

NAYA MEZZE & GRILL

NEW YORK, NY EST. 2008

1057 Second Avenue
New York NY 10022
212.319.7777
nayarestaurants.com

Large Party and Private Party Contract

Reservation Name _____ Phone Number _____
Contact Name _____ Event Time _____
Event Date _____ Number Guests _____
Credit Card Type _____ Card Number _____
Expiration _____ 3 Digit Code _____
Cancellation Fee _____

PLEASE NOTIFY MANAGER OF ANY SPECIAL INSTRUCTIONS OR SPECIAL NEEDS

A deposit will not be required for your event. Instead, a signed contract and valid credit card will be required to be on file no later than one week prior to your event. This will guarantee your event. A final confirmation will be placed by management no later than 48 hours prior to your event. The cancellation fee will be the minimum amount your party is billed for.

A cancellation fee of \$20 per guest will be assessed to the credit card on file if reservations are not cancelled at least 48 hours in advance. Reservations are held for 15 minutes after reservation is made before we give to the next waiting party. We cannot hold reservations for more than 15 minutes if there are parties waiting to be seated. We reserve private party seating in 2.5 hour increments and ask that you respect this time allotment to be respectful of waiting parties. Should you feel you will need more than allotted, please notify a manager upon making reservation.

If your party / event are between than 10 - 20 guests and will last more than 3 hours, additional \$400 for room rental will be required. For parties more than 30 guests, additional \$800 for restaurant rental will be required.

I, _____, agree to the following terms and conditions. Furthermore, I understand that my credit card will be charged a minimum of \$20 per person should I not cancel reservation within 48 hours of reservation time.

Guest Signature

Option Choice

Manager Signature

Date

DINNER Group Menu Options

<p>Option 1 The Original</p> <p>Choice of 6 Different Mezzes <i>(for every 4 guests)</i></p> <p>Choice of 4 Entrées <i>(shared or Individual)</i></p> <p>Choice of 4 Desserts</p> <p>\$50/person</p>	<p>Option 2 The Deluxe</p> <p>Choice of 9 Different Mezzes <i>(for every 4 guests)</i></p> <p>Choice of 6 Entrées <i>(shared or Individual)</i></p> <p>Choice of 4 Desserts</p> <p>\$70/person</p>	<p>Option 3 The Elite</p> <p>Cocktail Reception Choice of 6 Canapés <i>(30 minutes)</i></p> <p>Dinner Choice of 9 Different Mezzes <i>(for every 4 guests)</i></p> <p>Choice of 6 Entrées <i>(shared or Individual)</i></p> <p>Choice of 4 Desserts</p> <p>\$85/person <i>(minimum 14 guests)</i></p>
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Beverages, Gratuity & Taxes are not included in the price

LUNCH Group Menu Options

<p>Option 1 The Original</p> <p>\$35/person</p>	<p>Option 2 The Deluxe</p> <p>\$50/person</p>	<p>Option 3 The Elite</p> <p>\$65/person <i>(minimum 14 guests)</i></p>
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Beverages, Gratuity & Taxes are not included in the price

A custom menu will be designed for your party

Please provide a Title:

SELECTION of MEZZE

TABBOULE
Chopped Parsley • Mint • Bulgur • Tomato
• Onion • Lemon Dressing

FATTOUSH
Mixed Greens • Tomato • Cucumber • Radish
Green Pepper • Onion • Toasted Pine • Sumac Vinaigrette

HOMMUS
Chick Pea Paste • Lebanese Tahini • Lemon

BABA GHANOUJ
Roasted Eggplant Puree • Lebanese Tahini • Lemon

FALAFEL
Ground Chick Peas Served with Vegetables & Tahini

GRAPE LEAVES
Stuffed with Parsley • Onion • Tomato • Rice

FASSOULIA
Lima Beans with Lemon • Garlic • Parsley & Olive Oil

FRIED KIBBE
Beef Dumplings Stuffed with Minced Beef & Pigron

ENTREES

Served with Vermont Rice, White Rice & Grilled Vegetables

BEEF KEBAB
Charbroiled Cubes of Marinated Flat Mignon

BARTA KEBAB
Charbroiled Ground Lamb with Onion • Parsley & Mint

CHICKEN SHISH TAGLIK
Charbroiled Marinated Chicken Breast Cubes

COLOSSAL SHRIMP
Grilled and Seasoned

DESSERTS

LEBANESE ICE CREAM
Three Flavor Selection

BAKLAVA
Selection of Layered Pastries with Almonds & Pistachios

MOUHALLABIE
Lebanese Milk Pudding • Topped with Almonds & Pistachios

CHOCOLATE MOUSSE CAKE
Mint Almond Mousse, Chocolate Mousse, Chocolate
Ganache & Chocolate Biscuit with Chocolate Glaze

