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## 1st Round

### HOMMUS

purée of chickpeas, garlic, tahini

### BABA GHANNOUGE

fire-roasted eggplant, tahini, lemon, garlic

### MAROULOSALATA

heirloom lettuces, herbs, pickled onions, Greek vinaigrette

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## 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

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## 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

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## Desserts

### GREEK YOGURT & APRICOTS

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

### GALATOPITA

semolina custard espuma, berries, crispy phyllo, almonds, raspberry mastic sorbet

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**1st Round****HOMMUS**

purée of chickpeas, garlic, tahini

**LABNEH**

Lebanese strained yogurt with za'atar

**FATTOUSH**

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

**OLIVE OREKTIKA**

Greek olives marinated with coriander seed and lemon, turmeric pickles, smoked walnuts

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**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

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**3rd Round****SEARED SALMON**

caper dill saltsa, green chickpeas, pinenuts

**ADANA KEBAB**

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

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**Desserts****GREEK YOGURT & APRICOTS**

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

**CHOCOLATE ROSE**

rose ice cream, chocolate custard, spiced berry purée

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**Appetizers****GRAPE LEAVES DOLMADES**

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

**TURKISH STYLE PASTIRMA**

traditionally cured loin of beef spiced with cumin, fenugreek and paprika, served with cardamom apricots and roasted pine nuts

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**1st Round****HOMMUS**

purée of chickpeas, garlic, tahini

**HTIPITI**

marinated roasted red peppers, feta, thyme

**BABA GHANNOUGE**

fire-roasted eggplant, tahini, lemon, garlic

**HORTA SALATA**

kale salad, smoked olives, fava Santorini, ladolemono, pistachios

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**2nd Round****CRISPY BRUSSELS AFELIA**

brussels sprouts, coriander seed, barberries, garlic yogurt

**SEA SCALLOPS**

yogurt caçık, radish, sesame-rose spice

**SHISH TAOUK**

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

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**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

**BRANZINO**

Mediterranean sea bass, shaved fennel, confit tomato, kalamata olives, raki anise and lemon

**MUSHROOM KAPNISTÁ**

smoked mushrooms, dates, roasted walnuts, cumin, labneh

**CAULIFLOWER TIGANITES**

tahini, preserved lemon, pine nuts, capers, golden spice

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**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

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1st Round

HOMMUS

purée of chickpeas, garlic, tahini

BABA GHANNOUGE

fire-roasted eggplant, tahini, lemon, garlic

MAROULOSALATA

heirloom lettuces, herbs, pickled onions, Greek vinaigrette

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2nd Round

CHICKEN YUVETSI

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

KOFTE KEBAB

grilled ground beef kebab, tomato ezme, roasted walnuts, pickled chilis

PIYAZ

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

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Desserts

GREEK YOGURT & APRICOTS

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

GALATOPITA

semolina custard espuma, berries, crispy phyllo, almonds, raspberry mastic sorbet

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## 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

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## 2nd Round

### FALAFEL

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

### SHISH TAOUK

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

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## 3rd Round

### CRISPY BRUSSELS AFELIA

brussels sprouts, coriander seed, barberries, garlic yogurt

### GARIDES ME ANITHO

sautéed shrimp, dill, shallots, mustard, lemon juice

### ADANA KEBAB

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

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## 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

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**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

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**2nd Round****FALAFEL**

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

**GARIDES ME ANITHO**

sautéed shrimp, dill, shallots, mustard, lemon juice

**SOUJOUK PIDE**

spicy soujouk sausage, kasar cheese, 65° egg

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**3rd Round****CRISPY BRUSSELS AFELIA**

brussels sprouts, coriander seed, barberries, garlic yogurt

**ADANA KEBAB**

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

**CHICKEN SHAKSHOUKA**

braised chicken in a sweet pepper and tomato stew spiced with harissa and preserved lemon and served with a soft poached egg

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**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

Option 1: \$60 per person | Select 4 stationary mezze, 4 passed mezze

Option 2: \$80 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

**OLIVE OREKTIKA**

Greek olives marinated with coriander seed and lemon, tumeric pickles, smoked walnuts

