

ZAYTINYA

Restaurant Week

LUNCH | MONDAY - FRIDAY
JULY 20 - SEPTEMBER 6

45 PER PERSON / 75 WITH WINE PAIRING

For the Table

Paired with Chateau Ksara Merwah 2023

WARM ALMOND-STUFFED DATES

lime zest and sea salt

HOMMUS

purée of chickpeas, garlic, tahini,
harissa chili crisp

BABA GHANNOUGE

fire-roasted eggplant, tahini, lemon, garlic

SUMMER FRUIT SALATASI

stone fruits, shaved fennel, red onion, roasted pine
nuts, kalamata olives, mint



Choice of

Paired with Calabretta 'Cala Cala' NV

FALAFEL

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

GARIDES ME ANITHO

sauteed shrimp, dill, shallots, mustard, lemon

BEEF SOUTZOUKAKIA

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

IBERICO PORK SOUVLAKI

iberico pork skewer, sumac onions, garlic toum,
marinated tomatoes

+12 supplement



Dessert

TAHINI-CHOCOLATE CHUNK COOKIE

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

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