KIM COYLE

FAMILY DINNER

Friday July 10, 2015

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SALADS & SOUPS

TABBOULÉ Chopped Parsley · Mint · Bulgur · Tomato · Onion · Lemon Dressing

FATTOUSH Mixed Green · Tomato · Cucumber · Radish · Green Pepper · Onion · Toasted Pita · Sumac Vinaigrette

FETA & BABY ARUGULA Dodoni Greek Feta · Tomato · Beets · Red Onion · Oregano · Zaatar Vinaigrette

LENTIL SOUP Served with Toasted Pita Bread

TOMATO & FETA SOUP Served with Toasted Pita Bread

DIPS

HUMMUS

Chickpea Purée · Imported Tahini · Lemon

SPICY HUMMUS

Hummus · Parsley · Jalapeño · Spices

HUMMUS LAHMÉ

Hummus · Minced Sirloin Beef · Pine Nuts

HUMMUS SHAWARMA

Topped with Beef or Chicken Shawarma

LABNÉ

Strained Thick Middle Eastern Yoghurt · Dry Mint

with **GARLIC** Whip

BABA GHANNOUJ

Roasted Eggplant Purée · Imported Tahini · Lemon

CHEESE

HALLOUMI

Pan-Seared Halloumi Cheese · Tomato · Pomegranate

ARAYESS HALLOUMI

Toasted Pita with Grilled Halloumi Cheese

ARAYESS KASHKAVAL

Toasted Pita with Grilled Kashkaval Cheese

with **BASTERMA** slices

REKAKAT

Blend of Three Mediterranean Cheeses in Phyllo

SHANKLEESH

Aged Feta Cheese Coated with Zaatar

Diced Tomato & Scallion

SAMBOUSIK JEBNÉ

Pastry Stuffed with Halloumi Cheese & Oregano

MEZZE VEGETARIAN

PUMPKIN KIBBÉ Pumpkin & Bulgur Shell · Chickpeas · Spinach & Swiss Chard

FALAFEL Fried Chickpea Croquette Served with Parsley · Tomato · Radish & Tahini

FOUL MOUDAMMAS Fava Beans Simmered in Olive Oil · Lemon & Garlic

GRAPE LEAVES Stuffed with Rice · Parsley · Onion · Tomato

BATATA HARRA Sautéed Spicy Potato Cubes · Garlic & Fresh Coriander

MOUDARDARA Lentils · Rice · Caramelized Onions

FASSOULIA Lima Beans with Lemon · Garlic · Parsley & Olive Oil

LOUBIÉ String Beans Sautéed with Tomato · Garlic & Olive Oil

DUO of EGGPLANT Stuffed with Rice · Parsley · Onion · Tomato & Walnut · Cooked in a Red Sauce

FATAYER SABENEGH Mini Pies with Spinach · Lemon & Sumac

MEZZE MEAT & SHRIMP

FRIED KIBBÉ Beef Dumplings Stuffed with Minced Beef & Pine Nuts

KIBBÉ NAYA Lamb Tartar with Bulgur · Scallion & Mint

MAKANEK Sautéed Beef & Lamb Sausage in Olive Oil & Lemon

SUJUK Sautéed Beef & Lamb Spicy Sausage

BASTERMA Thin Sliced Air-dried Cured Beef of Armenian Origin · Olive Oil

ARAYESS LAHMÉ Toasted Pita with Lamb · Onion · Parsley

SPICY SHRIMP Sautéed Shrimp with Garlic & Spicy Red Sauce

ENTRÉES

Our Beef & Lamb are grass fed and poultry is naturally raised

SHAWARMA ROLL Strips of Marinated Beef · Onion · Parsley Mix · Pickles in a Pita · Choice of Two Sides