**FATTOUSH**

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

**TABBOULEH**

parsley, bulgur wheat, diced tomatoes, onions, mint, lemon dressing

**MAROULOSALATA**

heirloom lettuces, herbs, pickled onions, Greek vinaigrette

Savory Passed Mezze**FALAFEL**

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

**GRAPE-LEAVES DOLMADES**

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

**SPANAKOPITA**

house-made phyllo, spinach, feta cheese

**GARIDES ME ANITHO**

sautéed shrimp, dill, shallots, mustard, lemon juice

**TURKISH STYLE PASTIRMA**

traditionally cured loin of beef spiced with cumin, fenugreek and paprika, served with cardamom apricots and roasted pine nuts

**BONE MARROW KIBBEH**

beef and bulgur wheat fritters, bone marrow filling, almonds, pine nuts, currants, labneh

**BEEF SOUTZOUKAKIA**

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

**SHISH TAOUK**

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

**LAMB BAHARAT**

spiced rubbed lamb leg kebab, tabbouleh, charred tomatoes, tahini sauce

**ADANA KEBAB**

ground lamb, grilled tomatoes, sumac

**KOFTE KEBAB**

grilled ground beef kebab, tomato ezme

Option 1: \$60 per person | Select 4 stationary mezze, 4 passed mezze

Option 2: \$80 per person | Select 6 stationary mezze, 6 passed mezze

## Upgrades/Add Ons

## 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 / \$9 per person

## GRILLED LAMB CHOPS

smoked labneh, tzatziki, harissa chili crisp/ \$22 per person

## SEA SCALLOPS

yogurt caçık, radish, sesame-rose spice / \$6 per person

## FALAFEL

traditional crispy chickpea fritters, turmeric pickles, cherry tomato, tahini / \$4 per person

## GRAPE-LEAVES DOLMADES

grape-leaves with rice, tomato, fennel, pine nuts, sultanas, served with labneh / \$5 per person

## SPANAKOPITA

house-made phyllo, spinach, feta cheese / \$5 per person

## GARIDES ME ANITHO

sautéed shrimp, dill, shallots, mustard, lemon juice / \$5 per person

## TURKISH STYLE PASTIRMA

traditionally cured loin of beef spiced with cumin, fenugreek and paprika, served with cardamom apricots and roasted pine nuts / \$5 per person

## BONE MARROW KIBBEH

beef and bulgur wheat fritters, bone marrow filling, almonds, pine nuts, currants, labneh / \$5 per person

## BEEF SOUTZOUKAKIA

cumin spiced meatballs in tomato sauce scented with cinnamon, feta, capers / \$5 per person

## SHISH TAOUK

grilled chicken skewer, sumac, onions, garlic toum, grilled tomatoes / \$5 per person

## LAMB BAHARAT

spiced rubbed lamb leg kebab, tabbouleh, charred tomatoes, tahini sauce / \$5 per person

## ADANA KEBAB

ground lamb, grilled tomatoes, sumac / \$5 per person

## KOFTE KEBAB

grilled ground beef kebab, tomato ezme / \$5 per person

## MINI DESSERTS

Greek Yogurt & Apricots / \$5 per person

Turkish Coffee Chocolate Cake / \$6 per person

## COOKIE BAGS (requires 5 days notice)

melomakarona- traditional Greek honey walnut cookies / \$5 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 seated lunch event

2.5 hour seated dinner event

2 hour standing reception

### 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)

Bottled Beer & Pom Fili

Bottled Sodas, Iced Tea, and Brewed Coffee (regular & decaffeinated)

Lunch: \$30 per person / Dinner: \$40 per person

Wine:

Sparkling: Marfil, Brut Cava, Penedes, Spain

White: Karam, Maison, Viognier/Semillon/Ugni Blanc, Jezzine, Lebanon

Rosé: Stofilia, Dio Fili, Xinomavro, Siatista, Greece

Red: Karam, Maison, Syrah and Cinsaut, Jezzine, Lebanon

Beer: Mythos Lager (Greece)

