

**ARE YOU  
READY FOR  
THIS BECAUSE  
I BELIEVE  
YOUR LIFE  
IS GOING  
TO CHANGE  
FOREVER**

**JOSÉ ANDRÉS**

# BRUNCH

available until 2:30 PM

## PATATA HARRA\*

fried egg, loucaniko sausage, potato, cilantro, allepo pepper 8

## OMELET HORIATIKI

kefalograviera cheese, kalamata olives, red onions, tomato, feta cheese 8

## ASHTA

traditional Lebanese-style French toast, bananas, orange blossom honey 8.5

## CILBIR\*

poached eggs, toast, Greek yogurt, paprika butter, sumac 8.5

## TIGANITES

Greek style pancake, Greek yogurt, honey 7.5

# DRINK SPECIALS

## MIMOSA

fresh orange juice, Eudald Massana Noya 9.5

## ZAYTINYA'S BLOODY MARY

vodka, house-made mix, harissa water 9.5

## TRADITIONAL TURKISH COFFEE

sade (unsweetened), orta skerli (semi-sweet), or tatli (sweet) 3

# TEA SELECTIONS

EARL GREY ORGANIC, BLACK TEA 4

KEEMUM ORGANIC, BLACK TEA 4

JASMINE ORGANIC, GREEN TEA 4

MOROCCAN MINT, GREEN TEA 4

CINNAMON APRICOT, HERBAL TEA 4

LAVENDER LEMON MINT, HERBAL TEA 4

## SPREADS GIRIŞLER تالبيقم

### HOMMUS

puree of chickpeas, garlic, tahini 6.5

### LABNEH

Lebanese strained yogurt with za'atar 6.5

### BABA GHANNOUGE

fire-roasted eggplant, tahini, lemon, garlic 7

### HOUSE-MADE LAVASH CHIPS

with sumac 5

### HTIPITI

marinated roasted red peppers, feta, thyme 7.5

### TZATZIKI

Greek yogurt with diced cucumbers, dill 7.5

### TARAMOSALATA

traditional spread of cured carp roe 6.5

### SPREAD PIKILIA

All six spreads 35

## SOUPS & SALADS SOUPES SALATES تپروش نطلس

### FATTOUSH

tomato, cucumber, red onion, green pepper, radish, pita chips, pomegranate vinegar dressing 7.5

### MAROULOSALATA

romaine, scallions, dill, mizithra cheese, red wine vinegar dressing 6

### SANTORINI FAVA & SQUASH SOUP

puree of yellow split peas and butternut squash, sultans, beech mushrooms 7

### TAHINI POTATO SALATA

fingerling potatoes, tahini sauce, tarama, kalamata olives, pickled pearl onions 9

### TABOULEH

parsley, bulgur wheat, diced tomatoes, onions, mint, lemon dressing 6.5

### CHICKEN SOUP AVGOLEMONO

roasted chicken, orzo, dill 7

## FLAT BREAD PÝDE ÇEPÝTLERÝ پيكرت زبخ

### KRI KRI PIDE

braised goat, charred scallions, hommus 12.5

### PEYNIRLI PIDE

Turkish tomato sauce with cinnamon and oregano, covered in halloumi cheese 7

\*consuming raw or undercooked meats, poultry, shellfish, seafood or eggs may increase your risk of food-borne illness.

## VEGETABLE MEZZE HORTARIKI تاوارضخ

### ÍMAM BAYILDI

Ottoman style roasted eggplant stuffed with onions, tomatoes 6.5

### CRISPY BRUSSEL AFELIA

brussel sprouts, coriander seed, barberries, garlic yogurt 8.5

### BEET SALATA

crimson and yellow beets, shaved fennel, upland cress, spiced walnuts 8.5

### KOLOKITHOKEFTEDES

zucchini and cheese patties, caper-yogurt sauce 7.5

### BANTIJAN BIL LABAN

crispy eggplant, roasted garlic-yogurt sauce 8

### ROASTED CAULIFLOWER

sultans, caper berries, pine nuts 8.5

### HORTA SALATA

salad of cooked and raw greens, smoked olives, fava Santorini, ladolemono, pistachios 8.5

### FIRIK PILAVI

smoked green wheat pilaf, mushrooms, cardamom apricots 8

### ELIES TIS ELLADAS

Greek olives marinated in oregano, Greek olive oil 6

### SEARED HALLOUMI CHEESE

Pomegranate, rosewater, tomato, sumac 9.5

### WHOLE WHEAT COUSCOUS

beech mushrooms, squash, harissa broth 8

### GRAPE-LEAVES DOLMADES

grape leaves with rice, tomato, fennel, pine nuts, golden raisins, served with labneh 8.5

