

ZAYTINYA

Restaurant Week

\$70 per person

\$35 wine pairing

WAVE 1

CHOICE OF SPREAD

hommus, baba ghannouge, h'tipiti

TABBOULEH

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

WAVE 2

FALAFEL

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

GARIDES ME ANITHO

sautéed shrimp, dill, shallots, mustard, lemon

WAVE 3

CRISPY BRUSSELS AFELIA

brussels sprouts, coriander seed, barberries, garlic yogurt

SHISH TAOUK

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

CELEBRATION RICE

crispy tahdig, buttery basmati rice, saffron, almonds, pistachios, dried cherries

Dessert

CHOICE OF:

GREEK YOGURT AND APRICOT

muscat soaked apricots, vanilla yogurt cream, pistachio powder

OLIVE OIL CAKE

lemon olive oil cake, strawberry, orange blossom cream



\$6 from every Zaytinya Restaurant Week menu sold will be donated to Three Square Food Bank, Southern Nevada's only food bank and largest hunger relief organization.

* Consuming raw or uncooked meats, poultry, shellfish, seafood or eggs may increase your risk of food-borne illness.