



www.zaytinya.com 701 9th ST NW Washington DC 20001

www.thinkfoodgroup.com



THE CONCEPT/SERVICE:

The atmosphere and menu of Zaytinya are based on the spirit and cuisine of the Eastern Mediterranean, especially Greece, Turkey and Lebanon. Award-winning celebrity chef José Andrés starts with traditional flavors of the region, but employs modern cooking techniques and his signature creative finesse to create a unique dining experience. Dishes are served in the style of “mezze,” ***small plates designed to be shared***. Each dish from your selected menu will be served in ***multiple small portions***, ensuring that each guest enjoys ample food and a terrific variety, all in a dynamic dining atmosphere evoking the Mediterranean coastline.

JOSÉ ANDRÉS:

Often called Spain’s unofficial ambassador to the United States, Jose Andres is the host and executive Producer of the hit PBS culinary series, “Made in Spain”, and the author of the companion cookbook. Drawing on his unrivalled expertise, Jose takes viewers and readers on a gastronomic and cultural tour of Spain. Termed the “boy wonder of culinary Washington” by the New York Times, Jose as an internationally recognized culinary innovator know for bringing both traditional and avant garde Spanish fare to America. He has received a list awards from Bravo Network and is a winner on Food Network’s “Iron Chef America” and has appeared judging on Bravo’s “Top Chef” series.

HOW TO RESERVE:

Contact your coordinator by email or phone to move forward with the reservation. To confirm, a credit card will also be needed with minimal paperwork. Emailing events@thinkfoodgroup.com or calling 202-638-0202 are the easiest ways to confirm. All dates and times are subject to availability until confirmed with a credit card/contract. All parties are confirmed on a first come, first served basis.

WEBSITE and PHOTOS:

<http://www.zaytinya.com/>

<http://www.zaytinya.com/index.php/about/photos>

PRESS:

- ❖ Zaytinya “Upscale Casual Restaurant of the Year” nominee, the Restaurant Association of Metropolitan Washington, 2009, 2010
- ❖ The *Washington Post* Best Bets [Best Outdoor Seating](#)
- ❖ *Washingtonian* magazine’s 100 Very Best Restaurants, 2006, 2007, 2008, 2009, 2010
- ❖ The *Washington Post* Dining Guide, 2006, 2009
- ❖ #2 in ZAGAT’s most popular restaurants in Washington, DC, 2009 “Magically blending both scene and substance”
- ❖ *Wine Spectator* Award of Excellence, 2004
- ❖ *Conde Nast Traveler* magazine “Top 75 New Restaurants in the World” 2003
- ❖ *Food & Wine* magazine “Where to go Next: The Year’s 10 Best Openings,” 2003
- ❖ James Beard Foundation “Best New Restaurant” Nominee, 2003

DINNER MENU #1

41 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

puree of chickpeas, garlic, tahini

2ND ROUND

FALAFEL

traditional chickpea fritters, tahini sauce

SKUNA BAY SALMON

Samke Harra-style with coriander, cardamom, pickled Lebanese chili oil, pine nuts and tahini sauce

GARIDES ME ANITHO

sautéed shrimp, dill, shallots, mustard, lemon juice

3RD ROUND

PIYAZ

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

SHISH TAOUK

grilled chicken, sumac, onions, grilled tomatoes, garlic tuom

KEFTEDES KAPAMA

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

DESSERTS

TURKISH COFFEE CHOCOLATE

warm chocolate cake, bittersweet chocolate flan, and cardamom espuma finished with espresso syrup

TURKISH DELIGHT

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

NON-ALCOHOLIC BEVERAGES INCLUDED

sodas

iced tea

coffee: regular and decaffeinated

DINNER MENU #2

48 per person

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

2ND ROUND

HAVUC KOFTESI

carrot, apricot and pine nut fritters, pistachio sauce

ROASTED CAULIFLOWER

sultans, caper berries, pine nuts

GARIDES ME ANITHO

sautéed shrimp, dill, shallots, mustard, lemon juice

SKUNA BAY SALMON

Samke Harra-style with coriander, cardamom, pickled Lebanese chili oil, pine nuts and tahini sauce

3RD ROUND

CRISPY BRUSSELS AFELIA

brussels sprouts, coriander seed, barberries, garlic yogurt

SHISH TAOUK

grilled chicken, sumac, onions, grilled tomatoes, garlic tuom

KEFTEDES KAPAMA

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

MOSHARI SOUVLAKI

grilled grass-fed veal breast, butter lettuce, lemon, tzatziki

DESSERTS

TURKISH COFFEE CHOCOLATE

warm chocolate cake, bittersweet chocolate flan, and cardamom espuma finished with espresso syrup

