

# ZORBA

THE GREEK TAVERNA



## Appetizers Orektiká

### Hot Zestá

**Gigandes | 8**

Lima beans baked in a rich tomato sauce.

**Saganaki | 10**

Seared cheese, delightfully gooey with a crisp edge served with pita.

**Saganaki Loukaniko | 10**

Spicy sausage flambéed in brandy. Served with pita bread.

**Sikotaki | 10**

Beef liver sauteed with onions.

**Keftedakia | 8**

Juicy, seasoned meatballs with a hint of mint (3).

**Oktapodi sti Skara | 15**

Tender grilled octopus, drizzled with lemon olive oil.

**Dolmadakia | 8**

Grape leaves (3) stuffed with meat, rice and herbs.

Served with egg-lemon sauce.

**Garides Saganaki | 12**

Shrimps baked (4) in tomato sauce with bubbling feta.

**Midia Saganaki | 12**

Mussels in a creamy, garlic-feta sauce.

**Kalamari | 15**

Tender grilled squid, drizzled with lemon olive oil.

### Cold Kriá

**Feta Cheese | 8**

Rich and salty, perfect with olive oil drizzle.

**Tzatziki | 10**

Cool, creamy yogurt dip with cucumber and garlic.

**Skordalia | 8**

Thick, velvety garlic and potato dip.

**Taramosalata | 10**

Salty fish roe blended into a smooth, creamy dip.

**Pantzaria | 8**

Sweet, tangy beetroot salad with garlic.

**Oktapodaki | 15**

Chilled, marinated octopus, tender and zesty.

**Tirokafteri | 10**

Spicy whipped yogurt feta dip with roasted red peppers.

**Kalamari | 15**

Tender squid, marinated in olive oil, vinegar and origano.

## Salads Salátes

Choice of dressing: house Greek, Ranch, vinegar and olive oil

Toppings: chicken gyro, beef/lamb gyro or dolmades 5 | calamari 8 | octopus 10

**Elliniki Greek Salad | 10 (M) 12 (L)**

Lettuce onion tomatoes cucumbers green peppers with olives and feta.

**Horiatiki | 10 (M) 15 (L)**

The classic village salad with tomato, onions, cucumber, green peppers, feta, and olives.

**Prasini | 10 (M) 15 (L)**

Refreshing green salad with mix greens, cilantro, cucumber, feta, and olives.

## Soups Soupes

**Avgolemono**

A savory soup with lemon, egg, and rice

4 (cup) 7 (bowl) 12 (quart)

**Soup of the Day**

Ask your server about food menu items that maybe served raw or undercooked.  
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## Entrees Kíria piáta

All entrees served with soup or sallad and one side

### Lamb Arní

#### Youvetsi | 25

Oven-baked lamb with orzo in a rich tomato sauce.

#### Paidakia | 36

Grilled lamb chops (4) marinated with lemon and herbs.

#### Arnisio Kotsi | 25

Slow-cooked lamb shank, tender and full of flavor.

#### Kapama | 25

Braised lamb in cinnamon and clove spiced tomato sauce.

### Pork Chirinó

#### Pork Souvlaki | 16 (1 skewer) 22 (2 skewers)

Skewered, marinated pork, grilled to perfection, with lemon zest.

#### Brizola | 18

Thick-cut pork chop (2 pcs, 8oz each), char-grilled, infused with oregano and garlic.

### Beef Vodinó

#### Stifado | 20

Slow-cooked beef stew, caramelized onions, wine, hint of cinnamon.

#### Ribeye Steak | 28

Juicy ribeye, perfectly seared, seasoned with aromatic herbs. 14 oz



### Try our famous full meze

Meat or fish meze, 12 items

35 pp (2 person min.)



### Chicken Kotópoulo

#### Chicken gyro | 20

marinated chicken breast in Greek herbs, cut into tender thin slices. Served with tomato, onion, tzatziki and pita bread.

#### Chicken kebab | 16 (1 skewer) 22 (2 skewers)

tender marinated chicken kabob chargrilled with green peppers and onions, served with tomato, onion, tzatziki sauce and pita bread.

### Vegetarian Nistísima

#### Spanakopita | 20

Savory spinach and feta pie in crispy pastry.

#### Briam | 18

Roasted zucchini, eggplant, carrot, and tomato, seasoned with Greek herbs and garlic.

#### Gigantes | 18

Hearty baked giant beans, tomato sauce, aromatic Greek herbs.

### Seafood Thalassiná

#### Garides Saganaki | 25

Succulent shrimp (8), fiery feta, tomato, flambéed with ouzo.

#### Lavraki | 35

Grilled sea bass, aromatic herbs, drizzled with lemon-olive oil.

#### Solomos | 25

Grilled salmon (8oz) with lemon, olive oil and Greek herbs.