BEEF KEBAB Charbroiled Cubes of Marinated Filet Mignon · Rice & Grilled Vegetables

KIBBÉ SAYNIYÉ Baked Ground Beef & Cracked Wheat with Pine Nuts · Served with Yoghurt – Cucumber

KIBBÉ LABNIYÉ Lamb & Cracked Wheat Shell with Minced Lamb & Pine Nuts Cooked in Yoghurt · Mint · Side of Rice

KAFTA KEBAB Charbroiled Ground Lamb with Onion · Parsley & Mint · Rice & Grilled Vegetables

KAFTA SAYNIYÉ Baked Ground Lamb in Red Sauce · Tomato · Onion & Idaho Potato · Side of Rice

LAMB CHOPS Australian Chops · Rice & Grilled Vegetables (*supplement \$10*)

CHICKEN SHISH TAOUK Charbroiled Marinated Chicken Breast Cubes · Rice & Grilled Vegetables

CHICKEN SHAWARMA ROLL Strips of Marinated Chicken · Lettuce · Pickles & Garlic in a Pita · Choice of Two Sides

MIXED GRILL Chicken Shish Taouk · Beef Kebab & Kafta · Served with Rice & Grilled Vegetables (*supplement \$10*)

SAMKÉ HARRA Broiled Branzino · Topped with Spicy Tahini Sauce · Walnut & Pine Nuts · Side of Rice

SAMKÉ MECHWIYÉ Broiled Branzino with Tahini & Grilled Vegetables

COLOSSAL GULF *U8* SHRIMP Charbroiled Shrimp · Rice & Grilled Vegetables (*supplement \$10*)

SPICY SHRIMP Sautéed Shrimp with Garlic & Spicy Red Sauce with Rice & Grilled Vegetables

BAZELLA Organic Green Peas · Carrots & Diced Potatoes · Slow Cooked in Tomato Sauce · Served with Vermicelli Rice

BAKED EGGPLANT Organic Eggplant · Yoghurt · Fresh Pomegranate · Sumac Toasted Pita

SIDES

CABBAGE SALAD Mint · Lemon & Olive Oil

YOGURT-CUCUMBER with Mint

LEBANESE RICE with Vermicelli

MIXED PICKLED VEGETABLES

FRENCH FRIES

DAILY SPECIALS *or upon request*

Monday

BEMIEH bel LAHME Baby Okra Stew Cooked with Beef · Tomato · Served with Rice

Tuesday

SHEIKH EL MEHCHE Baby Eggplant Stuffed with Minced Beef · Pine Nuts · Served with Rice & Yoghurt

Wednesday

ZUCCHINI ABLAMA Stuffed with Minced Beef & Pine Nuts · Cooked in Tomato Sauce · Served with Rice & Yoghurt

Thursday

WARA' ENAB LAHME Grape Leaves Stuffed with Minced Beef & Rice · Served with Beef Short Rib & Side of Yoghurt

Friday

DAOUD BASHA Lebanese Style Lamb Meat Balls · Served with Rice

Saturday - Sunday

MOULOUKHIÉ Tender Mallow Leaves Slow Cooked with Chicken · Toasted Pita · Onion Vinaigrette · White Rice

GOURMET SANDWICHES

BEEF SHAWARMA Strips of Marinated Beef · Tomato · Pickles · Parsley - Onion Mix · Tahini Sauce

CHICKEN SHAWARMA Strips of Marinated Chicken · Lettuce · Pickles & Garlic

BEEF KEBAB Cubes of Marinated Beef Tenderloin · Parsley - Onion Mix · Hommus & Pickles

KAFTA KEBAB Lamb Kebab · Parsley - Onion Mix · Hommus & Pickles

CHICKEN SHISH TAOUK Marinated Chicken Breast Cubes · Garlic Sauce & Pickles

FALAFEL Fried Chickpea Croquette · Tomato · Parsley · Pickled Turnips & Tahini Sauce

DESSERTS

KANAFE Granulated Pastry on Melted Cheese · Served Warm with Syrup

BAKLAVA Selection of Layered Pastries with Almonds & Pistachios

LEBANESE ICE CREAM Selection of Three Flavors

MOUHALLABIÉ Milk Pudding · Topped with Almonds & Pistachios