

---

## 1st Round

### MAROULOSALATA

heirloom lettuces, herbs, pickled onions, Greek vinaigrette

### TZATZIKI

Greek yogurt with diced cucumbers, dill

### HOMMUS

purée of chickpeas, garlic, tahini

---

## 2nd Round

### FALAFEL

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

### GARIDES ME ANITHOS

sautéed shrimp, dill, shallots, mustard, lemon juice

### SPANAKORIZO

Greek rice pilaf with wilted spinach, melted leeks, dill, feta

---

## 3rd Round

### CRISPY BRUSSELS AFELIA

brussels sprouts, coriander seed, barberries, garlic yogurt

### SHISH TAOUK

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

### BEEF SOUTZOUKAKIA

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

---

## Desserts

### GREEK YOGURT & APRICOTS

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

### TURKISH COFFEE CHOCOLATE CAKE

molten center Valrhona chocolate cake, roasted pistachio, mastic ice cream, chocolate pearls

---

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

Iced tea / Coffee: regular and decaffeinated

Appetizers

FALAFEL

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

TURKISH STYLE PASTIRMA

traditionally cured loin of beef with local seasonal fruit, baby arugula and roasted pine nuts

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

OLIVE OREKTIKA

Greek olives marinated with coriander seed and lemon, tumeric pickles, smoked walnuts

2nd Round

CRISPY BRUSSELS AFELIA

brussels sprouts, coriander seed, barberries, garlic yogurt

SHISH TAOUK

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

GARIDES ME ANITHO

sautéed shrimp, dill, shallots, mustard, lemon juice

3rd Round

THE LAMB SHOULDER

Virginia lamb shoulder rubbed with Greek oregano and spices then slowly smoked over cherry wood. Sauced with the roasting juices and ladolemono then sprinkled with sea salt and dill. Served with red fresno pepper harissa, garlic toum, tzatziki and lettuce leaves

GRILLED NEW YORK STEELHEAD

mild, firm, and lean fish sustainably raised by Hudson Fisheries, served with urfa roasted tomatoes and tahini sauce

MUSHROOM KAPNISTÁ

smoked mushrooms, dates, roasted walnuts, cumin, labneh

SPANAKORIZO

Greek rice pilaf with wilted spinach, melted leeks, dill, feta

Desserts

GREEK YOGURT & APRICOTS

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

TURKISH COFFEE CHOCOLATE CAKE

molten center Valrhona chocolate cake, roasted pistachio, mastic ice cream, chocolate pearls

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

Iced tea / Coffee: regular and decaffeinated

---

1st Round HOMMUS

Purée of chickpeas, garlic, tahini

TZATZIKI

Greek yogurt with diced cucumbers, dill

MAROULOSALATA

heirloom lettuces, herbs, pickled onions, Greek vinaigrette

FATTOUSH

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

---

2nd Round CHICKEN YOUVETSI

chicken braised with tomato and cinnamon, kefalograviera cheese, kritharaki pasta

BEEF SOUTZOUKAKIA

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

GARIDES ME ANITHO

sautéed shrimp, dill, shallots, mustard, lemon juice

CAULIFLOWER TIGANITES

tahini, preserved lemon, pine nuts, capers, golden spice vinaigrette

---

Desserts GREEK YOGURT & APRICOTS

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

TURKISH COFFEE CHOCOLATE CAKE

molten center Valrhona chocolate cake, roasted pistachio, mastic ice cream, chocolate pearls

---

Non-Alcoholic Beverages Includes Iced tea / Coffee: regular and decaffeinated  
(Excludes bottled and house-made sodas)

---

### 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

---

### 2nd Round

#### FALAFEL

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

#### SHISH TAOUK

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

#### SPANAKORIZO

Greek rice pilaf with wilted spinach, melted leeks, dill, feta

---

### 3rd Round

#### CRISPY BRUSSELS AFELIA

brussels sprouts, coriander seed, barberries, garlic yogurt

#### GARIDES ME ANITHOS

sautéed shrimp, dill, shallots, mustard, lemon juice

#### ADANA KEBAB

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

---

### Desserts

#### GREEK YOGURT & APRICOTS

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

#### TURKISH COFFEE CHOCOLATE CAKE

molten center Valrhona chocolate cake, roasted pistachio, mastic ice cream, chocolate pearls

