

# ZAYTINYA

## Restaurant Week

### Beverage Menu

#### Wines

10/glass 40/bottle

##### MARFIL, CAVA BRUT

Macabeu, Parellada, Xarel·lo, Barcelona, Spain

*Cava is Spain's better answer to Champagne! Refreshing, zesty flavors of green apple and citrus with an invigorating honeysuckle note.*

##### KARAM, MAISON

Viognier, Semillon, Ugni Blanc, Jezzine, Lebanon

*Light and crisp with fresh summer fruits, medium bodied and medium acidity.*

##### KARAM, ARC EN CIEL ROSE

Pinot Noir, Cabernet Sauvignon, Syrah, Jezzine, Lebanon

*This pale colored press rosé satisfies the palate with its red exotic aromas, body and rich taste with plenty of citrus zest*

##### AVANTIS, ROSE,

Syrah, Mytikas & Afrati, Greece

*Bright deep rose colour, pronounced nose intensity of strawberry, sour cherry and pomegranate aroma. On the palate is fruity with aromas of red fruit, candy, caramel, full body and well balanced acidity. Long pleasant finish.*

##### CHATEAU KSARA RESERVE DU COUVENT,

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

*A full bodied, earthy red with big spicy and meaty flavors.*

## Cocktails

13

##### 3PM IN ISTANBUL

lemon lavender mint tisane infused vodka, aperol, vanilla, lime, grapefruit

##### PRAISE BEE

J Rieger Gin, honey, lemon, orange blossom

##### 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

##### POM FILI

Red wine, vodka, ginger, lime, pomegranate, all spice dram

##### ANKARA RYE CLUB

Sazerac rye, thyme and cumin infused vermouth rouge

##### OLD FASHIONED

Old Forester Bourbon, Angostura Bitters

## Beer

7

##### ASLIN OLD TOWNE

American-Style Light Lager (VA)

##### VICTORY BROTHERLY LOVE

East Coast IPA (PA)

## Alcohol free options

5

COFFEE, TEA, SODA, TURKISH JUICES, CUCUMBER MINT COOLER, LEMONTHA

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### Dinner

55 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 marinated with coriander seeds and lemon, turmeric pickles

#### CRETAN DAKOS SALATA

tomato, barley rusks, cucumber, feta

#### IMAM BAYILDI

inspired by the legendary preparation from the Ottoman era, 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, cinnamon, kefalograviera cheese, kritharaki pasta

#### FLAFEL

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

#### GARIDES ME ANITHO

sautéed shrimp, dill, shallots, mustard, lemon juice

#### SHISH TAOUK

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

#### BEEF SOUTZOUKAKIA\*

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

#### SAFFRON PILAF

basmati rice, dates, pistachios, crispy shallots

#### CHEESE PIDE

Turkish tomato sauce, mozzarella cheese, Greek oregano, chives

#### SEARED SALMON

caper dill saltsa, green chickpeas, pinenuts

#### ADANA KEBAB

ground lamb, grilled tomatoes, sumac, harissa pita, pickled chiles

#### GREEK YOGURT AND APRICOTS

muscat soaked apricots, vanilla yogurt cream, pistachio powder

#### OLIVE OIL CAKE

Orange blossom cream, blueberries, caramelized breadcrumbs

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