

ZAYTINYA

Restaurant Weeks Lunch, January 17 – 29

Your choice of one from each course \$20.11

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

Baba Ghannouge

fire-roasted eggplant, tahini, lemon, garlic

Çerkez Tavuğu

chilled chicken salad, walnut-cilantro sauce

SECOND COURSE

Falafel

traditional chickpea fritters, tahini sauce

Ottoman Pilaf

saffron rice, dates, pistachios

Garides Me Anitho

sautéed shrimp, dill, shallots, mustard, lemon juice

Kotopoulo Youvetsi

chicken, orzo, tomato, kefalograviera cheese

THIRD COURSE

Spanakopita

house made phyllo, spinach, feta cheese

Shish Taouk

grilled chicken, sumac onions, grilled onions, garlic toum

Bantijan Bil Laban

crispy eggplant, roasted garlic-yogurt sauce

Sea Scallops*

seared scallops, yogurt-dill sauce

DESSERT

Greek Apricots and Yogurt

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

Turkish Delight

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