



*Client Favorite

HABIBI’S STARTERS

Tuna Tartare Pita Chips*	sashimi-grade tuna, fresh baked pita, pomegranate arils, lemon zest, scallions, za’atar, avocado, toum
Wagyu Boursin Minis*	wagyu, caramelized onions, boursin, arugla, crispy prosciutto, agrumato, balsamico di modena, brioche
Korean Seared Cauliflower Steaks	charred cauliflower, gochujang glaze, umami-rich miso, topped with scallions and asian pickled cucumbers
K.F.C. (“Korean Fried Chicken”) Minis*	crispy double-fried chicken glazed in gochujang honey, served on buttered brioche with kimchi aioli
Chorizo Croquettes Smoked Emulsion	crispy spanish-style croquettes filled with spicy chorizo, served atop a silky chorizo emulsion, basil oil
Lobster Labneh Toasts	lobster dressed in lemon-sumac butter over whipped labneh toast, topped with aleppo, chives
Seared Haloumi Saba Pita Chip	cypriot halloumi seared golden, drizzled with ancient roman grape must reduction, fresh baked pita
Roasted Speck-Wrapped Boursin Date	medjool dates stuffed with french garlic herb fine cheese, wrapped in imported Italian speck and roasted
Truffle Parm Risotto*	creamy reggiano risotto infused with earthy white truffle oil, topped with shaved Italian black truffle



NONA’S FRESH HAND-CUT PASTA

Tartufo Tagliatelle	tossed in truffle cream sauce, shaved Italian black truffle, aged pecorino romano
Guanciale Amatriciana Bucatini*	classic roman-style, crispy guanciale, san marzano tomato, aged pecorino romano
Orecchiette Pesto*	vibrant basil pesto, toasted pine nuts and a touch of olive oil, fresh baked garlic bread
Lobster Boursin Cream Orecchiette	chopped lobster in creamy boursin sauce coating, finished with basil oil and fresh herbs
Tahini Lemon Cream Bucatini	silky tahini-lemon cream, brightened with sumac, sun-dried tomato, lemon pearls



SIGNATURE EXPERIENCES

Chef Z Wagyu Experience*	curated flight of the finest australian stone axe and japanese A5 wagyu cuts, tailored to you
Lebanese Mezze Experience*	grilled steak, chicken, kefta, lamb, served with homemade toum and tarator
Miso Chilean Seabass*	24-hour miso glaze marinade, broiled to caramelization, chives
Spanish Iberico Pluma	rich, marbled spanish pork, flame-seared for a tender, buttery finish
Dijon Herb de Provence Lamb Chops	tender lamb chops crusted with dijon, provençal herbs, flame-seared
Pistachio-Crusted Alaskan Sablefish	seared golden sicilian gremolata of toasted pistachios, lemon, parsley, maltese fish spices
Garlic Gambas	wild-caught shrimp sautéed in roasted garlic & smoked paprika oil, finished with sherry reduction

CHEF Z’S TABLE

— ZEITOUN —

MEDITERRANEAN CHARCUTERIE

A curated taste of Europe’s most celebrated meats and cheeses, imported from each region. All served with quince paste, fresh bread & rosemary crisps, seasonal greens, fresh fruit

Italia

- Fine Meats
- ❖ Prosciutto di Parma – 18-months
 - ❖ Mortadella with Pistachio
 - ❖ Coppa di Parma
- Fine Cheeses
- ❖ Taleggio
 - ❖ Grana Padano - 16 months
 - ❖ Parmigiano Reggiano 24-months

España

- Fine Meats
- ❖ Jamón Ibérico de Bellota 100%
 - ❖ Chorizo Ibérico
 - ❖ Salchichón Ibérico
- Fine Cheeses
- ❖ Manchego 12-months
 - ❖ Idiazabal
 - ❖ San Simon Da Costa DOP

France

- Fine Meats
- ❖ Rosette de Lyon
 - ❖ Saucisson Sec
 - ❖ Moulard Duck Prosciutto
- Fine Cheeses
- ❖ Brie de Meaux
 - ❖ Camembert de Normandie
 - ❖ Saint-André Triple Crème

Premium Additions

Caviar – beluga, ostera, hackleback, kaluga

Truffle Pearls – melanosporum truffle pearls

SALADS

Lebanese Fatoush*	crisp romaine, tomatoes, cucumbers, herb tossed sumac-lemon dressing, toasted pita chips, pomegranates
Burrata & Heirloom	creamy burrata with heirloom tomatoes, basil oil, smoked maldon salt, aged modena balsamic vinegar
Watermelon Feta	sphered watermelon, greek barrel-brined feta, pomegranates, mint oil
Endives & Roquefort	belgian endives with roquefort, candied pecans, crisp pears, honey lemon dijon vinaigrette
L’Italiano*	spring mix, rosemary charred cherry tomato, crispy prosciutto, micro radish, parm crisps, signature dressing

SIDES

Lebanese-Spiced Potatoes	spicy lebanese potatoes roasted with garlic, cilantro, and a touch of lemon
Miso Sweet Potato	roasted sweet potatoes glazed with umami miso butter
Honey Garlic Glazed Rainbow Carrots*	oven-roasted heirloom carrots in a honey-garlic reduction
Charred Broccolini	crispy & finished with fresh lemon and shaved parmesan
Truffle Potatoes Mountain	crispy thinly sliced potatoes roasted in parmesan & topped with truffle oil
Mediterranean Mezze Spreads	traditional lebanese hummus, fire-flamed babaganoush, and authentic greek yiayia tzatziki, fresh pita

DESSERTS

Authentic Italian Tiramisu	classic espresso-soaked ladyfingers layered with mascarpone cream and cocoa
Ashta & Berries	creamy lebanese clotted cream topped with seasonal berries and rosewater syrup
Berries Limoncello Vanilla Cream*	fresh berries with velvety limoncello-infused vanilla cream