



ZAYTINYA

NASHVILLE

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About

Host your next event at Zaytinya, where bold Mediterranean flavors and a vibrant, shareable dining experience set the tone for memorable gatherings. Experience the renowned cuisine of Michelin-starred chef José Andrés, where inspiration from his travels through Turkey, Greece, and Lebanon comes to life in a mezze-driven menu of shareable plates designed to bring people together and inspire exploration at the table.

Zaytinya offers a variety of flexible spaces to suit any occasion, from lively bar and patio gatherings to seated dinners in the main dining room. For more intimate events, a private dining room accommodates smaller groups, while the veranda provides an inviting setting for semi-private experiences.

Whether you're planning a celebratory dinner, corporate event, or social gathering, our team will work with you to create a seamless experience defined by thoughtful hospitality, dynamic flavors, and a sense of effortless sophistication.



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Full Buyouts

Available in the evenings, Zaytinya Nashville offers a comfortable and inviting atmosphere across a variety of distinct, indoor/outdoor spaces, to become the perfect setting for your next large-scale event.

Capacity

Seated: 200

Standing: 220



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Main Dining Room

Available in the evenings, Zaytinya offers a flexible floor plan for a variety of arrangements and styles, allowing for a customized layout, and your dream event.

Capacity
Seated: 100



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Bar & Patio

Situated at the corner of Laurel St. and 12th Ave. S. and complemented by hanging greenery and lush textiles, this indoor/outdoor space offers a curated event experience in a captivating atmosphere.

Capacity

Seated: 80

Standing: 100

Patio Tables

Available for parties of up to 16 (8 per table), our curated Patio tables offer outdoor dining experience in the Gulch neighborhood.



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Veranda

Located at the front side of the restaurant and dressed in greenery, our fully covered outdoor terrace offers a unique outdoor dining experience in the vibrant Gulch neighborhood, with flexible table arrangements for up to 34.

Capacity

Seated: 34



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Private Dining Room

Located adjacent to the main dining room and offering a more exclusive experience for parties of up to 18, this fully enclosed space offers a lengthy wooden center table complete with buffet/service credenza and wall mounted TV.

Capacity

Seated: 20



Dinner Menu

Package 1 | \$75 per person

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1st Round

- HOMMUS
puree of chickpeas, garlic, tahini,
harissa chili crisp
- BABA GHANNOUGE
fire-roasted eggplant, tahini, lemon,
garlic
- GREEN SALAD
heirloom lettuces, herbs, pickled onions,
greek vinaigrette

2nd Round

- SHISH TAOUK
grilled chicken skewer, sumac, onions,
garlic toum, grilled tomatoes
- FALAFEL
traditional crispy chickpea fritters,
turmeric pickles, cherry tomato, tahini
- KALAMARI
lamon salt, garlic yogurt

3rd Round

- CRISPY BRUSSELS AFELIA
brussels sprouts, coriander seed,
barberries, garlic yogurt
- BLACK EYED PEAS
classic greek mavro fasolia, tomato,
mushroom, warm greens, feta
- BEEF SOUTZOUKAKIA
cumin spiced meatballs in tomato sauce
scented with cinnamon, feta, capers
- GARIDES ME ANITHO
sautéed shrimp, dill, shallots, mustard,
lemon juice

Dessert

- MINI GREEK YOGURT & APRICOT
muscat soaked apricots, vanilla yogurt
cream, pistachio powder
- OLIVE OIL CAKE
lemon olive oil cake, citrus,
orange blossom cream

Dinner Menu

Package 2 | \$90 per person

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1st Round

- HOMMUS
puree of chickpeas, garlic, tahini,
harissa chili crisp
- LABNEH
lebanese strained yogurt with za’atar
- FATTOUSH
tomato, cucumber, red onion, green
pepper,
radish, pita chips, pomegranate vinegar
dressing
- OLIVE OREKTIKA
greek olives marinated with coriander
seed and lemon, turmeric pickles,
smoked walnuts

2nd Round

- CRISPY BRUSSELS AFELIA
brussels sprouts, coriander seed,
barberries, garlic yogurt
- GARIDES ME ANITHO
sautéed shrimp, dill, shallots, mustard,
lemon juice
- SHISH TAOUK
grilled chicken skewer, sumac, onions,
garlic toum, grilled tomatoes

3rd Round

- SESAME SALMON
caramelized onions, greens, golden
ladolemono, mushrooms, green chickpeas
- ADANA KEBAB
ground lamb, grilled tomatoes, sumac,
harissa pita, pickled chiles
- FALAFEL
traditional crispy chickpea fritters,
turmeric pickles, cherry tomato, tahini
- CELEBRATION RICE
crispy tahdig, buttery basmati rice,
saffron, almonds, pistachios, dried
cherries,
smoked mushrooms
with spiced braised chicken / +\$2 per person

