sodas

Iced tea

Coffee: regular and decaffeinated

Cocktail Menu
Option 1: \$41 per person
Option 2: \$48 per person

Select 4 stationary mezze, 4 passed mezze

Select 6 stationary mezze, 6 passed mezze

Both packages include soda, iced tea, regular and decaf coffee
Excludes house-made sodas

**STATIONARY MEZZE
(SERVED WITH LAVASH CHIPS)**

HOMMUS

Puree of chickpeas, garlic and tahini

LABNEH

Lebanese strained yogurt with za'atar

BABA GHANNOUGE

Fire-roasted eggplant, tahini, lemon, garlic

HTIPITI

Marinated roasted red peppers, feta, thyme

TZATZIKI

Yogurt with diced cucumbers, dill

TABOULEH

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

SAVORY PASSED MEZZE

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 tomatoes

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

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

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, endive leaves
2.50 per person

SPIT-ROASTED LAMB SHOULDER

Lightly smoked and spit-roasted
serves 6-12 guests
85 per shoulder

LAMB SHOULDER STATION

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

BRONZINO

Served boneless, Santorini style
Serves 4 guests
40 per person

MINI DESSERTS

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

COOKIE BAGS

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 a 2.5 hour minimum event
Wines subject to change depending on availability

NON-ALCOHOLIC BEVERAGES

Juices, specialty coffee drinks (espresso, cappuccino, Turkish coffee),
hot tea, Lemonatha
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- Peralada 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/ Gavalas Assyrtiko, Santorini 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- Peralada 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- Svedka
Rum- Atlantico
Gin- Damrak
Tequila-Lunazul
Bourbon- Old Overholt Rye/ 4 Roses

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/ Gavalas Assyrtiko, Santorini Greece

Red- Tetramythos Cabernet Sauvignon, Petras, Greece

Beer: Efes

Liquor:

Vodka- Titos

Rum- Pyrat

Gin- Hendrick's

Tequila- Milagro

Bourbon- Makers Mark/ 4 Rose

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/ Gavalas Assyrtiko, Santorini Greece

Red- Tetramythos Cabernet Sauvignon, Petras, Greece

Beer: Efes

Liquor:

Vodka- Grey Goose

Rum- Appleton Estate

Gin- Hendricks

Tequila- Patron

Bourbon- Bulleit

Scotch – Monkey Shoulder

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: Parelada

SPECIALTY COCKTAIL

Add one of our specialty cocktails to your bar package
Starts at \$12 per person (*varies based on the cocktail*)