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.)

### SMOUPs

| größer GREEK SALAD (for 4-6) | 16 |
| medium GREEK SALAD (for 2-3) | 13 |
| small GREEK SALAD (for 1) | 9 |
| DINNER SIDE GREEK SALAD | 6.50 |
| COUNTRY SALAD (Horiatiki) | 14 |

Ask about our Soup of the Day!

### Salads

Our salads are made with Romaine and iceberg lettuce, 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)

| gyro meat on salad | 14 |
| grilled chicken on salad | 14 |
| chicken gyro on salad | 14 |
| grilled shrimp on salad | 18 |
| grilled salmon on salad | 18 |
| falafel on salad | 14 |
| eggplant on salad | 14 |

### Side Orders

| grilled chicken kebab | 7 |
| grilled shrimp kebab (5) | 11 |
| small side gyro meat | 7 |
| large side gyro meat | 12 |
| side of eggplant | 6 |
| rice pilaf | 4 |
| broccoli | 4 |
| lemon potatoes (when available) | 7 |

**PIta Bread**

*Small: 1.50 Large: 2.75*

**Sautéed Onion Sauce**

*Small: 1.50 Large: 2.50*

**Yogurt Sauce**

*Small: 1.50 Large: 2.50*

**Zorba’s Famous Dressing**

*Small: 1.35 Large: 2.35*

**anchovies**

3

**olives**

3

**hot peppers**

3

### Kid’s Corner

*Children 12 years and under ONLY* 10.25

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

Visit us on the web: zorbathegreekpjs.com

~ 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.

Zorbas uses only the freshest and highest quality ingredients including 100% angus beef and Black Label freebird chicken.

Est. 1980 - Family owned and proudly serving you for over 40 years!
~APPETIZERS~

SPANAKOPITA (spinach & feta cheese pie) 7.25 with onions & herbs, baked in flaky phyllo pastry
TINOPITA (cheese pie) 7.25 a blend of four cheeses, baked in flaky phyllo pastry
DOLMAS 8.25 Stuffed grape leaves with tzatziki sauce
GRECCE PIZZA 9.25 tomato, spinach and feta cheese mixture on a pita, topped with mozzarella & oregano, *with gyro meat +3
FAFALIL BALLS 9 chick pea balls served over lettuce with Tahini sauce
STUFFED MUSHROOMS 9 feta cheese and spinach mixture, topped with melted mozzarella, crumbled and Greek 3025 sauce
MEDITERRANEAN BEET SALAD 9 fresh marinated beets with potato garlic dip & pita
SAGANAKI 12 kasseri cheese baked over fresh onion and tomato with a dash of olive oil and lemon, served with pita
GRILLED OCTOPUS (when available) 15 seasoned Greek style with Greek spices, herbs and virgin olive oil, char-broiled to perfection
COLD OCTOPUS SALAD (when available) 15 seasoned with Greek spices, herbs and virgin olive oil
GRECCE FRIES 8 french fries topped with feta cheese and your choice of Zorba's homemade dressing or tzatziki sauce on side

~TRADITIONAL SANDWICHES~

CALAMARI 13 Homemade, Served with zesty red sauce and fire feta *special with hot cherry peppers +2
GRILLED BAKED ARTICHOKES 12 with imported feta cheese, virgin olive oil and oregano
ROASTED BRUSSELS SPROUTS 12 with imported feta cheese, virgin olive oil & oregano
FETA CHEESE PLAT (imported) 9 feta cheese slices with olives and tomatoes, with virgin olive oil and Zorba's famous dressing
FIRE FETA (served with warm pita bread) 7
GRECCE COLD PLATTER 14 stuffed grape leaves, tarama (Greek caviar), cucumbers, sliced tomatoes, olives & imported feta cheese

CREATE YOUR OWN COMBINATION

Any Two Dips 13 Any Three Dips 16
HUMOS 9 chick pea spread with tahini
TARAMA 10 Greek caviar
SKORDALIA (House Favorite) 9 potato and garlic dip served on thinly sliced eggplant * Add Mediterranean Beets +3
BABA GANOUSH 9 eggplant and chick pea spread with garlic