Dessert

- MINI GREEK YOGURT & APRICOT
muscat soaked apricots, vanilla yogurt
cream, pistachio powder
- BANANA PUDDING MUHALLEBI
banana tahini pudding, date, sesame,
caramelized phyllo

Chef’s Experience Menu

Package 3 | \$110 per person



Appetizers

TABBOULEH
parsley, bulger wheat, diced tomatoes,
onions, mint, lemon dressing, garlic toum,
served on a lettuce leaf

KALAMARI
lamon salt, garlic yogurt

1st Round

HOMMUS
puree of chickpeas, garlic, tahini,
harissa chili crisp

TIROKAFTERI
harissa-spiced goat cheese, toasted pine
nuts, greek honey, mint

BABA GHANNOUGE
fire-roasted eggplant, tahini, lemon,
garlic

SMOKED BEET SALATA
citrus, feta, pistachio, pomegranate,
ladolemono, arugula

2nd Round

CRISPY BRUSSELS AFELIA
brussels sprouts, coriander seed,
barberries, garlic yogurt

SEA SCALLOPS
dill yogurt, apple, radish, sesame rose
spice

SHISH TAOUK
grilled chicken skewer, sumac, onions,
garlic toum, grilled tomatoes

3rd Round

THE LAMB SHOULDER
lamb shoulder smoked over cherry wood,
toum, harissa, tzatziki, and lettuce leaves

BRANZINO
seared mediterranean sea bass,
celery root skordalia, almonds, capers

BLACK EYED PEAS
classic greek mavro fasolia, tomato,
mushroom, warm greens, feta

CAULIFLOWER TIGANITES
tahini, preserved lemon, pine nuts,
capers, golden spice

Dessert

MINI GREEK YOGURT & APRICOT
muscat soaked apricots, vanilla yogurt
cream, pistachio powder

BANANA PUDDING MUHALLEBI
banana tahini pudding, date, sesame,
caramelized phyllo

Lunch Menu

Package 1 | \$45 per person

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1st Round

- HOMMUS
puree of chickpeas, garlic, tahini,
harissa chili crisp
- BABA GHANNOUGE
fire-roasted eggplant, tahini, lemon,
garlic
- GREEN SALAD
heirloom lettuces, herbs, pickled onions,
greek vinaigrette

2nd Round

- KALAMARI
lamon salt, garlic yogurt
- KOFTE KEBAB
grilled ground beef kebab, tomato ezme,
roasted walnuts, pickled chilis
- BLACK EYED PEAS
classic greek mavro fasolia, tomato,
mushroom, warm greens, feta
- SHISH TAOUK
grilled chicken skewer, sumac, onions,
garlic toum, grilled tomatoes

Dessert

- MINI GREEK YOGURT & APRICOT
muscat soaked apricots, vanilla yogurt
cream, pistachio powder

Lunch Menu

Package 1 | \$55 per person

1st Round

- HOMMUS
puree of chickpeas, garlic, tahini,
harissa chili crisp
- TZATZIKI
greek yogurt with diced cucumbers, dill
- FATTOUSH
tomato, cucumber, red onion, green
pepper,
radish, pita chips, pomegranate vinegar
dressing

2nd Round

- FALAFEL
traditional crispy chickpea fritters,
turmeric pickles, cherry tomato, tahini
- SHISH TAOUK
grilled chicken skewer, sumac, onions,
garlic toum, grilled tomatoes

3rd Round

- CRISPY BRUSSELS AFELIA
brussels sprouts, coriander seed,
barberries, garlic yogurt
- GARIDES ME ANITHO
sautéed shrimp, dill, shallots, mustard,
lemon juice
- ADANA KEBAB
ground lamb, grilled tomatoes, sumac,
harissa pita, pickled chiles

Dessert

- MINI GREEK YOGURT & APRICOT
muscat soaked apricots, vanilla yogurt
cream, pistachio powder
- BANANA PUDDING MUHALLEBI
banana tahini pudding, date, sesame,
caramelized phyllo

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Cocktail Reception Menu

Package 1: \$65 per person select 4 stationary mezze, 4 passed mezze

Package 2: \$85 per person select 6 stationary mezze, 4 passed mezze

Stationary Mezze

(Served with chips)

