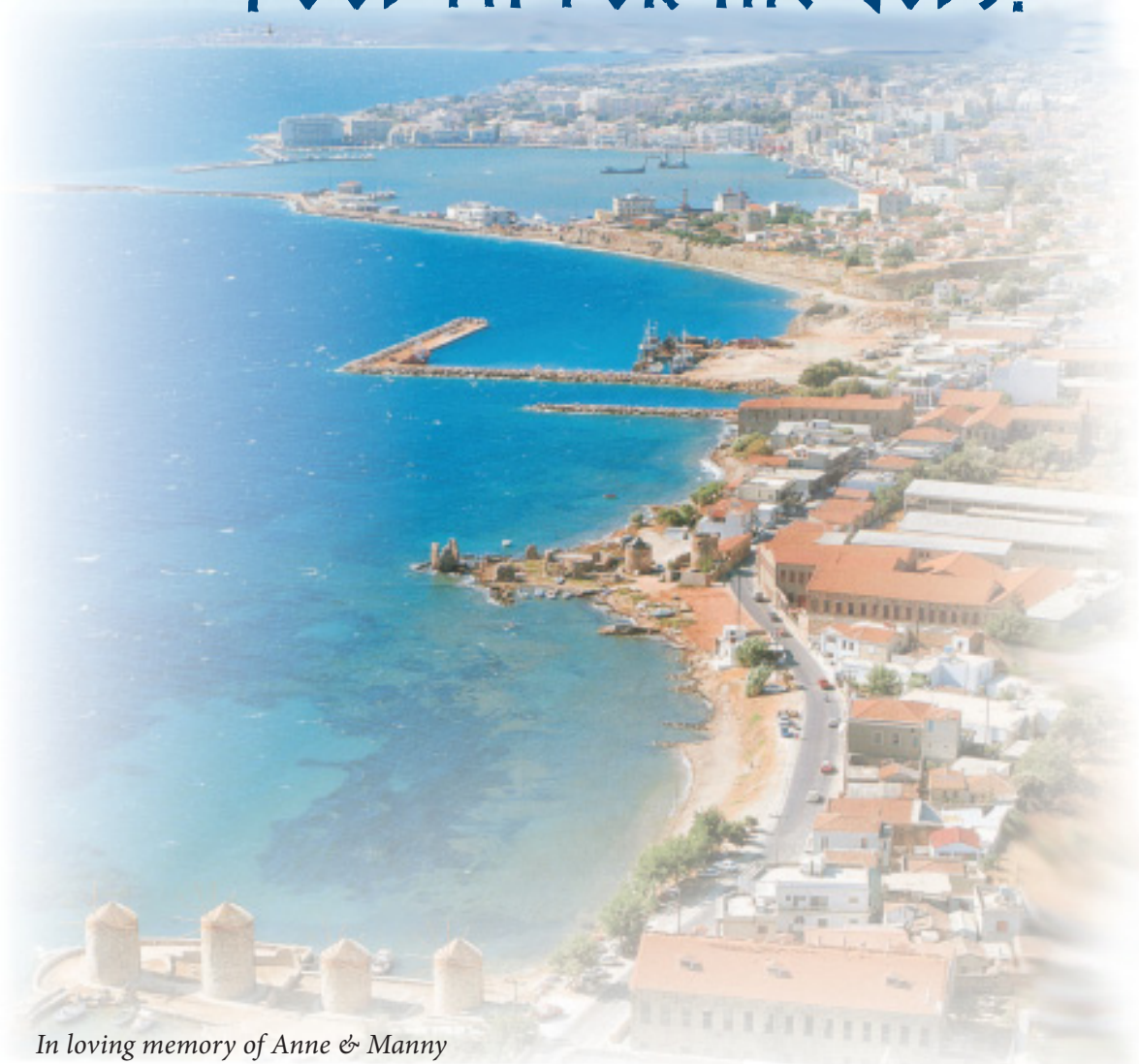




**ZORBA**<sup>®</sup>  
**THE GREEK**  
FOOD FIT FOR THE GODS! Est. 1980



*In loving memory of Anne & Manny*

## ~ APPETIZERS ~

<b>SPANAKOPITA</b> (spinach & feta cheese pie) with onions & herbs, baked in flaky phyllo pastry	7
<b>TIROPITA</b> (cheese pie) a blend of four cheeses, baked in flaky phyllo pastry	7
<b>DOLMAS</b> Stuffed grape leaves with tzatziki sauce	8
<b>GREEK PIZZA</b> tomato, spinach and feta cheese mixture on a pita, topped with mozzarella & oregano, *with gyro meat +3	9
<b>FALAFEL BALLS</b> chick pea balls served over lettuce with Tahini sauce	9
<b>STUFFED MUSHROOMS</b> feta cheese and spinach mixture, topped with melted mozzarella, grated cheese and Zorba's scampi sauce	9
<b>MEDITERRANEAN BEET SALAD</b> fresh marinated beets with potato garlic dip & pita	9
<b>SAGANAKI</b> kasseri cheese baked over fresh onion and tomato with a dash of olive oil and lemon, served with pita	11
<b>GRILLED OCTOPUS</b> (when available) seasoned Greek style with Greek spices, herbs and virgin olive oil, char-broiled to perfection	14
<b>CALAMARI</b> Homemade, served with zesty red sauce and fire feta	12

<b>GRILLED BABY ARTICHOKES</b> baby artichokes grilled to perfection and topped with imported feta cheese, virgin olive oil and oregano	11
<b>ROASTED BRUSSEL SPROUTS</b> with imported feta cheese, virgin olive oil & oregano	11
<b>GREEK COLD PLATTER</b> stuffed grape leaves, tarama (Greek caviar), cucumbers, sliced tomatoes, olives, peppers & imported feta cheese	14
<b>FETA CHEESE PLATE</b> (Imported) feta cheese slices with olives, peppers and tomatoes, topped with virgin olive oil and Zorba's famous dressing	9
<b>FIRE FETA</b> (served with warm pita bread)	7

### CREATE YOUR OWN COMBINATION

Any Two Dips 13      Any Three Dips 16

Served with tomatoes, cucumbers, olives, peppers & pita

<b>HUMOS</b> chick pea spread with tahini	9
<b>TARAMA</b> Greek caviar	10
<b>SKORDALIA</b> (House Favorite) potato and garlic dip served on thinly sliced eggplant * Add Mediterranean Beet Salad	9 +3