### SPANAKOPITA

house-made phyllo, spinach, feta cheese 8.5

### FALAFEL

traditional chickpea fritters, tahini sauce 8.5

### SEASONAL MUSHROOMS

sautéed mushrooms, dates, toasted almonds 10

### PIYAZ

imported warm giant beans, kale, oven-roasted tomato, garlic 9

### OTTOMAN PILAF

saffron rice, dates, pistachios 7

### PATATES TIGANITES ME YIAOURTI

crispy potatoes, yogurt, caper salt 5.5

### HAVUÇ KÖFTESI

carrot, apricot and pine nut fritters, pistachio sauce 8.5

### BAMYA

caramelized okra, fresh and crispy chickpeas, cardamom tomato stew 8.5

### MUSHROOM SAGANAKI

seasonal mushrooms, Metaxa brandy, tomato, kefalograviera cheese 11

### ARTISINAL CHEESE PIKILIA

Feta with preserved black walnuts

Tulum Peynir with honeycomb

Manouri with apricot harissa spoonsweet

Pipe Dreams with tomato kalamata spoonsweet

Each (1 oz) | Selection of 4 cheeses 7.5 | 16.5

## SEAFOOD MEZZE THALASSINA تيرحب تالوكأم

### SNAIL KIBBEH

crispy potato crusted snails, herbed  
ladolemono, heirloom lettuces 8.5

### GARIDES SAGANAKI

sautéed shrimp with tomatoes, green onions,  
kefalograviera cheese, ouzo 13

### SEARED SALMON\*

cucumber tzatziki, ladolemono, dill 9.5

### STRIPED BASS PLAKI\*

tomato, fresh chickpeas, onion, mint 11

### OCTOPUS SANTORINI

grilled Mediterranean octopus, marinated onions,  
capers, yellow split pea puree 14

### AVGOTARAO

traditional Greek pressed caviar of  
cured grey mullet roe 9

### BAKALIAROU MAVRO SKORDALIA

ouzo battered black cod, orange,  
potato-garlic puree 12.5

### GARIDES ME ANITHO

sautéed shrimp, dill, shallots,  
mustard, lemon juice 11

### SEA SCALLOPS\*

seared scallops, yogurt-dill sauce 12

### AGLAI KREMEZI STYLE CRAB CAKES

mini jumbo lump crab cakes,  
roasted garlic yogurt 14

### FRIED SQUID

crispy squid, garlic-yogurt sauce 8

### MIDYES

fried mussels, walnut tarator sauce 7.5

## MEAT & POULTRY MEZZE KREATIKA محل

### KIBBEH NAYEH\*

Lebanese style beef tartare ground to order,  
bulgur wheat, radish, mint, pita chips 7.5

### KEFTEDES KAPAMA\*

beef and lamb meatballs, feta cheese,  
rustic tomato sauce, cinnamon, allspice 9

### LAMB BAHAR\*

spice-rubbed lamb kebab, tabouleh, tahini sauce 10

### HÜNKÂR BEĞENDI

traditional Turkish braised lamb shank,  
eggplant-kefalograviera puree 14

### URFA BIFTEK\*

grilled sirloin, Urfa pepper, cumin, heirloom lettuces,  
caramelized sesame 10

### ADANA KEBAB\*

skewered ground lamb, house-made harissa,  
grilled tomatoes, sumac, onions 8.5

### SHISH TAOUK

grilled chicken, sumac, onions, garlic tuom,  
grilled tomatoes breast 9.5 | thigh 8.5

### TURKISH STYLE PASTIRMA\*

traditionally cured loin of beef  
imported from Turkey 6

### KIBBEH

beef and bulgur wheat fritters, almonds,  
pine nuts, currants, labneh 8

### MOSHARI SOUVLAKI

grilled grass-fed veal breast, butter lettuce,  
lemon, tzatziki 10

### LOUKANIKO ME AGINARES

grilled Greek pork sausage, marinated artichokes,  
roasted peppers 9

### KOTOPOULO YOVETSİ

chicken, orzo, tomato, kefalograviera cheese 9

### KNISA LAMB T-BONES\*

grilled lamb t-bones, smoked yogurt,  
caper-dill saltsa 13

### ARAYES\*

grilled ground lamb and tahini stuffed pita,  
garlic-yogurt 7.5

### CRISPY VEAL SWEETBREADS

orange, caper, baby fennel 10

### ÇERKEZ TAVUĞU

chilled chicken salad, walnut-cilantro sauce 7.5