
1st Round

HOMMUS

purée of chickpeas, garlic, tahini

BABA GHANNOUGE

fire-roasted eggplant, tahini, lemon, garlic

MAROULOSALATA

heirloom lettuces, herbs, pickled onions, Greek vinaigrette

2nd Round

SHISH TAOUK

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

FALAFEL

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

KOLOKITOKEFTEDES

zucchini and kefalograviera cheese patties, caper yogurt

3rd Round

CRISPY BRUSSELS AFELIA

brussels sprouts, coriander seed, barberries, garlic yogurt

PIYAZ

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

BEEF SOUTZOUKAKIA

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

GARIDES ME ANITHO

sautéed shrimp, dill, shallots, mustard, lemon juice

Desserts

GREEK YOGURT & APRICOTS

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

GALATOPITA

semolina custard espuma, crispy phyllo, almonds, honeycrisp apple sorbet

1st Round

HOMMUS

purée of chickpeas, garlic, tahini

TZATZIKI

Greek 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

2nd Round

CRISPY BRUSSELS AFELIA

brussels sprouts, coriander seed, barberries, garlic yogurt

GARIDES ME ANITHO

sautéed shrimp, dill, shallots, mustard, lemon juice

SHISH TAOUK

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

3rd Round

SEARED SALMON

tahini sauce, roasted sweet peppers, tomato, urfa pepper

ADANA KABOB

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

FALAFEL

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

MUJADARA

Lebanese lentil and rice pilaf, crispy shallots, soubise yogurt

Desserts

GREEK YOGURT & APRICOTS

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

CHOCOLATE ROSE

rose ice cream, chocolate custard, spiced berry purée

Appetizers

GRAPE LEAVES DOLMADES

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

FALAFEL

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

1st Round

HOMMUS

purée of chickpeas, garlic, tahini

HTIPITI

marinated roasted red peppers, feta, thyme

BABA GHANNOUGE

fire-roasted eggplant, tahini, lemon, garlic

SMOKED BEET SALAD

citrus, feta, pistachio, pomegranate

2nd Round

CRISPY BRUSSELS AFELIA

brussels sprouts, coriander seed, barberries, garlic yogurt

SEA SCALLOPS

dill yogurt, apple, radish, sesame-rose spice

OCTOPUS SANTORINI

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

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

SHISH TAOUK

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

MUSHROOM KAPNISTÁ

smoked mushrooms, dates, roasted walnuts, cumin, labneh

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

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 **CHICKEN YOVETS**

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

BEEF SOUTZOUKAKIA

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

PIYAZ

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

Desserts **GREEK YOGURT & APRICOTS**

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

GALATOPITA

semolina custard espuma, crispy phyllo, almonds, honeycrisp apple sorbet

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

FALAFEL

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

SHISH TAOUK

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

KOLOKITOKEFTEDES

zucchini and kefalograviera cheese patties, caper yogurt

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

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

FALAFEL

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

Desserts

GREEK YOGURT & APRICOTS

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

GALATOPITA

semolina custard espuma, crispy phyllo, almonds, honeycrisp apple sorbet

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

SOUJOUK PIDE

spicy soujouk sausage, kasar cheese, 65° egg

3rd Round

FALAFEL

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

GARIDES ME ANITHO

sautéed shrimp, dill, shallots, mustard, lemon juice

BEEF SOUTZOUKAKIA

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

SHISH TAOUK

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

Desserts

GREEK YOGURT & APRICOTS

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

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

ZAYTINYA COCKTAIL MENU

Option 1: \$50 per person | Select 4 stationary mezze, 4 passed mezze

Option 2: \$60 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: \$50 per person | Select 4 stationary mezze, 4 passed mezze

Option 2: \$60 per person | Select 6 stationary mezze, 6 passed mezze

Upgrades

GARIDES ME ANITHO

sautéed shrimp, dill, shallots, mustard, lemon juice / \$4 per person

GRAPE-LEAVES DOLMADES

grape-leaves with rice, tomato, fennel, pine nuts, sultanas, served with labneh / \$3.5 per person

FALAFEL

traditional crispy chickpea fritters, turmeric pickles, cherry tomato, tahini / \$3 per person

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 tzatziki on lettuce leaves / \$6 per person

MINI DESSERTS

Greek Yogurt & 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