

ZAYTINYA

Restaurant Week

Beverage Menu

Wines 11/glass 44/bottle

MARFIL, CAVA BRUT

Macabeu, Parellada, Xarel·lo, **Barcelona, Spain**

Refreshing, zesty flavors of green apple and citrus with an invigorating honeysuckle note.

CHATEAU KSARA, BLANC DE L'OBSERVATOIRE

Clairette, Muscat, Sauvignon Blanc, **Bekka Valley, Lebanon**

Light and crisp with fresh summer fruits

DIO FILI, ROSE

Xinomavro, Siatista, Greece

This rosé satisfies the palate with its strawberry, raspberry flavors and well balanced.

AVANTIS, ROSE

Syrah, **Evia, Greece**

Bright deep rose colour, pronounced nose intensity of strawberry, sour cherry and pomegranate aroma. Rich and bold with a lively acidity.

CHATEAU KSARA RESERVE DU COUVENT

Cabernet Sauvignon, Syrah, Cabernet Franc, **Bekaa Valley, Lebanon**

A full-bodied, bold and rich flavors.

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Cocktails 15

HELIOS HORIZON

vodka, vanilla, lemon, grapefruit

SIDECAR TO TANGIER

Metaxa 5 Greek brandy, spice blend of rose petals, cardamom, cumin, honey, lemon

ZA'ATAR MARGARITA

Milagro tequila, lime, orange liqueur, za'atar air

ANKARA RYE CLUB

Sazerac rye, thyme and cumin infused vermouth rouge

OLD FASHIONED

Old Forester Bourbon, Angostura Bitters

POM FILI

Red wine, vodka, ginger, lime, pomegranate, all spice dram
13 glass / 67 carafe

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Beer 7

OTHER HALF "SNAPS"

Pilsner-style Lager (DC)

OTHER HALF "GREEN CITY"

East Coast IPA (DC)

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Alcohol free options 5

COFFEE, TEA, SODA, TURKISH JUICES, LEMONTHA

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ZAYTINYA

Restaurant Week Lunch

35 per person

HOMMUS

chickpeas, garlic, tahini, harissa chili crisp

BABA GHANNOUGE

fire-roasted eggplant, tahini, lemon, garlic

KARPUZI ME FETA

compressed watermelon, Kalamata olives, arugula, feta cheese, ladolemono, mint

OLIVE OREKTIKA

Greek olives, coriander seeds, lemon
turmeric pickles, walnuts

FALAFEL

traditional crispy chickpea fritters, tumeric pickles
cherry tomato, tahini

IMAM BAYILDI

eggplant, onions, and tomato slowly cooked in olive oil with
aromatic spices and garnished with pine nuts

CRISPY BRUSSELS AFELIA

brussels sprouts, coriander seed, barberries, garlic yogurt

CHICKEN YUVETSI

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

ROASTED VEGETABLE COUSCOUS

turmeric and black currant couscous, roasted seasonal
vegetables, toasted almonds

GARIDES ME ANITHO

sauteed shrimp, dill, shallots, mustard, lemon juice

SHISH TAOUK

grilled chicken skewer, garlic toum
sumac onions, roasted tomato

BEEF SOUTZOUKAKIA*

cumin spiced meatballs, tomato sauce
cinnamon, feta, capers

GREEK YOGURT AND APRICOTS

muscat soaked apricots, vanilla yogurt cream
pistachio powder, apricot frozen yogurt

OLIVE OIL CAKE

Orange blossom cream, clementines
caramelized breadcrumbs

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