

ZAYTINYA

EVENT MENUS

180 El Camino Real
Suite EE 1400
Palo Alto, California 94304
events.pa@zaytinya.com

MIKRÓ CHEF'S EXPERIENCE

\$85 per person

All dishes will be presented family-style for the table to share, eliminating the need to select individual items within each course.

1st Round

HOMMUS

purée of chickpeas, garlic, tahini, harissa chili crisp

BABA GHANNOUGE

fire-roasted eggplant, tahini, lemon, garlic

SMOKED BEET SALATA

smoked beets, seasonal fruit, pomegranate, nuts, feta, ladolemono, arugula

2nd Round

FALAFEL

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

SEARED HALLOUMI

sour cherry molasses, pistachio glyko

3rd Round

SHISH TAOUK

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

CRISPY BRUSSELS AFELIA

brussels sprouts, coriander seed, barberries, garlic yogurt

CAULIFLOWER TIGANITES

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

GARIDES ME ANITHO

sautéed shrimp, dill, shallots, mustard, lemon juice

Desserts

GREEK YOGURT & FRUIT

seasonal fruit compote, vanilla yogurt cream, seasonal sorbet

TURKISH COFFEE CHOCOLATE CAKE

molten center Valrhona chocolate cake, roasted pistachios, Turkish coffee syrup, mastic ice cream

Seasonal menu items and pricing are subject to change.

Pricing is per person unless otherwise noted and exclusive of service charge, administrative fee, and applicable sales tax.

MESAÍO CHEF'S EXPERIENCE

\$100 per person

All dishes will be presented family-style for the table to share, eliminating the need to select individual items within each course.

1st Round

HOMMUS

purée of chickpeas, garlic, tahini, harissa chili crisp

TZATZIKI

Greek yogurt with diced cucumbers, dill

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

SEA SCALLOPS

corn tzatziki, pepper Baharat, radish

OCTOPUS SANTORINI

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

3rd Round

KEBAB PLATTER

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

CELEBRATION RICE

crispy tahdig, buttery basmati rice, saffron, almond, pistachio, dried cherry, smoked mushrooms

GARIDES ME ANITHO

sautéed shrimp, dill, shallots, mustard, lemon juice

Desserts

GREEK YOGURT & FRUIT

seasonal fruit compote, vanilla yogurt cream, seasonal sorbet

TURKISH COFFEE CHOCOLATE CAKE

molten center Valrhona chocolate cake, roasted pistachios, Turkish coffee syrup, mastic ice cream

Seasonal menu items and pricing are subject to change.

Pricing is per person unless otherwise noted and exclusive of service charge, administrative fee, and applicable sales tax.

MEGÁLO CHEF'S EXPERIENCE

\$125 per person

All dishes will be presented family-style for the table to share, eliminating the need to select individual items within each course.

1st Round

HOMMUS

purée of chickpeas, garlic, tahini, harissa chili crisp

TZATZIKI

Greek yogurt with diced cucumbers, dill

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

SEA SCALLOPS

corn tzatziki, pepper Baharat, radish

SMOKED BEET SALATA

smoked beets, seasonal fruit, pomegranate, nuts, feta, ladolemono, arugul

OCTOPUS SANTORINI

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

3rd Round

LAMB SHOULDER

lamb shoulder, smoked and roasted, served with tzatziki, harissa, garlic toum, and gem lettuces

SHISH TAOUK

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

CELEBRATION RICE

crispy tahdig, buttery basmati rice, saffron, almond, pistachio, dried cherry, smoked mushrooms

GARIDES ME ANITHO

sautéed shrimp, dill, shallots, mustard, lemon juice

Desserts

GREEK YOGURT & FRUIT

seasonal fruit compote, vanilla yogurt cream, seasonal sorbet

TURKISH COFFEE CHOCOLATE CAKE

molten center Valrhona chocolate cake, roasted pistachios, Turkish coffee syrup, mastic ice cream

Seasonal menu items and pricing are subject to change.

Pricing is per person unless otherwise noted and exclusive of service charge, administrative fee, and applicable sales tax.

VEGETARIAN & VEGAN CHEF'S EXPERIENCE

\$75 per person

All dishes will be presented family-style for the table to share, eliminating the need to select individual items within each course.

1st Round

HOMMUS

purée of chickpeas, garlic, tahini, harissa chili crisp

BABA GHANNOUGE

fire-roasted eggplant, tahini, lemon, garlic

FATTOUSH

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

2nd Round

SMOKED BEET SALATA

smoked beets, seasonal fruit, pomegranate, nuts, feta, ladolemono, arugula

FALAFEL

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

SEARED HALLOUMI

sour cherry molasses, pistachio glyko

VEGAN SUBSTITUTION: TABBOULEH

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

3rd Round

CAULIFLOWER TIGANITES

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

CRISPY BRUSSELS AFELIA

brussels sprouts, coriander seed, barberries, garlic yogurt

CELEBRATION RICE

crispy tahdig, buttery basmati rice, saffron, almond, pistachio, dried cherry, smoked mushrooms

Vegan Substitution: no crispy tahdig or butter

Desserts

ASSORTMENT OF SORBETS

GREEK YOGURT & FRUIT

seasonal fruit compote, vanilla yogurt cream, seasonal sorbet

Seasonal menu items and pricing are subject to change.

Pricing is per person unless otherwise noted and exclusive of service charge, administrative fee, and applicable sales tax.

