



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.

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

EVENTMENU

COCKTAIL MENU #1

\$41 per person

select 4 stationary mezze
select 4 passed mezze
soda, iced tea, regular & decaf coffee

COCKTAIL MENU #2

\$48 per person

select 6 stationary mezze
select 6 passed mezze
soda, iced tea, regular & decaf coffee

STATIONARY MEZZE *(served with lavash chips)*

HOMMUS

puree of chickpeas, garlic and 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

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

ELIES TIS ELLADAS

Greek olives marinated in oregano kalamata 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

MINI ARAYES

grilled ground lamb and tahini stuffed pita,
garlic yogurt

SHISH TAOUK

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

MOSHARI SOUVLAKI

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

LAMB BAHAR

spice-rubbed lamb kebab, tabouleh, tahini sauce

GARIDES ME ANITHO

sautéed shrimp, dill, shallots, mustard, lemon
juice

TURKISH STYLE PASTIRMA

traditionally cured loin of beef imported from
turkey rolled around a salad of radish, apricots
and arugula

MERCIMEK KOFTESI

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

KOLOKITHOKEFTEDES

zucchini and cheese patties, caper-yogurt sauce

KEFTEDES KAPAMA

beef and lamb meat balls, feta cheese, cinnamon,
allspice

BAR PACKAGE

For all cocktail parties, a bar package *must* be selected
(see next page)

UPGRADES

KIBBEH

beef & wheat fritters, almonds,
pine nuts, currants, labneh
3 per person

AGLAIA KREMEZI STYLE CRAB CAKES

mini jumbo lump crab cakes
5 per person

GRAPE-LEAVES DOLMADES

grape-leaves with rice, tomato, fennel,
pine nuts, golden raisins, served with labneh
2.50 per person

LAMB SHOULDER STATION

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

MINI DESSERTS

Greek apricots and yogurt &
Turkish coffee chocolate
5 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

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.
8. A charge of 10% will be added for Washington D.C. tax.
9. If your party is Tax Exempt, a copy of your Tax Exempt Certificate or License must be sent to the restaurant in advance of your party's arrival.
10. A signed copy of the agreement, with credit card information, must be received for your event to be considered "confirmed."

OPEN BAR OPTIONS

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 selection) and bottled beer
25 per person

HOUSE WINE, BOTTLED BEER AND HOUSE LIQUOR

house selected Mediterranean wine (1 red & 1 white selection), bottled 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

SPECIALTY COCKTAIL

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

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 hour cocktail event

For an agreement contact events@zaytinya.com 202-638-0202

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