

ZAYTINYA

Restaurant Weeks Lunch, August 16-29

Your choice of one from each course \$20.10

We request the entire table participate in the Restaurant Week menu.

FIRST COURSE

Hommus

puree of chickpeas, garlic, tahini

Fattoush

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

SECOND COURSE

Garides Me Anitho

sautéed shrimp, dill, shallots, mustard, lemon juice

Spanakopita

house made phyllo, spinach, feta cheese

THIRD COURSE

Piyaz

warm giant beans, kale, oven roasted tomato, garlic

Soujok Spetzofi

Syrian lamb and beef sausage, tomato pepper stew

DESSERT

Greek Apricots and Yogurt

marinated apricots, vanilla yogurt cream, apricot sorbet, pistachio powder

Baba Ghannouge

fire-roasted eggplant, tahini, lemon, garlic

Bantijan Bil Laban

crispy eggplant, roasted garlic-yogurt sauce

Falafel

traditional chickpea fritters, tahini sauce

Kotopoulo Youvetsi

chicken, orzo, tomato, kefalograviera cheese

Shish Taouk

grilled chicken, sumac onions, grilled tomatoes, garlic toum

Olive Oil Salmon*

slow poached salmon, spicy eggplant, cracked green olive saltsa

Turkish Delight

walnut ice cream with Skotidakis Farm goat's milk yogurt mousse, honey gelee

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SECOND COURSE

Kolokithokeftedes

zucchini and cheese patties, caper-yogurt sauce

Çerkez Tavuğu

shredded chicken in a walnut-cilantro sauce

Garides Me Anitho

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FOURTH COURSE

Crispy Skirt Steak

pickled radish, onion seed, yogurt, green chile zhoug sauce

Scallops

served with dill yogurt

Lamb Bahar

spice-rubbed lamb kebab, tabouleh, tahini sauce

Shish Taouk

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