---

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

Iced tea / Coffee: regular and decaffeinated

---

## 1st Round

### HOMMUS

purée of chickpeas, garlic, tahini

### TZATZIKI

Greek yogurt with diced cucumbers, dill

### MAROULOSALATA

heirloom lettuces, herbs, pickled onions, Greek vinaigrette

---

## 2nd Round

### SHISH TAOUK

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

### SOUJOUK PIDE

spicy soujouk sausage, kasar cheese, 65° egg

### GARIDES ME ANITHO

sautéed shrimp, dill, shallots, mustard, lemon juice

### CAULIFLOWER TIGANITES

tahini, preserved lemon, pine nuts, capers, golden spice vinaigrette

---

## Desserts

### ASHTA

french toast the Lebanese way scented with orange blossom water and served with Attiki honey, local fruit from the Penn Quarter Farmer's market and fresh mint

### GREEK YOGURT & APRICOTS

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

---

Non-Alcoholic Beverages Includes  
(Excludes bottled and house-made 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

### CRISPY BRUSSELS AFELIA

brussels sprouts, coriander seed, barberries, garlic yogurt

### CHICKEN SHAKSHOUKA

braised chicken in a sweet pepper and tomato stew spiced with harissa and preserved lemon and served with a soft poached egg

### SHISH TAOUK

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

---

## 3rd Round

### FALAFEL

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

### SOUJOUK PIDE

spicy soujouk sausage, kasar cheese, 65° egg

### BEEF SOUTZOUKAKIA

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

---

## Desserts

### ASHTA

french toast the Lebanese way scented with orange blossom water and served with Attiki honey, local fruit from the Penn Quarter Farmer's market and fresh mint

### GREEK YOGURT & APRICOTS

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

---

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

Iced tea / Coffee: regular and decaffeinated

## ZAYTINYA COCKTAIL MENU

Option 1: \$42 per person | Select 4 stationary mezze, 4 passed mezze

Option 2: \$50 per person | Select 6 stationary mezze, 6 passed mezze

### Stationary Mezze (Served with Chips)

---

#### 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

#### FATTOUSH

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

#### OLIVE OREKTIKA

Greek olives marinated with coriander seed and lemon, tumeric pickles, smoked walnuts

#### MAROULOSALATA

heirloom lettuces, herbs, pickled onions, Greek vinaigrette

### Savory Passed Mezze

---

#### FALAFEL

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

#### SHISH TAOUK

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

#### LAMB BAHARAT

spiced rubbed lamb leg kebab, tabbouleh, charred tomatoes, tahini sauce

#### TURKISH STYLE PASTIRMA

traditionally cured loin of beef with local seasonal fruit, baby arugula and roasted pine nuts

#### BEEF SOUTZOUKAKIA

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

#### GRAPE-LEAVES DOLMADES

Grape-leaves with rice, tomato, fennel, pine nuts, sultanas, served with labneh

#### CHARRED EGGPLANT PIDE

kasar cheese, onions and peppers cooked slowly in olive oil, finished with pomegranate molasses

#### HALLOUMI PIDE

Turkish tomato sauce, mozzarella cheese, Halloumi cheese, chives

#### PEPPER AND PASTIRMA PIDE

Turkish tomato sauce, piquillo peppers, cured and spiced dry cured beef loin

## ZAYTINYA COCKTAIL MENU CONT.

Option 1: \$42 per person | Select 4 stationary mezze, 4 passed mezze

Option 2: \$50 per person | Select 6 stationary mezze, 6 passed mezze

---

### Upgrades

#### 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 crispy chickpea fritters, turmeric pickles, cherry tomato, tahini / \$2.50 per person

#### SPIT-ROASTED LAMB SHOULDER

lightly smoked and spit-roasted. Serves 6-8 guests / \$85 per shoulder

#### MINI DESSERTS

Greek Yogurt and Apricots / \$4 per person

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

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

# ZAYTINYA COCKTAIL MENU

## 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 hour minimum for seated lunch events

2.5 hour minimum for seated dinner events

2 hour minimum for standing receptions

### Open Bar Options

Wines subject to change depending on availability

#### HOUSE WINE AND BOTTLED BEER

House selected Mediterranean wine (1 red, 1 white, 1 rosé, & 1 sparkling wine selection), bottled beer, and Pom Fili

Lunch: \$25 per person / Dinner: \$30 per person

Wine:

Sparkling: Marfil, Brut Cava, Penedes, Spain

White: Strofilia, White Dot, Moschofilero/Malagousia, Peloponnese, Greece

Rosé: Stofilia, Crazy Bird, Agiorgitiko, Peloponnese, Greece

Red: Strofilia, Mountian Fish, Agiorgitiko, Peloponnese, Greece

Beer: Efes Pilsner (Turkey)

#### PREMIUM WINE AND BOTTLED BEER

Premium sommelier selected Mediterranean wine (1 red, 1 white, 1 rosé, & 1 sparkling wine selection), bottled beer, and Pom Fili

Lunch: \$30 per person / Dinner: \$40 per person

Wine:

