
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

Sautéed 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

KOLOKITOKEFTEDES

Zucchini and kefalograviera cheese patties, caper yogurt

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

3rd Round

CRISPY BRUSSELS AFELIA

Brussels sprouts, coriander seed, barberries, garlic yogurt

SEARED 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

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 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, apple, radish, sesame rose spice

KOLOKITOKEFTEDES
Zucchini and kefalograviera cheese patties, caper yogurt

3rd Round

SPIT-ROASTED LAMB SHOULDER
Lightly smoked and spit-roasted

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

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

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

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

Appetizers

MINI SPANAKOPITA

House made phyllo, spinach, feta cheese

GRAPE-LEAVES DOLMADES

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

SALMON CRUDO

Potato skordalia, almonds, celery, crispy potato, dill

1st Round

HOMMUS MA LAHM

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

LBLT

House-smoked lamb bacon, sun-dried tomato tzatziki, pita chips, lettuce leaves

2nd Round

CRISPY BRUSSELS AFELIA

Brussels sprouts, coriander seed, barberries, garlic yogurt

SHISH TAOUK

Grilled chicken, sumac onions, grilled tomatoes, garlic toum

OCTOPUS SANTORINI

Grilled Mediterranean octopus, marinated onions, capers, yellow split pea purée

FALAFEL

Traditional chickpea fritters, tahini sauce

3rd Round

KNISA LAMB CHOPS

Grilled lamb rib chops, smoked yogurt tzatziki, caper-dill saltsa

GARIDES ME ANITHO

sautéed shrimp, dill, shallots, mustard, lemon juice

MUSHROOM BAHARAT

Seasonal mushrooms, golden baharat spiced tahini, warm dates, roasted walnuts

OTTOMAN PILAF

Saffron basmati rice, dates, apricots, almonds, pistachios

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

ARTISANAL CHEESE PIKILIA

Chef's selection of four cheeses

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

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, 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 YUUVETSI

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

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

ZAYTINYA LUNCH MENU

Package #2 | \$32 per person

Available Monday – Sunday until 2:30 PM

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 chickpea fritters, tahini sauce

SHISH TAOUK

Grilled chicken, sumac onions, grilled tomatoes, garlic toum

OTTOMAN PILAF

Saffron basmati rice, dates, apricots, almonds, pistachios

3rd Round

CRISPY BRUSSELS AFELIA

Brussels sprouts, coriander seed, barberries, garlic yogurt

SEARED 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

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

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

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 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

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 Includes
(Excludes house-made sodas)

Sodas / Iced tea / Coffee: regular and decaffeinated

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

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**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

KOLOKITOKEFTEDES

Zucchini and kefalograviera cheese patties, caper yogurt

KEFTEDES KAPAMA

Beef and lamb meatballs, feta cheese, cinnamon, allspice

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

KIBBEH

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

KIBBEH NAYEH

Grass-fed Randall Linebacks ruby veal from Chapel Hill Farm in a Lebanese-style tartare ground to order, bulgur wheat, radish, pita chips, lettuce leaves / \$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, picked onions, lettuce and tzatziki / \$15 per person

*Requires an additional labor rate of \$20/hour with a \$75 minimum labor charge.

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 Delight / \$4 per person

COOKIE BAGS (requires 5 days notice)

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

JOSÉ ANDRÉS GIFT BAG (*item does not apply towards F&B)

A copy of Jose's Made In Spain and an edible gift wrapped for the occasion / \$48 per person

Requires at least two week's notice. No refunds.

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 or sparkling wine selection), bottled beer, and Pom Fili

Lunch: \$22 per person / Dinner: \$26 per person

Wine:

Sparkling: Segura Viudas, Brut Reserva, Vilafranca Del Penedes, Spain

White: Arcadia Moschofilero, Arcadia, Greece

Red: Arcadia Agiorgitiko, Arcadia, Greece

Beer: Almaza Pilsner (Lebanon) & Mythos Lager (Greece)

PREMIUM WINE AND BOTTLED BEER

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

Lunch: \$28 per person / Dinner: \$34 per person

Wine:

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

White: Tetramythos, Malagousia, Petras, Greece

Red: Tetramythos, Cabernet Sauvignon, Petras, Greece

Other options and wine upgrades are available in our Premium Packages: Schedule a call with our Sommelier! They'll chat with you about our unique Mediterranean wines and hand-select the perfect bottles that suit your preferences!

Beer: Efes Pilsner (Turkey)

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)

Lunch: \$34 per person / Dinner: \$44 per person

Wine

Sparkling: Segura Viudas, Brut Reserva, Vilafranca Del Penedes, Spain

White: Arcadia Moschofilero, Arcadia, Greece

Red: Arcadia Agiorgitiko, Arcadia, Greece

Beer: Almaza Pilsner (Lebanon) & Mythos Lager (Greece)

Liquor:

Vodka - Reyka

Rum - Bacardi 8

Gin - Damrak

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

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)

Lunch: \$42 per person / Dinner: \$52 per person

Wine:

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

White: Tetramythos, Malagousia, Petras, Greece

Red: Tetramythos, Cabernet Sauvignon, Petras, Greece

Other options and wine upgrades are available in our Premium Packages: Schedule a call with our Sommelier! They'll chat with you about our unique Mediterranean wines and hand-select the perfect bottles that suit your preferences!

Beer: Efes Pilsner (Turkey)

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).

Lunch: \$54 per person / Dinner: \$68 per person

Wine:

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

White: Tetramythos, Malagousia, Petras, Greece

Red: Tetramythos, Cabernet Sauvignon, Petras, Greece

Other options and wine upgrades are available in our Premium Packages: Schedule a call with our Sommelier! They'll chat with you about our unique Mediterranean wines and hand-select the perfect bottles that suit your preferences!

Beer: Efes Pilsner (Turkey)

Liquor:

Vodka - Grey Goose

Rum - Barbancourt 3 star

Gin - Hendrick's

Tequila - Tequila 123 Blanco

Whiskey - Bulleit Bourbon/Rye

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 NON-ALCOHOLIC BEVERAGES

Lemonatha, Cucumber Cooler, Ginger Beer, Aegean Sunset, all juices, specialty coffee drinks (espresso, cappuccino, Turkish coffee) & hot teas

Lunch: \$12 per person / Dinner: \$12 per person

BOOZY BRUNCH

(available until 2:30pm Saturday & Sunday only)

Unlimited Mimosa's and Bloody Mary's

Brunch: \$26 per person

CUSTOM COCKTAIL

Have our team create a custom cocktail especially for your occasion. Pick your favorite spirit, and a couple of your favorite flavors and aromas, and our team will shake up your personalized libation. You even get to name it!

\$16 per person and up

Requires at least two week's notice.

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)

MINI COCKTAIL

A mini way to make a grand gesture!

Oregano Smash: Reyka vodka, oregano, lemon, sugar

\$5 per person

SPARKLING WINE TOAST

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

Sparkling: Perelada Cava

\$8 per person