<b>BABA GANOOSH</b> eggplant and chick pea spread with garlic	9

## ~TRADITIONAL SANDWICHES~

Served with your choice of tzatziki sauce (yogurt) or sautéed onion sauce

Luncheon: 11:00 AM- 4:00 PM

After 4:00 PM: **All Sandwiches are served as a platter**

	LUNCH	DINNER PLATTER
<b>PORK SOUVLAKI</b>	9	11.50
<b>CHICKEN SOUVLAKI</b>	9	11.50
<b>*VEAL SOUVLAKI</b>	10.25	12.75
<i>(Char-broiled shish kebabs, off the stick, wrapped in a pita with lettuce, tomato &amp; onion)</i>		
<b>GYRO SANDWICH</b>	9	11.50
slices of lamb and beef mixture in a pita with lettuce, tomato & onion		
<b>CHICKEN GYRO</b>	9	11.50
sliced meat served in a pita with lettuce, tomato & onion		
<b>GYRO MELT</b>	9	11.50
sliced lamb and beef served open on a pita with melted mozzarella		
<b>CHICKEN GYRO MELT</b>	9	11.50
sliced chicken served open on a pita with melted mozzarella		
<b>GREEK SAUSAGE LOUKANIKO</b>	9	11.50
seasoned with herbs, orange rind & cinnamon in a pita with lettuce, tomato & onion		
<b>GREEK HAMBURGER</b>	9	11.50
stuffed in pita with greek salad, tomato, onion and feta cheese		
<b>*HAMBURGER</b>	8.75	11.25
Our 100% angus beef 8 oz. burger on a toasted bun with lettuce, tomato & onion		
<b>*CHEESEBURGER</b>	9.25	11.75
Our 100% angus beef 8 oz. burger on a toasted bun with lettuce, tomato & onion		

### ~VEGETARIAN SUGGESTIONS~

<b>EGGPLANT SANDWICH</b> thinly sliced breaded eggplant served in a pita with lettuce, tomato & onion	9	11.50
<b>ZORBA'S MELTDOWN</b> thinly sliced breaded eggplant with sliced tomato over pita, topped with melted mozzarella (Red Sauce upon request!)	9	11.50
<b>GREEK SALAD SANDWICH</b>	8.25	10.75
<b>FALAFEL</b> chick pea patty in pita with lettuce, tomato & onion, served with Tahini sauce	9	11.50
<b>ZORBA WRAP</b> humos or baba ganoosh with lettuce, tomato & cucumber wrapped in pita	8.75	11.25

### SANDWICH / SALAD COMBO

\$13.95

Choose any of our sandwiches  
served with a Greek dinner salad

### LUNCH COMBO PLATTER

\$11.50

11:00 AM - 3:00 PM only!

