

Appetizers

SPICY GULF SHRIMP \$8.00

Sauteed shrimp with tomatoes and capers in garlic basil vin blanc.
Served with toasted baguette bread.

SALMON AND CRAB CAKES \$8.00

Grilled twin cakes, served over lemon dill scented jus,
accompanied by toasted baguette bread.

ESCARGOT \$8.00

Seasoned escargot stuffed mushroom caps, topped with garlic
lemon butter and bread crumbs. Baked to perfection and served
with toasted baguette bread.

SPANAKOPITA & TIROPITA \$7.50

Tiropita is, light, crispy phyllo dough filled with feta cheese.
Spanakopita is filled with spinach and feta

CALAMARI \$8.00

Tender lightly breaded Calamari rings, cooked crispy. Served with
house-made tomato dipping sauce.

BABA GHANOUI \$6.00

Fire roasted eggplant with garlic, tahini sauce, finished with extra
virgin olive oil, and served with pita bread and chips.

ZORBA'S HUMMUS \$6.00

Savor our traditional chick peas, scented with lemon juice,
garlic, tahini and extra virgin olive oil. Garnished with tomatoes,
kalamata olive, and sumack. Served with pita bread and chips.

HUMMUS FALAFEL DUO \$6.50

Zorba's traditionally prepared hummus paired with crispy falafel
rounds. Served with tahini & tzatziki sauce, pita bread and chips.

HUMMUS TRIO \$8.00

Great, and very unique flavor combinations of spicy harissa
hummus, basil pesto, and traditional hummus. Served with pita
bread, and chips. Great for sharing!

DOLMAS & FALAFEL DUO \$7.00

Lemon and herbs scented steamed rice wrapped in tender grape
leaves. Served with crispy falafel and tahini sauce.

HOSPITALITY SAMPLER 11.00

Taste the different flavors of Zorba's and satisfy your taste buds.
Savor our awesome Hummus, Baba Ghanouj, Crisp falafel,
Spanakopita, Tiropita, Dolmas, and grilled Asparagus. Served
with Pita ,tzatziki and tahini dipping sauces.

ARTICHOKE SPINACH DIP: 8.00

Fresh spinach, the finest artichoke hearts, bacon & cream cheese
topped with toasted bread crumbs. Served with pita bread and chips.

Soups

BOWL \$6.00 CUP \$3.00

VEGETARIAN LENTIL SOUP

Delicious homemade stewed
lentils with the freshest ingredients.

AVGOLEMONO

(LEMON CHICKEN ORZO)

Bite size chicken pieces, and orzo pasta, in lemon chicken broth.

TOMATO ARTICHOKE

Zorba's all-time favorite tomato cream soup with fresh ingredients.

Side Dishes: \$3.00

STEAMED BASMATI RICE

STEAMED DILL RICE

GARLIC MASHED POTATOES

LINGUINI WITH PARMESAN AND BUTTER

LINGUINI ALFREDO

SAFFRON COUSCOUS

ROASTED VEGETABLES

SAUTEED VEGETABLES

GRILLED ASPARAGUS

CRISPY FRENCH FRIES

Side Salads

TABULI \$3.50

Lemon scented cracked wheat with fresh parsley, tomatoes,
cucumbers and extra virgin olive oil.

PERSIAN \$3.50

Crisp fresh tomatoes, cucumber, red onions, and bell peppers, with
lemon juice and spices.

GREEK \$4.25

Fresh field greens with tomatoes, cucumbers, kalamata olives, feta
cheese, and pepperoncini peppers.

CAESAR \$3.50

Romaine lettuce, parmesian cheese, and herbed croutons

Salads

GYROS \$10.00

Mixed greens with tomatoes, cucumbers, pepperoncini peppers,
kalamata olives, feta cheese, warm gyros meat slices and fresh pita
bread.

CHICKEN KABOB \$10.00

Field greens topped with grilled chicken kabob, feta cheese,
kalamata olives pepperoncini peppers, cucumbers, tomatoes and
warm pita bread.

CITRUS ATLANTIC SALMON \$10.00

Lemon scented grilled filet of salmon, served over field greens
with grape tomatoes, cucumbers, kalamata olives, feta cheese and
pepperoncini peppers.

ZORBA'S SIGNATURE \$8.00

Field greens with grape tomatoes, heart of palm, feta cheese,
seasoned sunflower kernels, fresh apple slices, champagne shallot
vinaigrette and crisp bacon slice.

GREEK \$6.50

Fresh field greens with tomatoes, cucumbers, kalamata olives, feta
cheese, pepperoncini peppers and feta geek vinaigrette

CAESAR \$6.00

Romaine lettuce, parmesian cheese, and herbed croutons

Zorba's Specialties

SERVED WITH YOUR CHOICE OF A SMALL SALAD OR A CUP OF SOUP

Chicken

CHICKEN TAGINE

House seasoned bone in chicken, braised and slow cooked tender with selected spices, onions, raisins and prunes. Served over couscous \$14.00

CHICKEN LINGUINI

Grilled chicken breast, cut into strips and served over linguini pasta with sautéed tomatoes and artichoke hearts in pesto cream sauce \$13.00

CHICKEN SHISH KABOB

Marinated, charbroiled chicken kabobs and vegetables. Served over steamed basmati rice with warm pita bread and tzatziki sauce \$14.00