#### Grilled Kalamari | 25


Tender calamari, char-grilled olive oil lemon oregano.

#### Octapodaki | 30

Charred octopus, crisped edges, olive oil lemon and oregano.

#### Tsipoura | 35

Delicate gilt-head bream, grilled, seasoned with fresh herbs.



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## Greek Specialties Magireftá

All entrees served with soup or salad and one side



### **Spanakotiropita | 20**

Spinach cheese pie fresh baby spinach imported feta cheese and spices in thin delicate filo.

### **Dolmades | 20**

Grape leaves (6) stuffed with meat, rice and herbs. Served with egg-lemon sauce.

### **Lahano Dolmades | 20**

Cabbage rolls (3) filled with meat and rice. Served with egg-lemon sauce.

### **Gyro | 20**

Rotisserie-grilled meat, with onion tomato tzatziki and fluffy pita bread.

### **Pastistio | 20**

Greek lasagna with pasta, meat sauce, and béchamel.

## **Sides Synodeftiká**

### **Spanakorizo | 6**

Creamy spinach and rice, lightly seasoned.

### **Fasolaki | 6**

Tender green beans in tomato and olive oil.

### **Briam | 6**

Baked medley of summer vegetables, herbed perfection.

### **Bulguri | 6**

Cracked wheat with onion.

### **Greek Fries | 6**

Hand-cut fries seasoned with sea salt and oregano.

### **Horta | 6**

Steamed wild greens, simply dressed with lemon.

### **Pizeli | 6**

Sweet peas.

### **Roasted Potatoes | 6**

Golden potatoes roasted with lemon and greek herbs.

### **Rosa Marina | 6**

Orzo pasta with tomato sauce.

### **Moussaka | 20**

Thinly sliced and layered eggplant, zucchini, potato, ground meat seasoned with special spices, topped with bechamel sauce.

### **Greek Combo for 2 | 45**

A combination of Gyro, meat balls, and bifteki.

Served with tomato, onion, tzatziki, and pita bread.

### **Zorba's Combo | 22**

Choice of 1 chicken or pork kabob and gyro meat.

Served with tomato, onion, tzatziki, and pita bread.

### **Greek Trio for 2 | 45**

Spinach pie, moussaka, and pastitsio.

## **Kids Menu**

### **Chicken Tenders | 10**

Crispy, golden, and kid-approved served with fries.

### **Hamburger | 10**

Juicy patty, freshly grilled with simple toppings served with fries.

### **Meatballs | 10**

Tender meatballs, gently spiced and kid-friendly served with fries

### **Roasa Marina | 10**

Orzo with tomato sauce, simple and tasty.

## **Dessert Epidórpio**

### **Baklava | 6 (+2 for 1 scoop of ice cream)**

Layers of flaky pastry, nuts, and sweet syrup

### **Kateifi | 6 (+2 for 1 scoop of ice cream)**

Shredded pastry, honey, and nuts, delightfully sticky.

### **Giaourti | 6**

Thick Greek yogurt with honey and walnuts

### **Rice Pudding | 4**

Creamy and comforting with a hint of cinnamon.

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## Lunch

11 am - 3 pm

Served with soup or salad

### **Kapama | 18**

Braised lamb in cinnamon and clove spiced tomato sauce. Served with cracked wheat pilaf.

### **Gigantes | 15**

Hearty giant beans baked in a flavorful tomato sauce.

### **Briam | 15**

Garden-fresh vegetables roasted with herbs and olive oil.

### **Dolmades | 15**

Grape leaves (4 pcs) filled with herbed rice and juicy meats. Topped with egg-lemon sauce. Served with cracked wheat pilaf.

### **Spanakorizo | 15**

Nutritious spinach and rice dish, lightly seasoned.

### **Lahano Dolmades | 15**

Cabbage leaves (2) stuffed with spiced meat and rice. Topped with Greek egg-lemon sauce. Served with cracked wheat pilaf.

### **Greek Beef Stifado | 15**

Slow-cooked beef with onions in a fragrant wine sauce. Served with cracked wheat pilaf

### **Youvetsi | 18**

Tender lamb baked with orzo in a savory tomato sauce.



## Sandwiches

Served with fries

### **Loukaniko | 15**

Zesty sausage, tzatziki, tomato, onion in a warm pita.

### **Gyro | 15**

Savory sliced meat, tomato, onion and tzatziki in a warm pita.  
(choice of lamb/beef or chicken)

### **Bifteki | 15**

Grilled spiced meat patties, tomato, lettuce, tzatziki in a warm pita

### **Keftedes | 15**

Fried meatballs, tomato, lettuce, tzatziki in a warm pita.

