
ZOI MEDITERRANEAN CUISINE

BRUNCH I / \$60

Available on weekend from 10:00 AM to 4:00 PM

APPETIZERS

CHOOSE ANY 3 (FAMILY STYLE)

HEIRLOOM GREEK SALAD

Heirloom Tomatoes, cucumbers, peppers, red onions, feta cheese, capers, EVOO

HUMMUS

Chickpea paste with tahini, garlic, lemon, cumin, and olive Oil

ZUCCHINI CHIPS

Zucchini chips served with tartar sauce

BABAGANOUSH

Mashed char-grilled eggplant with tahini, garlic, and yogurt

MAIN COURSE

CHOOSE ANY 4 (INDIVIDUALLY PLATED)

AVOCADO TOAST

Brioche bread, avocado purée, cherry tomatoes, goat cheese

TUSCAN BAGEL

Bagel with cream cheese, smoked salmon, sun-dried tomatoes, capers

FRENCH TOAST

Brioche bread, banana, mixed berries, maple syrup, pistachio cream sauce, and vanilla ice cream

ZOI MEZZE BENEDICT

English muffin with creamy spinach, hollandaise sauce, hummus, babaganoush home fries or house salad

EGG ANY STYLE

Omelette or scrambled eggs, served with home fries or house salad

FIESTA EGG TACO

Scrambled eggs, tortilla, black beans, provolone cheese, salsa dressing, avocado, bell peppers

NUTELLA PANCAKE

Nutella, banana, kiwi, strawberry

OPTIONAL ADDITION

Dessert (+\$5 per person)
House Selected Dessert Platter

All prices exclude tax, gratuity, and fees. Split checks are allowed up to five ways with a maximum of five payment methods. Itemized checks are not available. Prices and menu items are subject to change.

BRUNCH II / \$75

Available on weekend from 10:00 AM to 4:00 PM

APPETIZERS

COLD APPETIZERS

CHOOSE ANY 2 (FAMILY STYLE)

HEIRLOOM GREEK SALAD

Heirloom Tomatoes, cucumbers, peppers, red onions, feta cheese, capers, EVOO

MUHAMMARA

Roasted red pepper, walnuts, garlic, pomegranate molasses, and croutons

BABAGANOUSH

Mashed char-grilled eggplant with tahini, garlic, and yogurt

HUMMUS

Chickpea Paste with Tahini, Garlic, Lemon, Cumin and Olive Oil

HOT APPETIZERS

CHOOSE ANY 2 (FAMILY STYLE)

ROASTED CAULIFLOWER

Herb roasted cauliflower with hibes mezza

CRISPY CALAMARI

Fresh Local Squid, romesco, lemon aioli

MACARON FALAFEL

Falafel, tzatziki, hibes mezza (6pc)

MAIN COURSE

— CHOOSE ANY 4 (INDIVIDUALLY PLATED) —

ZOI MEZZE BENEDICT

English muffin with creamy spinach, hollandaise sauce, hummus, babaganoush, home fries or house salad

FRENCH TOAST

Brioche bread, banana, mixed berries, maple syrup, pistachio cream sauce, and vanilla ice cream

AVOCADO TOAST

Brioche bread, avocado purée, cherry tomatoes, goat cheese

CAVIAR & SALMON PUFF

English Muffin, smoked salmon, salmon caviar, cream cheese, poached eggs, hollandaise sauce, home fries or house salad

NUTELLA PANCAKE

Nutella, banana, kiwi, strawberry

DESSERT

Dessert

(House Selected Dessert Platter)

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BRUNCH GROUP BEVERAGE PACKAGES

*SUBJECT TO CHANGE BASED ON SEASONALITY AND AVAILABILITY ONLY AVAILABLE DURING BRUNCH
SERVICE BRUNCH PACKAGES ARE SERVED FOR 1.5 HOURS*

BRUNCH BEVERAGES \$30 PER PERSON

ADDITIONAL HOURS +\$15 PP

MIMOSA

BELLINI

BLOODY MARRY

RED SANGRIA

BRUNCH BEVERAGES \$30 PER PERSON

ADDITIONAL HOURS +\$20 PP

MIMOSA

BELLINI

BLOODY MARRY

HOUSE SELECTED WINES

(1 WHITE + 1 RED + PROSECCO)

ZOI BRUNCH \$60 PER PERSON

ADDITIONAL HOURS +\$20 PP

BRUNCH COCKTAILS

HOUSE SELECTED WINES

1 RED, 1 WHITE

BEER AND SELECTED SPIRITS

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LUNCH MENU I / \$60

Available on weekdays from 11:30 AM to 4:00 PM

FIRST COURSE

(SERVED FAMILY STYLE)

