## ZAYTINYA BANQUET DINNER MENU

**Package #1 | $44 per person**

<table>
<thead>
<tr>
<th>1st Round</th>
<th>MAROULOSALATA</th>
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<tbody>
<tr>
<td></td>
<td>Heirloom lettuces, dill, mizithra cheese, red wine vinegar dressing, nasturtium flower petals</td>
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</tbody>
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<table>
<thead>
<tr>
<th>1st Round</th>
<th>TZATZIKI</th>
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<tbody>
<tr>
<td></td>
<td>Greek yogurt with diced cucumbers, dill</td>
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<table>
<thead>
<tr>
<th>1st Round</th>
<th>HOMMUS</th>
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<tbody>
<tr>
<td></td>
<td>Purée of chickpeas, garlic, tahini</td>
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<thead>
<tr>
<th>2nd Round</th>
<th>FALAFEL</th>
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<tbody>
<tr>
<td></td>
<td>Traditional chickpea fritters, tahini sauce</td>
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<table>
<thead>
<tr>
<th>2nd Round</th>
<th>GARIDES ME ANITHO</th>
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<tbody>
<tr>
<td></td>
<td>Sautéed shrimp, dill, shallots, mustard, lemon juice</td>
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<thead>
<tr>
<th>2nd Round</th>
<th>PIYAZ</th>
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<tbody>
<tr>
<td></td>
<td>Imported warm giant beans, kale, oven roasted tomato, garlic</td>
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<thead>
<tr>
<th>3rd Round</th>
<th>CRISPY BRUSSELS AFELIA</th>
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<tbody>
<tr>
<td></td>
<td>Brussels sprouts, coriander seed, barberries, garlic yogurt</td>
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<thead>
<tr>
<th>3rd Round</th>
<th>SHISH TAOUK</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>Grilled chicken, sumac onions, grilled tomatoes, garlic toum</td>
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<tr>
<th>3rd Round</th>
<th>KEFTEDES KAPAMA</th>
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<tbody>
<tr>
<td></td>
<td>Beef and lamb meatballs, feta cheese, rustic tomato sauce, cinnamon, allspice</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Desserts</th>
<th>GREEK YOGURT &amp; APRICOTS</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Muscat-soaked apricots, vanilla yogurt cream, apricot sorbet, pistachio powder</td>
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</tbody>
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<table>
<thead>
<tr>
<th>Desserts</th>
<th>TURKISH DELIGHT</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>Walnut ice cream, yogurt mousse, honey geleé, orange-caramel sauce and caramelized pine nuts</td>
</tr>
</tbody>
</table>

### 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
ZAYTINYA’S CHEF EXPERIENCE MENU
Package #3   |   $65 per person

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

FATTOUH
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
ZAYTINYA’S PREMIUM EXPERIENCE MENU
Package #4 | $85 per person

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 salsa

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
Zaytinya Lunch Menu
Package #1 | $26 per person
Available Monday–Sunday until 2:30 PM

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

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

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

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
ZAYTINYA BRUNCH MENU
Package #1 | $26 per person
Available Saturday and Sunday until 3:00 pm

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
ZAYTINYA BRUNCH MENU

Package #2 | $32 per person
Available Saturday and Sunday until 3:00 pm

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
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

**JOSE 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

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

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
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

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