ZORBA
THE GREEK
TAVERNA

Zorba Taverna Menu



ALL PRICES ARE SUBJECT TO SERVICE CHARGE & PREVAILING GOVERNMENT TAXES.
PLEASE LET US KNOW IF YOU HAVE ANY DIETARY RESTRICTIONS.

ZORBA
THE GREEK
TAVERNA

Communal Menu

$78++ PER PAX (MIN. 2 PAX)

(Our communal menu serves the whole table)

DIPS PLATTER

TZATZIKI | HUMMUS | TIROKAFTERI | TARAMASALATA | PITA BREAD

GRILLED WHOLE SQUID

CHARRED LEMON | FRIED ASPARAGUS & EGGPLANT | YOGHURT MAYO

GREEK SALAD (V)

TOMATOES | CUCUMBERS | ONIONS | BELL PEPPERS
FETA CHEESE | OREGANO | OLIVES | EVOO VINAIGRETTE

GRILLED MEAT PLATTER

LAMB RACK | CHICKEN SOUVLAKI | BIFTEKI | BEEF SIRLOIN
CHIPS | SIDE SALAD | TZATZIKI

GRILLED VEGETABLE PLATTER

TOMATOES | ROASTED POTATOES | PORTOBELLO MUSHROOM
ZUCCHINI | EGGPLANT | PADRON PEPPERS | ASPARAGUS
HARISSA SAUCE | FETA CHEESE CRUMBLES
HOMEMADE GARLIC YOGHURT

GALATOPITA

EGG CUSTARD | CINNAMON | FILO PASTRY | ALMOND FLAKES
***20 mins waiting time**

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ZORBA
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Vegetarian Communal Menu

$78++ PER PAX (MIN. 2 PAX)

(Our communal menu serves the whole table)

DIPS PLATTER

TZATZIKI | HUMMUS | TIROKAFTERI | HARISSA SAUCE | PITA BREAD

FALAFEL

DEEP-FRIED CHICKPEA FRITTERS WITH YOGHURT MAYONNAISE

GREEK SALAD

TOMATOES | CUCUMBER | ONIONS | BELL PEPPERS | FETA CHEESE
OREGANO | CAPERS | OLIVES | EVOO VINAIGRETTE

VEGETARIAN MOUSSAKA

LAYERS OF ZUCCHINI | TOMATOES | POTATOES | EGGPLANT
BECHAMEL SAUCE
***20 mins waiting time**

GRILLED VEGETABLE PLATTER

TOMATOES | ROASTED POTATOES | PORTOBELLO MUSHROOM
ZUCCHINI | CAPSICUM | ASPARAGUS | HARISSA SAUCE
FETA CHEESE CRUMBLES | HOMEMADE GARLIC YOGHURT

GALATOPITA

EGG CUSTARD | CINNAMON | FILO PASTRY | ALMOND FLAKES
***20 mins waiting time**

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Kids Menu

LIGHTLY BATTERED FISH & CHIPS 16

DEEP FRIED CHIPS | TARTARE SAUCE | MIXED GREENS

LOADED MAC & CHEESE 'MAKARONAKI KOFTO' 16

LEMON | GARLIC | CHEDDAR CHEESE
PARMESAN CHEESE | BECHAMEL

***CHOICE OF JUICE AND A SCOOP OF ICE CREAM FOR SUPPLEMENTARY $6**

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ZORBA
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A la Carte Menu