— CHOOSE ANY TWO —

HUMMUS

Chickpea paste with tahini, garlic, lemon, cumin, and olive Oil

BABAGANOUSH

Mashed char-grilled eggplant with tahini, garlic, and yogurt

MUHAMMARA

Roasted red pepper, walnuts, garlic, pomegranate molasses, and croutons

HEIRLOOM GREEK SALAD

Tomatoes, cucumbers, peppers, red onions, feta cheese, capers, EVOO

— CHOOSE ANY TWO —

CRISPY CALAMARI

Fresh local squid, garlic tartare

MACARON FALAFEL

Falafel, tzatziki, hibes mezze (6pc)

ZUCCHINI CHIPS

Zucchini chips served with tartar sauce

ROASTED CAULIFLOWER

Herb roasted cauliflower with hibes mezze

MAIN COURSE

— CHOOSE ANY THREE (INDIVIDUALLY PLATED) —

CHAMPAGNE SALMON

6 oz Norwegian salmon, champagne beurre blanc, butter-glazed asparagus, citrus oil

SPICY RIGATONI

Rigatoni, spicy pepper sauce

CHICKEN SKEWERS

2 thai chicken skewers, blistered cherry tomato, pavé potato, garlic confit

SHORT-RIB TANDIR

8 oz braised short rib, pavé potato, heirloom carrot, asparagus, cherry beef au jus

OPTIONAL ADDITION

Dessert (+\$5 per person)

House Selected Dessert Platter

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BEVERAGE PACKAGES

BEER & WINE OPEN BAR \$55 PER PERSON

FOR 1.5 HOURS / ADDITIONAL HOUR: \$15 PER PERSON

1 RED WINE • 1 WHITE WINE • 1 SPARKLING WINE

RED SANGRIA • COFFEE & TEA • SOFT DRINK

PREMIUM OPEN BAR \$75 PER PERSON

EXCLUDES TOP SHELF
(AGED SCOTCH, PREMIUM TEQUILA, LIMITED EDITION LIQUORS)

BEER

HOUSE SELECTED WINES

1 WHITE, 1 RED, 1 SPARKLING

RED SANGRIA

MIXED DRINKS

COFFEE & TEA • SOFT DRINK

SELECT CLASSIC SPIRITS

(Includes Classic Martini, Classic Margarita, Manhattan, Negroni, Old Fashioned)

**SHOT SERVICE NOT INCLUDED*

**SIGNATURE COCKTAILS NOT INCLUDED*

UNLIMITED OPEN BAR \$100 PER PERSON (NOT TOP SHELF)

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DINNER MENU / PP \$100

Available every day from 4:00 PM to 11:00 PM

FIRST COURSE

(SERVED FAMILY STYLE)

— CHOOSE ANY TWO —

HEIRLOOM GREEK SALAD

Heirloom Tomatoes, cucumbers, peppers, red onions, feta cheese, capers, EVOO

GRILLED BABY LETTUCE

Ember baby gem grilled baby lettuce, cashews, romesco, salsa fresca, sour dill cream, crispy bazlama

BABAGANOUSH

Mashed char-grilled eggplant with tahini, garlic, and yogurt

MUHAMMARA

Roasted red pepper, walnuts, garlic, pomegranate molasses, and croutons

— CHOOSE ANY TWO —

ROASTED CAULIFLOWER

Herb roasted cauliflower with hibes mezze

CRISPY CALAMARI

Fresh local squid, garlic tartare

ZUCCHINI CHIPS

Zucchini chips served with tartar sauce

MACAROON FALAFEL

Falafel, tzatziki, hibes mezze (6pc)

MAIN COURSE

— CHOOSE ANY THREE (INDIVIDUALLY PLATED) —

SPICY RIGATONI PASTA

Rigatoni, spicy pepper sauce

CHICKEN SKEWERS

2 thai chicken skewers, blistered cherry tomato, pavé potato, garlic confit

CHAMPAGNE SALMON

6 oz Norwegian salmon, champagne beurre blanc, butter-glazed asparagus, citrus oil

TRUFFLE FETTUCINE ALFREDO PASTA

Fettuccine Alfredo, creamy mushroom mix, porcini reduction, truffle drizzle

BUTCHER FLATBREAD

Minced lamb & beef fresh herbs

TERRACOTTA CHICKEN CASSEROLE

chicken, peppers, tomato, mozzarella, onion, garlic and herbs, baked in a terracotta pot and sealed with a golden bread crust

OPTIONAL ADDITION

Dessert (+\$5 per person)

House Selected Dessert Platter

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DINNER MENU II / PP \$125

Available every day from 4:00 PM to 11:00 PM

FIRST COURSE

(SERVED FAMILY STYLE)

— CHOOSE ANY TWO —

HEIRLOOM GREEK SALAD

Heirloom Tomatoes, cucumbers, peppers, red onions, feta cheese, capers, EVOO

ZOI MEZZE ROYAL

Babaganoush, Hummus, Muhammara

JALAPEÑO HAMACHI

Yuzu, raspberry vinegar, olive oil, jalapeño, aleppo pepper, capers, scallion, cherry tomato

OCTOPUS CARPACCIO

Octopus with citrus dressing, arugula, fresh herbs, parmesan cheese

GRILLED BABY LETTUCE

Ember baby gem grilled baby lettuce, cashews, romesco, salsa fresca, sour dill cream, crispy bazlama