#### PREMIUM WINE AND BOTTLED BEER

Premium sommelier selected Mediterranean wine (1 red, 1 white, 1 rosé, & 1 sparkling)

Bottled Beer & Pom Fili

Bottled Sodas, Iced Tea, and Brewed Coffee (regular & decaffeinated)

Lunch: \$40 per person / Dinner: \$50 per person

Wine:

Sparkling: Raventós i Blanc, Cuvée José, Conca del Riu Anoia, Spain

White: Vinkara, Hasandede, Ankara, Turkey

Rosé: Vinkara Minoj, Kalecik Karasi, Ankara, Turkey

Red: Chateau Ksara, Reserve du Couvent, Cabernet Sauvignon/Syrah/Cabernet Franc, Bekaa Valley, Lebanon

Beer: Mythos Lager (Greece)

#### HOUSE WINE, BOTTLED BEER AND HOUSE LIQUOR

House selected Mediterranean wine (1 red, 1 white, 1 rosé, & 1 sparkling)

Bottled Beer & Pom Fili

Mixed Drinks utilizing House Liquor (liquor plus mixer)

Bottled Sodas, Iced Tea, and Brewed Coffee (regular & decaffeinated)

Lunch: \$50 per person / Dinner: \$60 per person

Wine:

Sparkling: Marfil, Brut Cava, Penedes, Spain

White: Karam, Maison, Viognier/Semillon/Ugni Blanc, Jezzine, Lebanon

Rosé: Stofilia, Dio Fili, Xinomavro, Siatista, Greece

Red: Karam, Maison, Syrah and Cinsaut, Jezzine, Lebanon

Beer: Mythos Lager (Greece)

Liquor:

Vodka - Wheatley

Rum - Bacardi

Gin - Fords

Tequila - Corazon

Bourbon - Old Forester

Rye - Sazarac

## 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 seated lunch event

2.5 hour seated dinner event

2 hour standing reception

#### 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)

Bottled Beer & Pom Fili

Mixed Drinks utilizing Premium Liquor (liquor plus mixer)

Bottled Sodas, Iced Tea, and Brewed Coffee (regular & decaffeinated)

Lunch: \$60 per person / Dinner: \$70 per person

Wine:

Sparkling: Raventós i Blanc, Cuvée José, Conca del Riu Anoia, Spain

White: Vinkara, Hasandede, Ankara, Turkey

Rosé: Vinkara Minoj, Kalecik Karasi, Ankara, Turkey

Red: Chateau Ksara, Reserve du Couvent, Cabernet Sauvignon/Syrah/Cabernet Franc, Bekaa Valley, Lebanon

Beer: Mythos Lager (Greece)

Liquor:

Vodka - Grey Goose

Rum - Bacardi

Gin - The Botanist

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)

Bottled Beer & Pom Fili

Mixed Drinks utilizing Premium Liquor (liquor plus mixer)

Two Signature Cocktails (selections will rotate seasonally)

Bottled Sodas, Iced Tea, and Brewed Coffee (regular & decaffeinated)

Lunch: \$75 per person / Dinner: \$85 per person

Wine:

Sparkling: Raventós i Blanc, Cuvée José, Conca del Riu Anoia, Spain

White: Vinkara, Hasandede, Ankara, Turkey

Rosé: Vinkara Minoj, Kalecik Karasi, Ankara, Turkey

Red: Chateau Ksara, Reserve du Couvent, Cabernet Sauvignon/Syrah/Cabernet Franc, Bekaa Valley, Lebanon

Beer: Mythos Lager (Greece)

Liquor:

Vodka - Grey Goose

Rum - Bacardi

Gin - The Botanist

Tequila - Don Julio 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 seated lunch event

2.5 hour seated dinner event

2 hour standing reception

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### Open Bar Options

#### NON-ALCOHOLIC BEVERAGES

Bottled Soda, Lemonatha, Cucumber-Mint Cooler, 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