Gyro, Souvlaki, Falafel or Eggplant Sandwich,  
served with French Fries or Rice and a soda

### WEEKDAY LUNCHEON

\$13.50

Soup, salad and a half portion of  
gyro, souvlaki, chicken or falafel  
includes coffee or tea & rice pudding  
DINE IN ONLY & NO SUBSTITUTIONS

Monday - Thursday : 11:00 AM - 3:00 PM only!

### ~SOUPS~

**CHICKEN LEMON SOUP** (Avgolemono)

**LENTIL SOUP** (Vegetarian)

Cup 4.25

Bowl 5.95

Ask about our Soup of the Day!



## ~SALADS~

Our salads are made with Romaine and iceberg lettuce, tomatoes, cucumbers, radishes, fresh dill, fresh parsley, feta cheese, pepperoncini, dolmas, black olives and our famous Zorba's dressing. Served with pita bread. (Anchovies and onions - on request.)

Extra feta cheese 1.25

Extra Pita 1.10

Extra Dressing 1.35

Extra Dolma: .75

<b>LARGE GREEK SALAD</b> (for 4-6)	16
<b>MEDIUM GREEK SALAD</b> (for 2-3)	12
<b>SMALL GREEK SALAD</b> (for 1)	9
<b>DINNER SIDE GREEK SALAD</b>	6.50
<b>COUNTRY SALAD</b> (Horiataki)	13
with grilled chicken or gyro meat	17
tomatoes, cucumbers, bell peppers, onions, dolmas, olives, hot peppers and feta cheese	

### GREEK SALADS FOR ONE

Served with your own pita bread and yogurt sauce  
\*Dolmas not included- add 1 for .75

<b>GYRO MEAT SALAD</b>	13.75
<b>GRILLED CHICKEN SALAD</b>	13.75
<b>CHICKEN GYRO SALAD</b>	13.75
<b>GRILLED SHRIMP SALAD</b>	17
<b>GRILLED SALMON SALAD</b>	17
<b>FALAFEL SALAD</b>	13
<b>*GRILLED SLICED ANGUS STEAK</b>	18

## ~ZORBA'S DINNER SUGGESTIONS~

\*All Dinners are served over a bed of rice pilaf with a vegetable, choice of soup or salad,  
tzatziki sauce (yogurt) or sautéed onion sauce and a pita bread\*

<b>CHICKEN SHISH KEBAB</b> (House Favorite)	21
chunks of succulent boneless chicken on a kebab with grilled onions, red and green bell peppers	
<b>GYRO DINNER</b>	20
strips of seasoned sliced lamb and beef served over rice	
<b>PORK SHISH KEBAB</b>	21
chunks of marinated pork on a kebab with grilled onions, red and green bell peppers	
<b>*VEAL SHISH KEBAB</b>	23
chunks of seasoned veal on a kebab with grilled onions, green and red bell peppers	
<b>*FILET MIGNON SHISH KEBAB</b>	25 (Add Shrimp +10)
chunks of prime marinated filet mignon on a kebab with grilled onions, green and red bell peppers	
<b>CHICKEN GYRO DINNER</b>	19
strips of seasoned sliced chicken served over rice	
<b>LOUCANIKO DINNER</b>	19
Greek sausage seasoned with herbs, orange rind and cinnamon	
<b>*ZORBA'S COMBO PLATTER</b>	23
Greek sausage, veal shish kebab and sliced gyro meat	
<b>SAGANAKI DINNER</b> (Gyro)	21
baked kasseri cheese with sliced gyro over fresh onion and tomato with a dash of olive oil and lemon	
<b>LOUCANIKO SAGANAKI DINNER</b>	21
baked kasseri cheese with greek sausage over fresh onion and tomato with a dash of olive oil and lemon	
<b>STUFFED CHICKEN BREASTS</b> (2)	20
stuffed with spinach and feta cheese, topped with tomato sauce and melted mozzarella cheese	