RECEPTION PACKAGES

\$65 per person | select 4 Stationary, 4 Passed Mezze

\$85 per person | select 6 Stationary, 6 Passed Mezze

Stationary Mezze

HOMMUS

purée of chickpeas, garlic, tahini, harissa chili crisp

BABA GHANNOUGE

fire-roasted eggplant, tahini, lemon, garlic

TZATZIKI

Greek yogurt with diced cucumbers, dill

HTIPITI

marinated roasted red peppers, feta, thyme

LABNEH

Lebanese strained yogurt with Kamā za'atar

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

Passed Mezze

FALAFEL

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

CAULIFLOWER TIGANITES

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

CHEESE PIDE

Turkish tomato sauce, mozzarella cheese, Greek oregano

GARIDES ME ANITHO

sautéed shrimp, dill, shallots, mustard, lemon juice

TURKISH STYLE PASTIRMA

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

BEEF SOUTZOUKAKIA

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

SHISH TAOUK

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

KOFTE KEBAB

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

ADANA KEBAB

ground lamb, grilled tomatoes, sumac

LAMB BAHARAT

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

Mini Desserts

TURKISH COFFEE CHOCOLATE CAKE

molten center valrhona chocolate cake, roasted pistachios, turkish coffee syrup, mastic ice cream

GREEK YOGURT & FRUIT

seasonal fruit compote, vanilla yogurt cream, seasonal sorbet

Seasonal menu items and pricing are subject to change.

Pricing is per person unless otherwise noted and exclusive of service charge, administrative fee, and applicable sales tax.

CHEF'S LUNCH ONE

\$45 per person

All dishes will be presented family-style for the table to share, eliminating the need to select individual items within each course.

1st Round

HOMMUS

purée of chickpeas, garlic, tahini, harissa chili crisp

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

SEARED HALLOUMI

sour cherry molasses, pistachio glyko

3rd Round

CRISPY BRUSSELS AFELIA

brussels sprouts, coriander seed, barberries, garlic yogurt

GARIDES ME ANITHO

sautéed shrimp, dill, shallots, mustard, lemon juice

Dessert

GREEK YOGURT & FRUIT

seasonal fruit compote, vanilla yogurt cream, seasonal sorbet

Seasonal menu items and pricing are subject to change.

Pricing is per person unless otherwise noted and exclusive of service charge, administrative fee, and applicable sales tax.

CHEF'S LUNCH TWO

\$60 per person

All dishes will be presented family-style for the table to share, eliminating the need to select individual items within each course.

1st Round

HOMMUS

purée of chickpeas, garlic, tahini, harissa chili crisp

BABA GHANNOUGE

fire-roasted eggplant, tahini, lemon, garlic

FATTOUSH

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

TZATZIKI

Greek yogurt with diced cucumbers, dill

2nd Round

FALAFEL

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

SEARED HALLOUMI

sour cherry molasses, pistachio glyko

SMOKED BEET SALATA

smoked beets, seasonal fruit, pomegranate, nuts, feta, ladolemono, arugula

3rd 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

Dessert

GREEK YOGURT & FRUIT

seasonal fruit compote, vanilla yogurt cream, seasonal sorbet

Seasonal menu items and pricing are subject to change.

Pricing is per person unless otherwise noted and exclusive of service charge, administrative fee, and applicable sales tax.

Platinum

\$55 per person | 2 hours
\$30 per person | each additional hour

SIGNATURE COCKTAILS

ZA'ATAR MARGARITA milagro blanco tequila, lime, orange liqueur, za'atar air
ANKARA RYE CLUB old overholt rye whiskey, sweet vermouth, thyme, cumin, aromatic bitters

PLATINUM SPIRITS

VODKA Grey Goose
GIN Hendrick's
RUM Bacardi Superior
TEQUILA Ocho Plata
WHISKEY Woodford Reserve
BOURBON Woodford Reserve
SCOTCH Monkey Shoulder

WINE

SPARKLING Cuvée José
WHITE Ktitma Tselepos
RED Makarounas En Arhi

BEER

LAGER Mythos Evia, GR

Bottled Sodas, Fever Tree Mixers, Juices

Gold

\$45 per person | 2 hours
\$25 per person | each additional hour

GOLD SPIRITS

VODKA Ketel 1
GIN Bombay Sapphire
RUM Bacardi Superior
TEQUILA Milagro Reposado
WHISKEY Knob Creek Rye
BOURBON Knob Creek

WINE

WHITE Mitravelas White on Grey
ROSÉ Kir-Yianni Akakies SP
RED Kir-Yianni Cuvée Villages

BEER

LAGER Mythos Evia, GR

Bottled Sodas, Fever Tree Mixers, Juices

Silver

\$35 per person | 2 hours
\$20 per person | each additional hour

SILVER SPIRITS

VODKA Wheatley
GIN Ford's
RUM Bacardi Superior
TEQUILA Milagro Blanco
WHISKEY Rittenhouse Rye
BOURBON Old Forester

WINE

WHITE Mitravelas White on Grey
RED Mitravelas, Red on Black

BEER

LAGER Mythos Evia, GR

Bottled Sodas, Fever Tree Mixers, Juices

Beer & Wine

\$30 per person | 2 hours
\$15 per person | each additional hour

WINE

WHITE Mitravelas White on Grey
ROSÉ Kir-Yianni Akakies SP
RED Mitravelas, Red on Black

BEER

LAGER Mythos Evia, GR

Bottled Sodas, Fever Tree Mixers, Juices

Menu items, depending upon availability, and pricing are subject to change.

Pricing is per person unless otherwise noted and exclusive of service charge, administrative fee, and applicable sales tax.