BLUEFIN TUNA TARTARE

Fresh diced tuna, citrus, avocado, light seasoning, served with crispy shrimp chips

— CHOOSE ANY THREE —

ROASTED CAULIFLOWER

Herb roasted cauliflower with hibes mezze

ZUCCHINI CHIPS

Zucchini chips served with tartar sauce

CRISPY CALAMARI

Fresh local squid, garlic tartare

MACAROON FALAFEL

Falafel, tzatziki, hibes mezze (6pc)

MAIN COURSE

— CHOOSE ANY 2 (INDIVIDUALLY PLATED) —

CHICKEN SKEWERS

2 thai chicken skewers, blistered cherry tomato, pavé potato, garlic confit

TRUFFLE FETTUCINE PASTA

Fettuccine Alfredo, creamy mushroom mix, porcini reduction, truffle drizzle

TERRACOTTA CHICKEN CASSEROLE

chicken, peppers, tomato, mozzarella, onion, garlic and herbs, baked in a terracotta pot and sealed with a golden bread crust

CHAMPAGNE SALMON

6 oz Norwegian salmon, champagne beurre blanc, butter-glazed asparagus, citrus oil

SHORT RIB TANDIR

Pave potato, heirloom carrot, asparagus, cherry beef au jus

TERRACOTTA BEEF CASSEROLE

Beef, peppers, tomato, mozzarella, onion, garlic and herbs, baked in a terracotta pot and sealed with a golden bread crust

DESSERT

CHEF'S SELECTION

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DINNER MENU III / PP \$160

Available every day from 4:00 PM to 11:00 PM

FIRST COURSE

CHOOSE ANY 3 (SERVED FAMILY STYLE)

OCTOPUS CARPACCIO

Octopus with citrus dressing,
arugula, olive, sun dried tomato, fresh
herbs, parmesan cheese

JALAPEÑO HAMACHI

Yuzu, raspberry vinegar, olive oil,
jalapeño, aleppo pepper, capers,
scallion, cherry tomato

MEDITERRANEAN BREEZE SOUP

Short-rib beef, yogurt, chickpeas, orzo,
mint

CITRUS TUNA TARTARE

Fresh diced tuna tossed with citrus,
avocado, light seasoning, served with
crispy shrimp chips

HEIRLOOM GREEK SALAD

Heirloom Tomatoes, cucumbers,
peppers, red onions, feta cheese, capers,
EVOO

WAGYU BEEF TATAKI

Wagyu beef tenderloin, fresh truffle,
chives, truffle citrus dressing

CHOOSE ANY 3 (SERVED FAMILY STYLE)

MACARON FALAFEL

Falafel, tzatziki, hibes mezze (6pc)

ZUCCHINI CHIPS

Zucchini chips served with tartar sauce

CRISPY CALAMARI

Fresh local squid, garlic tartare

BUTCHER FLATBREAD

Minced lamb & beef fresh herbs

GRILLED OCTOPUS

Fingerling potato, olive tapenade, herb labaneh, sumac

ROASTED CAULIFLOWER

Herb roasted cauliflower with hibes mezze

MAIN COURSE

CHOOSE ANY 4 (INDIVIDUALLY PLATED)

SHORT RIB TANDIR

Pave potato, heirloom carrot, asparagus, cherry beef au jus

SMOKED BLACKBERRY LAMB CHOPS

3 baby lamb chops, cauliflower puree, caramelized mango,
pastirma croquette, Smoked blackberry sauce

SPICY RIGATONI

Rigatoni, homemade spicy pepper sauce

BRANZINO À LA PLANCHA

Branzino fillet, mango & fennel salad, celery root mousse

CHAMPAGNE SALMON

6 oz Norwegian salmon, champagne beurre blanc, butter-glazed
asparagus, citrus oil

TERRACOTTA BEEF CASSEROLE

Beef, peppers, tomato, mozzarella, onion, garlic and herbs, baked
in a terracotta pot and sealed with a golden bread crust

TRUFFLE FETTUCINE ALFREDO PASTA

Fettuccine Alfredo, creamy mushroom mix, porcini reduction, truffle drizzle

DESSERT

COLD BAKLAVA / FRENCH KISS BRULEE

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- SUBJECT TO AVAILABILITY AND MUST BE PREARRANGED
- PRICES DO NOT APPLY TOWARD THE FOOD & BEVERAGE MINIMUM SPEND REQUIREMENT

AUDIO / VISUAL CAPABILITIES SPECIAL FEATURES

ADVANCE NOTICE REQUIRED

SAXOPHONE

CUSTOM ADD ONS ADDITIONAL DECOR / INQUIRE FOR PRICING

PREFERRED VENDOR LIST

BALLONS

Ballon Project NYC / balloonprojectnyc.com

DESSERTS

City Cakes / citycakes.com / 155 W. 18th St.

FLORALS

Ariston Flowers / aristonflowers.com / 110 W. 17th

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