

ZAYTINYA

Our team is thrilled to welcome you back to Zaytinya! To provide you, our guests, with a safe and exceptional experience, we are currently offering a limited selection from our main menu in addition to rotating seasonal specials and festival offerings.

Chef's Tasting Menu

Enjoy a special tour of the Mediterranean guided by Concept Chef Michael Costa and his team 55 per person

Spreads GIRIŞLER الغُموس

HOMMUS

purée of chickpeas, garlic, tahini 7

BABA GHANNOUGE

fire-roasted eggplant, tahini, lemon, garlic 7

HTIPITI

marinated roasted red peppers, feta, thyme 8

TZATZIKI

Greek yogurt with diced cucumbers, dill 8

LABNEH

Lebanese strained yogurt with za'atar 7

Flat Bread PÝDE ÇEPÝTLERÝ الخبز المرقوق

SOUJOUK PIDE*

spicy soujouk sausage, kasar cheese, 65° egg 10

HALLOUMI PIDE

Turkish tomato sauce, mozzarella cheese, Halloumi cheese, chives 9

CHEESE PIDE

Turkish tomato sauce, mozzarella cheese, Greek oregano 8

EGG AND PASTIRMA PIDE*

spiced dry cured beef loin, 65° egg, kasar cheese 10

CHARRED EGGPLANT PIDE

kasar cheese, onions and peppers cooked slowly in olive oil, finished with pomegranate molasses 9.5

PEPPER AND PASTIRMA PIDE

Turkish tomato sauce, piquillo peppers, cured and spiced dry cured beef loin 10

ZA'ATAR PIDE

aromatic blend of dried za'atar, sesame seeds and sumac, kasar cheese, 65° egg 8.5

Cures & Cheeses AKATERGASTOS المقبلات النيّة

ARTISANAL CHEESE PIKILIA 18

LADOTYRI traditional sheep's milk cheese aged in olive oil and served with candied and roasted pistachio

VLAHOTIRI firm Sheep's milk cheese aged 90 days and served with dates and date molasses

ROUSSAS FETA soft and crumbly sheep's and goat's milk cheese served with honeycomb

OLIVE OREKTIKA

Greek olives marinated with coriander seed and lemon, tumeric pickles, smoked walnuts 10

TURKISH STYLE PASTIRMA

traditionally cured loin of beef spiced with cumin, fenugreek and paprika 8
with local seasonal fruit, baby arugula and roasted pine nuts 10

Soups & Salads SOUPES SALATES الشوربات وأطباق السلطة

FATTOUSH

tomato, cucumber, red onion, green pepper, radish, pita chips, pomegranate vinegar dressing 9

MAROULOSALATA

heirloom lettuces, herbs, pickled onions, Greek vinaigrette 9

SMOKED BEET SALATA

feta, pomegranate, roasted pistachio, greens, clementine 9.5

CHICKEN SOUP AVGOLEMONO*

classic Greek egg and lemon soup, served with shredded roasted chicken, carrot, onion, celery, greens, kriharaki pasta 8
add a soft-poached egg* 1

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

Vegetable Mezze HORTARIKI أطباق الخضروات

CRISPY BRUSSELS AFELIA

brussels sprouts, coriander seed, barberries, garlic yogurt 9

CAULIFLOWER TIGANITES

tahini, preserved lemon, pine nuts, capers, golden spice vinaigrette 9

MUSHROOM KAPNISTÁ

smoked mushrooms, dates, roasted walnuts, cumin, labneh 14

SPANAKORIZO

Greek rice pilaf with wilted spinach, melted leeks, dill, feta 9

FALAFEL

traditional crispy chickpea fritters, turmeric pickles, cherry tomato, tahini 9

ZAYTINYA FRIES

crispy potatoes, house mushroom salt, roasted garlic yogurt 7

IMAM BAYILDI

inspired by the legendary preparation from the Ottoman era, eggplant, onions and tomato slowly cooked in olive oil with aromatic spices and garnished with pine nuts 9.5

Seafood Mezze THALASSINA المأكولات البحرية

GARIDES ME ANITHO

sautéed shrimp, dill, shallots, mustard, lemon juice 12

AVGOTARAO*

traditional Greek pressed caviar of cured grey mullet roe 9

OCTOPUS SANTORINI

grilled Mediterranean octopus, marinated onions, capers, yellow split pea purée 18

Meat & Poultry Mezze KREATIKA أطباق اللحوم والدجاج

CHICKEN YOVETSI

chicken braised with tomato and cinnamon, kefalograviera cheese, kritharaki pasta 9

LEBANESE CHICKEN AND RICE

traditional Riz a Jej, basmati rice cooked with ground beef and Lebanese 7 spice then topped with chicken and buttered almonds 11

BEEF SOUTZOUKAKIA*

cumin spiced meatballs in tomato sauce scented with cinnamon, feta, capers 10

LAMB BAHARAT*

spiced rubbed lamb leg kebab, tabbouleh, charred tomatoes, tahini sauce 11

ADANA KEBAB*

ground lamb, grilled tomatoes, sumac, harissa pita, pickled chiles 10

KOFTE KEBAB*

grilled ground beef kebab spiced with marash pepper, mint and oregano, smoked yogurt sauce, charred cucumber, herbs 10

SHISH TAOUK

grilled chicken skewer, sumac, onions, garlic toum, grilled tomatoes 10

KEBAB PLATTER*

lamb, kofte, chicken and adana kebabs served with tomato, onion and garlic toum 36

Our commitment to you, our guest

Our priority is to provide the very best experience to our guests. While we've always upheld the highest standards when it comes to health and safety, we wanted to ensure you were aware of all the measures we have in place:

OUR SPACE

All public areas are disinfected and sanitized throughout the day. This includes the outside perimeter, every door handle and walk-way

Hands-free door handles installed to limit hand contact

Strategically placed additional hand sanitizer stations throughout our restaurant for our guests and team members to use

All tables are sanitized before, during and after each use

All tables are strategically and thoughtfully placed 6 feet apart

OUR TEAM

Retrained and recertified on hygiene, sanitation and safety standards through industry mandatory courses

Wash and sanitize hands upon entry to work and regularly throughout the day

Temperature taken daily and is logged electronically

Disposable gloves and masks are being worn in food preparation

Stay home if sick

Most importantly, we are grateful to be serving our guests safely with warm, sincere hospitality and genuine concern.

CONCEPT CHEF MICHAEL COSTA GENERAL MANAGER PETER JOHNSON

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