### **Souvlaki | 15**

Char-grilled skewers, tomato, onion and tzatziki sauce wrapped in pita with fresh veggies.  
(choice of marinated pork or chicken)

### **Hamburger | 12**

Classic burger, perfectly grilled, on a toasted bun.

### **Cheeseburger | 15**

Melty cheese atop a juicy burger with tomato, lettuce, and pickles

### **Grilled Chicken | 15**

Thinly sliced chicken breast, American cheese, tomato, lettuce, Ranch dressing served in a warm pita

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# BEVERAGES

## Soft Drinks | 4

Pepsi, Diet Pepsi, Pepsi Zero, Starry, Mountain Dew

## Lemonade | 4

Ice Tea | 4

Hot Tea | 3.50

Coffee | 3.50



## Spirits

### Vodka

Titos | 7  
Grey Goose | 8  
Absolute | 8

### Rum

Appleton Estate 12 year | 8  
Bacardi | 7  
Sailor Jerry | 7  
Plantation O.F.T.D. | 8  
Clement | 7

### Tequila

Jose Cuervo | 7  
1800 Silver | 7  
Patron Silver | 8

### Liquore Cordials

Baileys | 7  
Kahlua | 7  
Lazzaroni Amerettoni | 7  
DeKuyper | 5  
Southern Comfort | 7  
Tia Maria | 7  
Don Q Coco | 7  
Malibu | 7

### Whiskey & Bourbon


Jack Daniels | 7  
Fireball | 7  
Buffalo Trace | 8  
Jim Beam | 7  
Crown Royal | 7  
Tullamore Dew Irish Whiskey | 7  
Four Roses Single Barrel | 9  
Woodford Resvere | 9

### Scotch

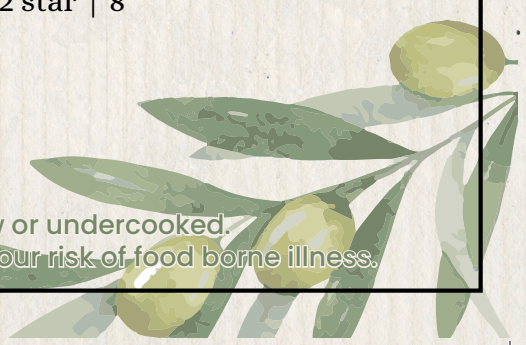
Chivas Regal | 10  
Johnny Walker (Blue Label) | 25  
Dewards (White Label) | 7  
Glenfiddich 12 yr. | 8  
Johnny Walker (Black Label) | 8  
Macallan 12 yr. | 14

### Cognac

Remy Martin VSOP | 10  
Hennessy VS | 8  
Metaxa 12 star | 8



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## Cocktails

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### **Dark and Stormy | 12**

Goslings black rum, fresh lime juice, ginger beer

### **Old Fashioned | 12**

Woodford Reserve, sugar, bitters

### **Whiskey Smash | 12**

Four Roses Bourbon, Fresh lemon, sugar syrup, mint leaves

### **Margarita | 12**

Patron tequila, Cointreau, fresh lime juice, agave syrup (can also be made spicy)

### **Indigo Negroni | 12**

Empress gin, Amaro, Blanc Vermouth, grapefruit bitters

### **Mai Tai | 12**

Appleton Estate 12 yr, Plantation Overproof rum, Clement rum, Cointreau, fresh lime juice, orgeat

### **Hugo Spritz | 12**



Prosecco, St. Germain, soda

### **Saturn | 12**

Tanqueray Gin, fresh lemon juice, passion fruit syrup, falernum, orgeat

### **Cosmopolitan | 12**

Grey Goose Citron Vodka, Cointreau, fresh lime juice, cranberry juice





## Red Wines

**Josh Cellars | 50**  
Cabernet Sauvignon

**Josh Cellars | 50**  
Merlot

**Joel Gott | 50**  
Cabernet Sauvignon

**Louis M Martin | 50**  
Cabernet Sauvignon

**La Crema | 60**  
Pinot Noir

**Naousa Xinomavro | 35**  
Dry House Wine

**Santa Marina | 35**  
Medium Sweet

## House Wine (Glass) | 6

Moscato  
Cabernet  
Merlot  
Chardonnay  
Pinot Grigio

## White Wines

**Josh Cellars | 50**  
Pinot Grigio

**Josh Cellars | 50**  
Chardonnay

**Chateau Grand Traverse | 50**  
Semi Dry Riesling

**Santa Marina | 35**  
Medium Sweet

**Santa Laura | 35**  
Dry

**Retsina | 15**

## Rose Wine

**Josh Cellars | 50**

## Champagne

Martini and Rossi Asti Spumante | 30  
Moët Chandon | 100



## Beers | 5

Bud Light  
Budweiser  
Corona  
Corona Light

Heineken  
Labatt Blue  
Miller Light  
Keo

