

## Mediterranean Tapas Caliente

these Tapas or Mezzas are served hot

**Spanakopita** 8  
phyllo pastries filled with baby spinach, sweet onion, and feta, brushed with butter and then baked to a golden crisp

**Spinach & Lump Crab Fondue** 12  
sautéed baby spinach and blue crab baked in a fondue of gruyere and parmigiano reggiano served with roasted garlic breadsticks

**Meat Dolmades** 8  
grape leaves stuffed with sirloin, rice, and a traditional spice blend, served with tzatziki sauce

**Falafel** 7  
chickpea "croquettes" served with tahini and tzatziki sauces

**Signature Kibbie** 9  
ground sirloin and cracked wheat shell filled with garlic, onion, and sirloin, served with tzatziki sauce

## Mediterranean Tapas Fríos

these Tapas or Mezzas are served cold

**Hummus** 7  
traditional blend of chickpeas, tahini, garlic, lemon, and extra virgin olive oil

**Layered Hummus** 8  
fresh tomato, cucumber, red onion, kalamata olive, and feta cheese layered over hummus

**Vegetarian Dolmades** 7  
grape leaves stuffed with rice, onion, and tomato finished with lemon, olive oil, fresh herbs and served with tzatziki sauce

**Olivas de la Casa** 7  
marinated olives with roasted peppers, garlic, and fresh herbs

*Many Mediterranean dishes are served with olives. Although Zaitoon only uses pitted olives, please be aware that there is a possibility that some pits remain.*

*Please Note: The consumption of raw or undercooked foods, such as meats, seafood, and eggs, which may cause harmful bacteria, may cause serious illness or death*

## Zaitoon's Signature Olive Tapenade & Warm Pita Bread

served complimentary with your meal (\$2 for each additional serving)

### Chef's Tasting Plates

**Vegetarian Tasting Plate** 19  
A combination of three popular Tapas:  
Spanakopita, Vegetarian Dolmades, Falafel,  
and your choice of plain or layered Hummus\*

**Mixed Tasting Plate** 21  
A combination of three popular Tapas:  
Spanakopita, Meat Dolmades, Kibbee  
and your choice of plain or layered Hummus\*

\*Substitute Spinach & Crab Fondue for an additional \$3

## Shorba (Soups)

### Curried Lentil 6

a fragrant blend of lentils, onion, traditional spices, and aromatics

### Soup of the Day 6

ask your server about Today's Soup of the Day

## Salata (Salads)

### Tabouli 9

a refreshing salad of tomato, mint, parsley, cracked wheat, lemon,  
and olive oil served over spring greens

### Greek Salad 9

cucumber, tomato, red onion, spring greens, feta cheese, and kalamata olives  
with our Greek vinaigrette

### Roasted Beet & Curried Walnut Salad 9

roasted beets, spring greens, feta cheese, and curried walnuts  
topped with our citrus vinaigrette

\*Add Grilled Chicken, Lamb, or Shrimp to your Salad for an additional \$8\*

*Join us on the first Wednesday of every month  
from 6pm to 8pm for our fun and informative  
Wine Tasting Series!*

*Zaitoon is sensitive to your dietary needs. If you have special concerns such as food allergies or if you are diabetic or if you have any questions regarding the ingredients that we use for our dishes, please speak to the restaurant manager. Our staff will try to accommodate any of your special requests.*

## Mediterranean Flavors

all entrees are served with your choice of one Salata (Salad)

### Zaitoon's Grilled Kebabs 23

choose from marinated chicken thigh, lamb medallions, kefta or a combination of two meats, grilled and served with seasonal vegetables, basmati rice, and tzatziki sauce

### Moroccan Spiced Braised Lamb Shank 26

broccolini, roasted fennel potato puree, and a smoked paprika harissa broth

### Our Signature Curried Snapper 27

sautéed snapper with coconut scented yellow curry, apple-mango chutney and basmati rice

### Steak au Poivre 27

peppercorn dusted grilled flat iron, stuffed silver dollar mushrooms, rosemary scented potato puree, and a foie gras infused compound butter

### Sautéed Maine Lobster Tail 29

Maine lobster tail, mussels, and clams in a stew of tomato, bell peppers, okra, and yellow curry served over basmati rice pilaf

### Moussaka 24

traditional Greek dish with layers of eggplant, potato, and a mix of ground beef, pork, tomato, and spices, baked in a savory bechamel

### Rainbow Trout Meuniere 26

cashew lump crab meuniere, seasonal vegetables, and a roasted fennel potato puree

### Pan Roasted Chicken 25

roasted half chicken, charred tomato and parmigiano polenta, lemon and fresh thyme pan sauce

### Featured Vegetarian Plate MP

a selection of the freshest produce prepared seasonally