

## The History of the ZEYTOUN (Olive)

*The Olive(Zeytoun) was a native to Asia Minor and spread from Old Persian Empire to the rest of the Mediterranean basin 6,000 years ago. It is among the oldest known cultivated trees in the world - being grown before the written language was invented. It was being grown on Crete by 3,000 BC and may have been the source of the wealth of the Minoan kingdom. The Phoenicians spread the olive to the Mediterranean shores of Africa and Southern Europe. Olives have been found in Egyptian tombs from 2000 years BC. The olive culture was spread to the early Greeks then Romans. As the Romans extended their domain they brought the olive with them.....*

*At Zeytoun we strive to provide An excellent dining experience. Our cuisine contains nothing but the finest ingredients. While many of our dishes are Middle Eastern/Mediterranean in origin, our cooking is contemporary and incorporates flavors from all over the world with an influence of California and fresh local farm produce. Our lamb, beef, chicken and vegetarian specialties are guaranteed to satisfy even the fussiest gourmet. With our relaxed, casual atmosphere, choice collection of Entrees, Salads and exciting custom-made desserts, Zeytoun truly is a feast for both the eye and the palate.*

*We hope your visit to our restaurant is a pleasurable one. If you have any questions about our dishes, or if you are interested in having Zeytoun cater an event, please contact our Management. Our Sister Company "Fresco Food Service Inc." is delighted to provide you with top notch full catering services for corporate events and/or any occasions. Corporate Cafeteria Management services are available at your touch.*

*"We serve HALAL meats."  
"Serving Bay Area since 1987"*

*Visa, Master Card, and American Express accepted.  
Gift certificates available.*



Summer Hours  
Monday-Friday 11:30AM - 8:00PM

Winter Hours  
Monday-Friday 11:30AM - 6:00PM

Saturday & Sunday Open for a private event  
(contact our management for reservation)

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*Menu*

**Zeytoun**

**Persian & Mediterranean Grill**  
Gateway to a new world of taste and experience

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## ZEYETOUN (COLD)

**Dolmas** 5 . 9 5

Cured grape leaves stuffed with rice, and fresh herbs

**Mustokhiar** 3 . 9 5

Yogurt, cucumbers, mint and house spices

**Kashkeh Bademjan or Babaganoush** 4 . 9 5

Finely-chopped, roasted eggplant, roasted tomatoes, walnuts, garlic, mint, dried yogurt and olive oil or tabini

**Hummus** 4 . 9 5

Garbanzo & Tabini Dip

**Combo plate** 1 0 . 9 5

Combinations of Tabouleh, Humus, assorted imported olives, Kashkeh Badimjan & Falafel

## ZEYETOUN (HOT)

**Veggie Eggplant Mousaka** 6 . 9 5

Layers of eggplant, red and green bell peppers, tomatoes, parsley, and mozzarella in a creamy marinara sauce

**Falafel** 4 . 9 5

Patties of ground garbanzo, fresh parsley, chives & house spices, lightly fried and served with tabini sauce

**Crostini ala Zeytoun** 6 . 9 5

Assorted olive paste, garlic, fresh herbs and asiago cheese spread on triangles of fresh tandoori flat bread

**FalaFel Plate** 8 . 9 5

FalaFel Patties , 3 Side-dishes & Pita Bread

## SOUPS & SALADS/SALAD BAR

**Aash OR Soup of the Day** 2 . 9 5

Three-bean medley with spinach and noodles

**Shirazi** 3 . 9 5

Cucumbers, tomatoes, red onions, mint, fresh lemon and extra virgin olive oil

**Tabouleh** 3 . 9 5

Bulgur wheat, parsley, chives, mint, tomatoes, lemon juice and extra virgin olive oil

**Caprese** 6 . 9 5

Fresh mozzarella, tomato, red onions, basil herbs. Topped with balsamic vinegar & extra virgin olive oil

**Roasted Walnut Gorgonzola** 6 . 9 5

Romaine lettuce tossed with candied walnuts, gorgonzola cheese and sour apples

## CALZONES

Served with a side dish

**Persian** 7 . 9 5

Lamb & Beef, pomegranate tomato sauce, mozzarella, feta, olives, tabini, sour cream

**Vegetarian** 7 . 9 5

Spinach, mushrooms, olives, sun-dried tomatoes and cheese & our house made pizza sauce

## WRAPS

**Falafel** 6 . 9 5

Falafel with house greens, herbs and tabini sauce

**Eggplant , Hummus, Sun-dried Tomato & Feta** 7 . 9 5

Roasted eggplant, Hummus, sun-dried tomato, feta, fresh mozzarella with a tabini sauce

**Chicken Kabob** 7 . 9 5

Marinated chard broiled chicken & basmati rice, finished with herbs

**BargBeef** 7 . 9 5

Thinly-sliced pieces of tender beef cooked on our chard broiled grill

**Shiwarma Lamb & Beef** 7 . 9 5

Donar lamb & beef on a vertical rotisserie roasted to perfection

**Koobideh** 7 . 9 5

Ground beef and lamb kabob wrap with tomatoes, onions, lettuce, cabbage feta cheese, fresh herbs and sumac

**Super Wrap** 8 . 9 5

Every thing we can find

## ENTREES

Served with 2 salads or dips (fluffy saffron basmati rice & charbroiled tomato ) To add house fries, add \$ 2.00

**Deezi** 1 0 . 9 5

Lamb stew slow-cooked in a traditional Persian clay pot. Served piping-hot from our oven clay pot.

**ZeytounBurger** 5 . 9 5

Fresh ground beef grilled to perfection, lettuce, tomatoes, red onions (add Cheese or Garlic for \$1.00)

**Chicken Kabob** 1 0 . 9 5

Marinated skewers of chicken breast pieces barbecued on our mesquite grill

**Koobideh Kabob** 1 0 . 9 5

2 Skewered fresh ground lamb and beef rolled in Middle Eastern spices and cooked over an open flame

**Barg Kabob** 1 1 . 9 5

Thin slices of beef loin marinated in Persian spices char broiled to perfection

**Shishlik** 1 3 . 9 5

Charbroiled marinated lamb chops, sizzling over open fire

**Shiwarma** 1 0 . 9 5

Lamb & Beef seasoned with garlic & spices, glazed with a special marinate slow cooked on our vertical Middle Eastern Rotisserie

**Salmon Kabob** 1 1 . 9 5

Fresh marinated grilled salmon, Mediterranean style, glazed with lemon butter garlic topped with ZATAR

## DESSERTS

Made Fresh Every Day

**Baklava** 2 . 5 0

Rich layers of pastry dough filled with ground walnuts, almonds and pistachios in a delectable honey

**Persian Ice Cream** 3 . 9 5

Rose water, pistachios, saffron, and rich, pure cream mixed and frozen into an icy delight

**Mediterranean** 2 . 9 5

All sorts of Home made desserts available freshly made daily

## BEVERAGES

**Sodas** 1 . 7 5

Regular, Diet

**Dough** 2 . 0 0

Creamy yogurt, mint and purified water

**Sparkling Waters** 2 . 0 0

Imported

**Juices** 2 . 0 0

**Teas** 1 . 7 5

Regular, Decaf, Various Herb Persian

**Coffee** 1 . 7 5

Regular, Decaf Turkish (with Cardamom) 2 . 5 0

**Alcoholic Beverages** 3 . 5 0

Domestic Beer Brewery, Imported Beer & Wine 4 . 5 0