

Mediterranean Tapas Caliente

these tapas or mezzas are served
either warm or hot

Spanakopita 6
phyllo pastries filled with spinach, Spanish onion, and feta, brushed with sweet butter and baked to a golden crisp

Meat Dolmades 7
grape leaves stuffed with sirloin, rice, and a traditional spice blend, served warm

Falafel 6
chickpea "croquettes" served with tahini and tzatziki sauces

Signature Kibbie 7
rich ground sirloin and cracked wheat, filled with fresh herbs and pine nuts, served with tzatziki sauce

Mediterranean Pizzas 8
thinly baked dough, topped with ground sirloin and ground pork, feta, and fresh herbs, baked crisp and served with tzatziki sauce

Mediterranean Tapas Fríos

these tapas or mezzas are served cold

Baba Ghannouj 6
roasted eggplant and tahini puree with extra virgin olive oil, garlic, and lemon

Hummus 5
traditional blend of garbanzo bean, tahini, garlic, lemon, and extra virgin olive oil

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

Featured Hummus 7
ask your server about our featured seasonal hummus

Vegetarian Dolmades 6
grape leaves stuffed with rice, onion, and pine nuts, finished with lemon, olive oil, and fresh herbs

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

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.

Shorba (Soups)

Curried Lentil 4
a fragrant blend of lentils, onion, traditional spices, and aromatics

Tuscan White Bean & Sausage 5
savory great northern beans, garlic, yukon gold potato, greens, and spicy sausage in a rich broth

Salata (Salads)

(available as a side or as an entrée portion)

Tabouli 5 / 8
a refreshing salad of tomato, mint, parsley, cracked wheat, lemon, and olive oil

Fattoush 5 / 8
garden fresh vegetables and toasted pita bread tossed in our tart sumac vinaigrette

Greek Salad 4 / 8
cucumber, tomato, red onion, spring greens, feta cheese, with kalamata olives and our Greek vinaigrette

Roasted Beet & Curried Walnut 4 / 8
roasted beets, spring greens, feta cheese, and curried walnuts with our citrus vinaigrette

Curried Chicken Salad 5 / 9
slow roasted chicken breast, red onion, walnuts, and raisins in a rich yellow curry over tossed field greens

Combination Plates

Tapa & Soup 8
your choice of one Tapa and a cup of soup

Tapa & Salad 8
your choice of one Tapa and a side salad

Tapas Trio 8
your choice of any three Tapas

Let Zaitoon Cater Your Next Luncheon!

Take-out or delivery to your home or office. Each lunch includes:

- Layered Hummus
- Pita Bread & Flat Bread
- Choice of Salata
- Choice of Chicken, Beef, Kefta, Lamb or Seafood Kebab*
- Walnut Baklava
- Iced Tea

\$15 per person

(* please add \$2 pp for Seafood Kebab)

Orders under \$250 are subject to a \$25 delivery fee.

Please provide 24 hours notice.

Many Mediterranean dishes are served with olives. Although Zaitoon uses mostly pitted olives, please be aware that some dishes will be prepared with olives that are not pitted.

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