CHICKEN MARSALA ^{GF}

Sauteed mushrooms & sundried tomatoes in marsala wine sauce. Served with mashed potatoes and grilled asparagus \$14.00

CATALAN CHICKEN ^{GF}

Charbroiled marinated chicken breast, served over garlic mashed potatoes with grilled asparagus. Topped with sauteed mushrooms and grape tomatoes in basil pesto sauce \$13.00

LEMON OLIVE CHICKEN ^{GF}

Sauteed lemon scented zucchini, yellow squash, red peppers, asparagus, artichokes, grape tomatoes caper berries, calamata and green olives. Topped with charbroiled marinated chicken breast. Served over steamed basmati rice \$14.00

CHICKEN BANDARRI ^{GF}

Zorba's all time favorite stewed tender chicken thighs on the bone in house garlic tomato sauce. Served on a bed of steamed basmati rice \$13.50

Sandwiches

SERVED W/FRENCH FRIES OR RICE

GYROS (YEE-ROS):

Thinly sliced lamb & beef gyros meat, piled high on fresh pita bread with lettuce, tomatoes, pickles and onions. Served with tzatziki sauce. \$7.00

PESTO GRILLED CHICKEN SANDWICH

Charbroiled chicken breast, topped with basil pesto, mushrooms and melted provolone cheese with lettuce, tomatoes, and basil mayonnaise. Served on homemade cheese focaccia bread \$8.00

TURKEY MELT

Grilled turkey breast with mushrooms, bacon, provolone and cheddar cheese with basil mayonnaise. Served on homemade focaccia bread \$8.00

ZORBA'S GREEK BURGER: 7.00

Charbroiled, seasoned ground beef patty, feta cheese, lettuce, tomatoes, red onions, pepperoncini pepper, calamate olives and basil mayonnaise. Served on homemade cheese focaccia bread.

Vegetarian

SERVED WITH YOUR CHOICE OF SMALL SALAD OR CUP OF SOUP

PORTABELLA MUSHROOM DELIGHT

Roasted whole portabella mushroom, grilled onion slices, grilled roma tomato, zucchini and red peppers. Served over steamed dill rice and mirrored with lemon-dill scented broth \$12.50

LINGUINI PRIMAVERA

Sauteed rainbow vegetables and roasted cauliflower with linguini pasta in basil vin blanc \$12.00

Beef & Lamb

SERVED WITH YOUR CHOICE OF SMALL SALAD OR CUP OF SOUP

LAMB TAGINE

Braised tender lamb shank with selected house spices. Served over couscous \$16.50

ZORBA'S TENDERLOIN

Rosemary garlic marinated beef tenderloin, grilled to desired temperature. Served with mashed potatoes and grilled asparagus. Topped with mushroom demi glaze \$16.00

MOUSSAKA

Zorba's layered eggplant, potato slices and seasoned ground beef, laced with velvety bechamel sauce and topped with seasoned bread crumbs. Baked golden brown and served with fresh pita \$12.50

KUBIDEH KABOBS

Flame broiled homemade, hand skewered seasoned ground beef.
Served over steamed basmati rice with grilled roma tomatoes and onions \$13.50

LAMB OSSOBUCCO ^{GF}

An Italian palate pleaser of tender braised, slow cooked lamb shank on the bone with potatoes, baby carrots and celery.
Served on a bed of steamed basmati rice \$16.50

BEEF BROCHETTE ^{GF}

House marinated tenderloin pieces, hand skewered and charbroiled to desired temperature. Served over steamed basmati rice with grilled roma tomato and onion \$16.00

New Age Gyros Land

SERVED WITH YOUR CHOICE OF SMALL SALAD OR CUP OF SOUP

TRADITIONAL GYROS DINNER

Savory gyros meat freshly sliced and piled high. Served with warm fresh pita bread, tzatziki sauce and steamed basmati rice or french fries \$12.00

CREAMY HERBED GARLIC GYROS DINNER

Freshly cooked gyros meat, coated with creamy garlic sauce, cooked onions and peppers.
Served with fresh warm pita bread, tzatziki sauce,
steamed basmati rice or french fries \$13.75

SHRIMP SCAMPI AND GYROS DUO

Sauteed large gulf shrimp with fresh garlic, butter and white wine over thinly sliced fresh gyros meat. Served on a bed of dill rice with grilled tomatoes and pita bread \$16.00

Fruit Of The Sea

SERVED WITH YOUR CHOICE OF SMALL SALAD OR CUP OF SOUP

MAGIC SHRIMP LINGUINI

Sautéed mushrooms, asparagus and tomatoes with gulf shrimp and linguini pasta in magic cream sauce \$14.00

SALMON VERMOUTH ^{GF}

Sauteed salmon filet with mushrooms and onions, glazed with vermouth and finished with a touch of lemon scented cream. Served with mashed potatoes, grape tomatoes and grilled asparagus \$16.00

RUBY TROUT ^{GF}

Seasoned charbroiled ruby trout, served over sauteed julienned fresh vegetables and butter beans in garlic vin blanc \$14.00

POMEGRANATE SALMON

Charbroiled salmon filet, coated with house made pomegranate glaze.
Served with seasoned couscous, roasted vegetables and warm fresh pita bread \$15.00

PAELLA ^{GF}

All time favorite Spanish palate pleaser, including imported mussels, tilapia, chicken, chorizo sausage, green peas, red and green bell peppers,
with tomato saffron scented rice \$15.00