~VEGETARIAN SUGGESTIONS~

EGGPLANT SANDWICH 9.25 thinly sliced breaded eggplant served in a pita with salad, tomato & onion
ZORBA'S MELTDOWN 9.25 thinly sliced breaded eggplant with sliced tomato over pita, topped with mozzarella (Red Sauce upon request!)
GRECCE SALAD SANDWICH 8.25
FAFALIL 9.25 chick pea patty ina pita with salad, tomato & onion, served with Tahini sauce
ZORBA WRAP 9 hummus or baba ganoush with lettuce, tomato & cucumber wrapped in a pita

LUNCH COMBO PLATTER 11:00 AM - 3:00 PM only $11.95 Gyro, Soutzouli, Falafel or Eggplant Sandwich, served with French Fries or Rice and a soda

~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*

CHICKEN SHISH KEBAB (House Favorite) 22 chunks of succulent boneless chicken on a kebab with grilled onions, red and green bell peppers
GYRO DINNER 21 strips of seasoned sliced lamb and beef served over rice
PORK SHISH KEBAB 22 chunks of marinated pork on a kebab with grilled onions, red and green bell peppers
*VEAL SHISH KEBAB 24 chunks of seasoned veal on a kebab with grilled onions, green and red bell peppers
*FILET MIGNON SHISH KEBAB 27 (Add Shrimp +11) chunks of prime marinated filet mignon on a kebab with grilled onions, green and red bell peppers
CHICKEN GYRO DINNER 20 strips of seasoned sliced chicken served over rice
LOUCAINOCO DINNER 20 Greek sausage seasoned with herbs, orange rind and cinnamon
*ZORBA'S COMBO PLATTER 25 Greek sausage, veal shish kebab and sliced gyro meat
SAGANAKI DINNER (Gyro) 22 baked kasseri cheese with sliced gyro over fresh onion and tomato with a dash of olive oil and lemon
LOUCAINOCO SAGANAKI DINNER 22 baked kasseri cheese with greek sausage over fresh onion and tomato with a dash of olive oil and lemon
STUFFED CHICKEN BREASTS (2) 21 stuffed with spinach and feta cheese, topped with tomato sauce and melted mozzarella cheese

~LAMB SPECIALTIES~

*LAMB SHISH KEBAB (when available) 27 chunks of seasoned lamb on a kebab with grilled onions, green and red bell peppers
LAMB SHANK (on weekends only) 24 with Orzo Pasta, red sauce and grated cheese
*LAMB CHOPS (when available) 28 seasoned Greek style cooked to your liking

~SEAFOOD~

SHRIMP SAGANAKI DINNER 23 baked kasseri cheese with succulent shrimp over fresh onion and tomato with a dash of olive oil and lemon
GREEK STYLE LUMBO SHRIMP 23 seasoned with herbs and grilled on a skewer
ATHENIAN FISH FILET DINNER 22 seasoned Greek style with herbs, lemon and garlic
ATHENIAN STUFFED FISH 23 stuffed with our Greek style spinach & feta cheese and grilled with herbs, lemon and garlic
GRILLED SALMON DINNER 23 seasoned with herbs, lemon and garlic

~GREEK SPECIALTIES~

PASTITOSIO 22 Baked Greek style lasagna with bechamel topping
MOUSAICA 22 Baked eggplant, meat sauce, sliced potatoes & bechamel
ATHENIAN EGGPLANT 21 thinly breaded eggplant stuffed with our spinach and feta cheese mixture, topped with red sauce & mozzarella
SPANAKOPITA DINNER 19 spinach & feta pie served with rice pilaf & vegetable
FALAFEL DINNER 20 chick pea patties (2) with Tahini sauce
STUFFED GRAPE LEAVES DINNER 19 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-born illness, especially if you have certain medical conditions.

~SORBET~

LAVENDER 7.50
LIME 7.50
GRAND MARNIER 7.50
MINT 7.50

Please see back page for salads, soups and kid's menu