Sparkling: Raventós i Blanc, Cuvée José, Conca del Riu Anoia, Spain

White: Sokos, Savvatiano, Attica, Greece

Rosé: Dio Fili, Xinomavro, Siatista, Greece

Red: Chateau Ksara, Reserve du Couvent, Cabernet Sauvignon/Syrah/Cabernet Franc, Bekaa Valley, Lebanon

Beer: Efes Pilsner (Turkey)

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

House selected Mediterranean wine (1 red, 1 white, 1 rosé, & 1 sparkling wine selection), bottled beer Pom Fili, and any house liquor drink (utilizing vodka, rum, gin, tequila, or bourbon)

Lunch: \$40 per person / Dinner: \$50 per person

Wine:

Sparkling: Marfil, Brut Cava, Penedes, Spain

White: Strofilia, White Dot, Moschofilero/Malagousia, Peloponnese, Greece

Rosé: Stofilia, Crazy Bird, Agiorgitiko, Peloponnese, Greece

Red: Strofilia, Mountian Fish, Agiorgitiko, Peloponnese, Greece

Beer: Efes Pilsner (Turkey)

Liquor:

Vodka - Reyka

Rum - Bacardi

Gin - Bombay

Tequila - Milagro

Whiskey - Buffalo Trace/Old Overholt

## ZAYTINYA COCKTAIL MENU

### 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 hour minimum for seated lunch events

2.5 hour minimum for seated dinner events

2 hour minimum for standing receptions

#### Open Bar Options

Wines subject to change  
depending on availability

#### PREMIUM WINE, BEER AND PREMIUM LIQUOR

Premium sommelier selected Mediterranean wine (1 red, 1 white, 1 rosé, & 1 sparkling wine selection), bottled beer, and Pom Fili, and any premium cordial or liquor drink (utilizing vodka, rum, gin, tequila, or bourbon)

Lunch: \$50 per person / Dinner: \$60 per person

#### Wine:

Sparkling: Raventós i Blanc, Cuvée José, Conca del Riu Anoia, Spain

White: Sokos, Savvatiano, Attica, Greece

Rosé: Dio Fili, Xinomavro, Siatista, Greece

Red: Chateau Ksara, Reserve du Couvent, Cabernet Sauvignon/Syrah/Cabernet Franc, Bekaa Valley, Lebanon

Beer: Efes Pilsner (Turkey)

#### Liquor:

Vodka - Grey Goose

Rum - Bacardi

Gin - Hendrick's

Tequila - Don Julio Blanco

Whiskey - Bulleit Bourbon/Rye

#### ARTISANAL COCKTAIL AND PREMIUM LIQUOR PACKAGE

Premium sommelier selected Mediterranean wine (1 red, 1 white, 1 rosé, & 1 sparkling wine selection), bottled beer, and Pom Fili, and any premium cordial or liquor drink (utilizing vodka, rum, gin, tequila, or bourbon) plus choice of two signature cocktails (options vary by season).

Lunch: \$60 per person / Dinner: \$75 per person

#### Wine:

Sparkling: Raventós i Blanc, Cuvée José, Conca del Riu Anoia, Spain

White: Sokos, Savvatiano, Attica, Greece

Rosé: Dio Fili, Xinomavro, Siatista, Greece

Red: Chateau Ksara, Reserve du Couvent, Cabernet Sauvignon/Syrah/Cabernet Franc, Bekaa Valley, Lebanon

Beer: Efes Pilsner (Turkey)

#### Liquor:

Vodka - Grey Goose

Rum - Bacardi

Gin - Hendrick's

Tequila - Don Julio Blanco

Whiskey - Bulleit Bourbon/Rye

## ZAYTINYA COCKTAIL MENU

### Bar Add-On Options

Only one drink will be served at a time

Doubles and shots are not included in this pricing

Pricing is based on: 2 hour minimum for seated lunch events

2.5 hour minimum for seated dinner events

2 hour minimum for standing receptions

---

### Open Bar Options

#### NON-ALCOHOLIC BEVERAGES

Bottled Soda, Lemonatha, Cucumber-Mint Cooler, Aegean Sunset, all juices, specialty coffee drinks (espresso, cappuccino, Turkish coffee) & hot teas

Lunch: \$15 per person / Dinner: \$15 per person

#### BOOZY BRUNCH

(available until 3:00pm Saturday & Sunday only)

Unlimited Mimosas

Brunch: \$30 per person

#### SPECIALTY COCKTAIL

Add one of our specialty cocktails for your guests; as a welcome gesture or to toast for any celebration.

\$12-\$16 per person (varies based on the cocktail)

#### SPARKLING WINE TOAST

A delicious glass of sparkling wine for your guests; as a welcome gesture or to toast for any celebration.

Sparkling: Marfil, Brut Cava, Penedes, Spain

\$8 per person