ZAYTINYA

PALO ALTO

EVENT MENUS

180 El Camino Real
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ZAYTINYA

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

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

2nd Round

SEARED HALLOUMI
date, pomegranate, citrus, pistachio

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

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

3rd Round

SHISH TAOUK
grilled chicken skewer, sumac, onions, garlic toum, grilled tomato

CRISPY BRUSSELS AFELIA
brussels sprouts, coriander seed, barberries, garlic yogurt

GARIDES ME ANITHO
sautéed shrimp, dill, shallots, mustard, lemon

Desserts

GREEK YOGURT & APRICOT
muscat soaked apricots, vanilla yogurt cream, pistachio powder

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.

ZAYTINYA

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

BABA GHANNOUGE
fire-roasted eggplant, tahini, lemon, garlic

TZATZIKI
Greek yogurt with diced cucumbers, dill

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

2nd Round

SMOKED BEET SALATA
honeycrisp apples, pomegranate, feta, roasted walnuts, arugula, ladolemono

GARIDES ME ANITHO
sautéed shrimp, dill, shallots, mustard, lemon

SEARED HALLOUMI
date, pomegranate, citrus, pistachio

3rd Round

ADANA KEBAB
ground lamb, grilled tomatoes, sumac, pickled chilis

CELEBRATION RICE
crispy tahdig, spring vegetables, buttery basmati rice, saffron, almonds, pistachios, dried cherries

SEARED SALMON
caper dill saltsa, toasted pine nuts, green chickpeas

Desserts

GREEK YOGURT & APRICOT
muscat soaked apricots, vanilla yogurt cream, pistachio powder

TURKISH COFFEE CHOCOLATE CAKE
molten center Valrhona chocolate cake, roasted pistachios, Turkish coffee syrup, mastic ice cream

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ZAYTINYA

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

BABA GHANNOUGE
fire-roasted eggplant, tahini, lemon, garlic

MUHAMARRA
purée of sweet peppers, pomegranate, walnuts

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

2nd Round

GARIDES ME ANITHO
sautéed shrimp, dill, shallots, mustard, lemon

SHISH TAOUK
grilled chicken skewer, sumac, onions, garlic toum, grilled tomato

SMOKED BEET SALATA
honeycrisp apples, pomegranate, feta, roasted walnuts, arugula, ladolemono

3rd Round

CRISPY BRUSSELS AFELIA
brussels sprouts, coriander seed, barberries, garlic yogurt

CELEBRATION RICE
crispy tahdig, spring vegetables, buttery basmati rice, saffron, almonds, pistachios, dried cherries

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

LAMB SHOULDER
whole 2lb Lumina lamb shoulder smoked over cherrywood, toum, harissa, tzatziki, lettuce leaves

Desserts

GREEK YOGURT & APRICOT
muscat soaked apricots, vanilla yogurt cream, pistachio powder

OLIVE OIL CAKE
lemon olive oil cake, citrus, orange blossom cream

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ZAYTINYA

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

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

SEARED HALLOUMI
date, pomegranate, citrus, pistachio

SMOKED BEET SALATA
honeycrisp apples, pomegranate, feta, roasted walnuts, arugula, ladolemono

VEGAN: TABBOULEH
parsley, bulgur wheat, diced tomatoes, onions, mint, lemon dressing

3rd Round

CAULIFLOWER TIGANITES
tahini, preserved lemon, pine nuts, capers, golden spice vinaigrette

CRISPY BRUSSELS AFELIA
brussels sprouts, coriander seed, barberries, garlic yogurt

CELEBRATION RICE
crispy tahdig, spring vegetables, buttery basmati rice, saffron, almonds, pistachios, dried cherries
Vegan: crispy tahdig & butter removed

Desserts

GREEK YOGURT & APRICOT
muscat soaked apricots, vanilla yogurt cream, pistachio powder

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ZAYTINYA

RECEPTION PACKAGES

$65 per person | select 4 Stationary & 4 Passed
$85 per person | select 6 Stationary & 6 Passed

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

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ZAYTINYA

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

GARIDES ME ANITHO
sautéed shrimp, dill, shallots, mustard, lemon

SEARED HALLOUMI
date, pomegranate, citrus, pistachio

3rd Round

SHISH TAOUK
grilled chicken skewer, sumac, onions, garlic toum, grilled tomato

CRISPY BRUSSELS AFELIA
brussels sprouts, coriander seed, barberries, garlic yogurt

Desserts

GREEK YOGURT & APRICOT
muscat soaked apricots, vanilla yogurt cream, pistachio powder

TURKISH COFFEE CHOCOLATE CAKE
molten center Valrhona chocolate cake, roasted pistachios, Turkish coffee syrup, mastic ice cream

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ZAYTINYA

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

2nd Round

SEARED HALLOUMI
date, pomegranate, citrus, pistachio

SMOKED BEET SALATA
honeycrisp apples, pomegranate, roasted walnuts, arugula, ladolemono

3rd Round

GARIDES ME ANITHO
sautéed shrimp, dill, shallots, mustard, lemon

CRISPY BRUSSELS AFELIA
brussels sprouts, coriander seed, barberries, garlic yogurt

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

Dessert

GREEK YOGURT & APRICOT
muscat soaked apricots, vanilla yogurt cream, pistachio powder

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ZAYTINYA

BEVERAGE PACKAGES

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, based on availability, and pricing are subject to change.
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