HOMMUS
puree of chickpeas, garlic, tahini, harissa chili crisp

LABNEH
lebanese strained yogurt with za’atar

BABA GHANNOUGE
fire-roasted eggplant, tahini, lemon, garlic

HTIPITI
marinated roasted red peppers, feta, thyme

TZATZIKI
yogurt with diced cucumbers, dill

TIROKAFTERI
harissa-spiced goat cheese, toasted pine nuts, greek honey, mint

FATTOUSH
tomato, cucumber, red onion, green pepper, radish, pita chips,
pomegranate vinegar dressing

OLIVE OREKTIKA
greek olives marinated with coriander seed and lemon, turmeric pickles,
smoked walnuts

GREEN SALAD
heirloom lettuces, herbs, pickled onions, greek vinaigrette

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Savory Passed Mezze

FALAFEL
traditional crispy chickpea fritters, turmeric pickles, cherry tomato, tahini

TABBOULEH
parsley, bulger wheat, diced tomatoes, mint, lemon dressing, garlic toum, served in a lettuce
leaf

CURED SALMON ON AIR BREAD
labneh espuma, capers, dill, pickled pearl onion

KOLOKITHOKEFTEDES
zucchini and kefalograviera cheese patties, caper yogurt

GARIDES ME ANITHO
sautéed shrimp, dill, shallots, mustard, lemon juice

BEEF SOUTZOUKAKIA
cumin spiced meatballs in tomato sauce scented with cinnamon, feta, capers

SHISH TAOUK
grilled chicken skewer, sumac onions, garlic toum, grilled tomatoes

LAMB BAHARAT
spiced rubbed lamb leg kebab, tabbouleh, charred tomatoes, tahini sauce

ADANA KEBAB
ground lamb, grilled tomatoes, sumac, harissa pita, pickled chiles

KOFTE KEBAB
grilled ground beef kebab, tomato ezme

Cocktail Reception Menu

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Upgrades / Add Ons

- THE LAMB SHOULDER

lamb shoulder, smoked over cherry wood and served with tzatziki on lettuce leaves / \$10 per person
- GRILLED LAMB CHOPS

smoked labneh, tzatziki, harissa chili crisp / \$22 per person
- SEA SCALLOPS

dill yogurt, apple, radish, sesame rose spice / \$7 per person
- FALAFEL

traditional crispy chickpea fritters, turmeric pickles, cherry tomato, tahini / \$4 per person
- TABBOULEH

parsley, bulger wheat, diced tomatoes, mint, lemon dressing, garlic toum, served in a lettuce leaf / \$4 per person
- CURED SALMON ON AIR BREAD

labneh espuma, capers, dill, pickled pearl onion / \$5 per person
- KOLOKITHOKEFTEDES

zucchini and kefalograviera cheese patties, caper yogurt / \$5 per person
- GARIDES ME ANITHO

sautéed shrimp, dill, shallots, mustard, lemon juice / \$5 per person
- BEEF SOUTZOUKAKIA

cumin spiced meatballs in tomato sauce scented with cinnamon, feta, capers / \$5 per person

- SHISH TAOUK

grilled chicken skewer, sumac onions, garlic toum, grilled tomatoes / \$5 per person
- LAMB BAHARAT

spiced rubbed lamb leg kebab, tabbouleh, charred tomatoes, tahini sauce / \$6 per person
- ADANA KEBAB

ground lamb, grilled tomatoes, sumac, harissa pita, pickled chiles / \$5 per person
- KOFTE KEBAB

grilled ground beef kebab, tomato ezme / \$5 per person
- IBERICO PORK SOUVLAKI

roasted roma tomatoes, sumac onions / \$10 per person

Dessert

- MINI GREEK YOGURT & APRICOT

muscat soaked apricots, vanilla yogurt cream, pistachio powder / \$5 per person
- MINI TURKISH COFFEE CHOCOLATE CAKE

valrhona chocolate cake, roasted pistachios, turkish coffee syrup / \$6 per person
- COOKIE BAGS

melomakarona - traditional greek honey walnut cookies / \$5 per person

requires 5 day notice

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Beverage Packages

At Zaytinya Nashville, the beverage program reflects the vibrant spirit of the Eastern Mediterranean, thoughtfully designed to complement its mezze-style dining experience. For private events, curated packages range from approachable wine and beer offerings to elevated selections featuring premium spirits and seasonal cocktail experiences.

With a focus on Mediterranean varietals, balanced flavor profiles, and versatility across event styles, the program is designed to seamlessly enhance everything from daytime gatherings to lively evening celebrations—inviting guests to sip, share, and connect.

Please see [HERE](#) for our beverage packages.