### ~LAMB SPECIALTIES~

<b>*LAMB SHISH KEBAB</b>	26
(when available)	
chunks of seasoned lamb on a kebab with grilled onions, green and red bell peppers	
<b>LAMB SHANK</b>	23
(on weekends only)	
with Orzo Pasta, red sauce and grated cheese	
<b>*LAMB CHOPS</b>	26
(when available)	
seasoned Greek style cooked to your liking	

### ~SEAFOOD~

<b>SHRIMP SAGANAKI DINNER</b>	22
baked kasseri cheese with succulent shrimp over fresh onion and tomato with a dash of olive oil and lemon	
<b>GREEK STYLE JUMBO SHRIMP</b>	22
seasoned with herbs and grilled on a skewer	
<b>ATHENIAN FISH FILET DINNER</b>	21
seasoned Greek style with herbs, lemon and garlic	
<b>ATHENIAN STUFFED FISH</b>	22
stuffed with our Greek style spinach & feta cheese and grilled with herbs, lemon and garlic	
<b>GRILLED SALMON DINNER</b>	22
seasoned with herbs, lemon and garlic	

### ~GREEK SPECIALTIES~

<b>PASTITSIO</b>	21
Baked Greek style lasagna with bechamel topping	
<b>MOUSAKA</b>	21
Baked eggplant, meat sauce, sliced potatoes & bechamel	
<b>ATHENIAN EGGPLANT</b>	20
Thinly breaded eggplant stuffed with our spinach and feta cheese mixture, topped with red sauce & mozzarella	
<b>SPANAKOPITA DINNER</b>	18
spinach & feta pie served with rice pilaf & vegetable	
<b>FALAFEL DINNER</b>	19
chick pea patties (2) with Tahini sauce	
<b>STUFFED GRAPE LEAVES DINNER</b>	18
hot grape leaves (8) stuffed with rice and herbs	

\*This item may be cooked to your liking. Please note that consuming raw or uncooked meat, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

## ~BEVERAGES~

<b>SODA</b> (includes one refill)	2.50
Coke, Diet Coke, Sprite, Dr. Pepper, Ginger Ale, Root Beer	
<b>UNSWEETENED ICED TEA</b>	2.50
<b>LEMONADE</b>	2.50
<b>JUICE</b>	2.25
Apple, Orange, Cranberry, Grapefruit, Pineapple	
<b>MILK</b>	2.25
<b>BOTTLED WATER</b>	2.50
<b>COFFEE</b> (includes refill)	2.25
<b>HOT TEA</b> (Regular or Decaf)	2.25
<b>HERBAL TEA</b>	2.35
Ask about our flavors	
<b>CAPPUCCINO</b> (Regular or Decaf)	4.25
<b>ESPRESSO</b> (Regular or Decaf)	3.50
<b>HOT CHOCOLATE</b>	2.25
<b>GREEK COFFEE</b>	3.50

## ~SIDE ORDERS~

<b>GRILLED CHICKEN KEBAB</b>	7
<b>GRILLED SHRIMP KEBAB</b> (5)	10
<b>SIDE OF GYRO MEAT</b>	7
<b>FIRE FETA WITH PITA</b>	7
<b>RISE PILAF</b>	4
<b>BROCCOLI</b>	4
<b>LEMON POTATOES</b>	6
<i>(when available)</i>	
<b>PITA BREAD</b>	1.10
<b>FRENCH FRIES</b>	5
<b>FETA CHEESE</b>	
Small: 1.25	Large: 2.25
<b>SAUTÉED ONION SAUCE</b>	
Small: 1.50	Large: 2.50
<b>YOGURT SAUCE</b>	
Small: 1.50	Large: 2.50
<b>ZORBA'S FAMOUS DRESSING</b>	
Small: 1.35	Large: 2.35
<b>ANCHOVIES</b>	3
<b>OLIVES</b>	3
<b>HOT PEPPERS</b>	3

## ~KID'S CORNER~

**\*Children 12 years and under ONLY\*** 9.50  
Served with French Fries or Rice & Small Soda

### GYRO OR CHICKEN GYRO

Half portion with lettuce, tomato & onion

### CHICKEN FINGERS

3 strips

### GRILLED CHEESE

Served on a pita bread with American cheese

### MINI PIZZA

Served on a pita bread with Zorba's red sauce

### STICK OF GRILLED CHICKEN



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## ~CATERING~

All of our Appetizers, Salads, Entrees and Desserts are available & beautifully prepared for your office or social functions. Our staff is ready to assist you in creating a unique experience in dining elegance.

Est. 1980 ~ Family owned and proudly serving you for over 36 years!