TURKISH DELIGHT

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

NON-ALCOHOLIC BEVERAGES INCLUDED

sodas

iced tea

coffee: regular and decaffeinated

CHEF'S EXPERIENCE DINNER MENU #3

59 per person

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

GRAPE-LEAVES DOLMADES

grape leaves with rice, tomato, fennel, pine nuts, golden raisins, served with labneh

ELIES TIS ELLADAS

Greek olives marinated in oregano, kalamata oil, traditional chickpea fritters, tahini sauce

2ND ROUND

ROASTED CAULIFLOWER

sultans, caper berries, pine nuts

CRAB CAKES

mini jumbo lump crab cakes, roasted garlic yogurt

SEA SCALLOPS

seared scallops, yogurt-dill sauce

OTTOMAN PILAF

saffron rice, dates, pistachios

3RD ROUND

SPIT-ROASTED LAMB SHOULDER

lightly smoked and spit-roasted

GRILLED FISH OF THE DAY

served boneless, Santorini style

PIYAZ

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

SEASONAL MUSHROOMS

sautéed mushrooms, dates, toasted almonds

DESSERTS

TURKISH COFFEE CHOCOLATE

warm chocolate cake, bittersweet chocolate flan, and cardamom espuma finished with espresso syrup

TURKISH DELIGHT

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

NON-ALCOHOLIC BEVERAGES INCLUDED

sodas

iced tea

coffee: regular and decaffeinated

UPGRADES

FALAFEL

traditional chickpea fritters, tahini sauce

MINI SPANAKOPITA

house made phyllo, spinach, feta cheese

MINI ARAYES

ground lamb and tahini stuffed pita

KIBBEH*

beef & wheat fritters, almonds,

pine nuts, currants, labneh

GRAPE-LEAVES DOLMADES

grape-leaves with rice, tomato, fennel,

pine nuts, golden raisins, served with

labneh

2.50 per person/per selection

* 3 per person

CHEESES & CURES

chef's selection of four cheeses

with marinated olives and

Turkish pastirma, cured loin of beef

10 per person

CHEESE

chef's selection of four cheeses

6 per person

SPIT-ROASTED LAMB SHOULDER

lightly smoked and spit-roasted

serves 6 to 12 guests

75

GRILLED FISH OF THE DAY

served boneless, Santorini style

serves 4 guests

34

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

NON-ALCOHOLIC BEVERAGES

juices, specialty coffee drinks (espresso, cappuccino, Turkish coffee), hot tea, Lemonatha

10 per person

HOUSE WINE AND DRAFT BEER

house selected Mediterranean wine (1 red & 1 white selection) and draft beer

25 per person

HOUSE WINE, DRAFT BEER AND HOUSE LIQUOR

house selected Mediterranean wine (1 red & 1 white selection), draft beer and any house liquor drink (utilizing vodka, rum, gin, tequila, or bourbon).

40 per person

PREMIUM WINE, BEER AND PREMIUM LIQUOR

sommelier selected premium Mediterranean wine (1 red & 1 white selection), bottled and draft beer and any premium cordial or liquor drink (utilizing vodka, rum, gin, tequila, or bourbon).

55 per person

SPARKLING WINE TOAST

9 per person

SOMMELIER WINE PAIRING

pricing varies

ARTISINAL COCKTAIL

have our bar master create a special cocktail for your event

starts at \$12 per cocktail *(available for groups of 50 or more)*

only one drink will be served at a time

doubles and shots are not included in this pricing

pricing is based on the average 2.5 hour event

BEVERAGES MAY ALSO BE CHARGED ON A CONSUMPTION BASIS

ZAYTINYA's Terms of Agreement

1. Cancellation, decrease in party size, or no-show within **3 business days** of the confirmed date will result in a charge of the full Contract Total.
2. Menu must be selected **7 days** prior to event or menu will default to chef's selection. Additional charges may apply to substitutions or variations of menu. All menu changes are subject to chef approval.
3. Final number of guests must be confirmed **3 business days** in advance of the date of your party for ordering and staffing purposes. Charges will be based on this guaranteed guest count or the actual attendance, whichever is larger.
4. One form of payment will be accepted for all special events. All major credit cards, cash, travelers' checks, and corporate-issued checks will be accepted. Personal checks are not accepted.
5. The hours during which the affair is to be held shall be observed unless permission is given by Zaytinya. In which event, additional charges may apply.
6. Patron agrees that restaurant will not be responsible for articles of personal property- damaged, lost, stolen or forgotten by Patron or Patron's guests.
7. A service fee 20% will be automatically applied to the final bill.
 - A charge of 10% will be added for Washington D.C. tax