Mezedes

TZATZIKI (V) 16
WITH PITA BREAD
HOUSE-MADE YOGHURT | CUCUMBERS | GARLIC | DILL
LEMON JUICE

HUMMUS (V) 16
WITH PITA BREAD
MASHED CHICKPEA | TAHINI | LEMON JUICE | GARLIC

TIROKAFTERI (V) 16
WITH PITA BREAD
SPICY CHEESE | FETA CHEESE | SMOKED PAPRIKA
GARLIC

TARAMASALATA 18
WITH PITA BREAD
SALTED & CURED COD ROE | LEMON JUICE | ALMONDS

DIPS PLATTER 32
TZATZIKI | HUMMUS | TIROKAFTERI | TARAMASALATA
PITA BREAD

SPANAKOPITA 18
SHARING FOR 2
HOUSE-MADE YOGHURT | SPINACH | FETA CHEESE | MINT
ONION |
***20 mins waiting time**

GRILLED HALLOUMI CHEESE 16
HOTE FRUIT JAM | LEMON WEDGES

PAN SEARED SAGANAKI CHEESE 16
HONEY | LEMON WEDGES

MELITZANES GEMISTES (V) 15
STUFFED EGGPLANT | FETA CHEESE | POMODORI SAUCE |
SOURDOUGH BREAD

GRILLED WHOLE SQUID 28
CHARRED LEMON | FRIED ASPARAGUS & EGGPLANT |
YOGHURT MAYO

HTAPOTHI STI SKHARA 38
GRILLED MARINATED GILMAR OCTOPUS LEG
OVEN ROASTED POTATOES | LEMON WEDGES

GREEK SALAD (V) 18
SOUR DOUGH | CAPERS | TOMATOES | CUCUMBERS
BELL PEPPERS | OREGANO | FETA CHESSE | OLIVES
ONIONS

CHEF'S SALAD (V) 16
AVOCADO | CUCUMBERS | ORANGES | LETTUCE | QUINOA
RED ONIONS | CHERRY TOMATOES | SLICED ALMONDS
SUNDRIED TOMATOES | BALSAMIC VINAGRETTE

BAKED FETA CHEESE WITH HONEY (V) 16
FETA CHEESE | FILO PASTRY | HONEY
BLACK AND WHITE SESAME

CHICKEN SALAD WITH YOGHURT DRESSING 19
MIXED LETTUCES | ONIONS | BELL PEPPERS | CUCUMBERS
CHERRY TOMATOES | BOILED EGG | CHEESE CROUTONS

MEDITERRANEAN SEAFOOD STEW 54
RED SEA PRAWNS | OCTIPUS | SEABASS FILLET | MUSSELS
FETA CHEESE | TOMATO CREAM SAUCE

GRILLED LAMB KEBAB 32
GRILLED LAMB KEBAB | SIDE SALAD| TZATZIKI
PITA BREAD | CHIPS

CHICKEN MOUSSAKA 24
LAYERS OF ZUCCHINIS | POTATOES | EGGPLANTS
MINCED CHICKEN | TOMATO SAUCE | BECHAMEL SAUCE
***20 mins waiting time**

BEEF MOUSSAKA 26
LAYERS OF ZUCCHINIS | POTATOES | EGGPLANTS
MINCED BEEF | TOMATO SAUCE | BECHAMEL SAUCE
***20 mins waiting time**

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Thalassina and Kreatika

GREEK-STYLE OVEN BAKED MEDITERRANEAN SEA BASS — 28

MIXED SALAD | TOMATOES | ONION | ROASTED POTATOES
TIROKAFTERI

PSARI — 48

500-600 GRAM WHOLE GRILLED FISH | MIXED SALAD
OVEN ROASTED POTATOES | TARAMASALATA
***20 mins waiting time**

GARIDES SAGANAKI — 28

PAN-SEARED RED SEA PRAWNS | TOMATO SAUCE
FETA CHEESE | LONG-GRAIN WHITE RICE

BAKALIAROS SKORDALIA — 26

LIGHTLY BATTERED SEA BASS | KOURKOUTI
HOME-MADE MASHED POTATOES | SPINACH

MIXED GRILLED PLATTER — S 78 / L 108

LAMB RACK | CHICKEN SOUVLAKI | BIFTEKI
BEEF SIRLOIN | CHIPS | SIDE SALAD | TZATZIKI
***Chef Recommendation: Medium rare to medium**

SLOW COOKED AUSTRALIAN LAMB SHANK 'LAMB KLEFTIKO' — 42

KEFALOTYRI | POTATOES | CARROTS | BELL PEPPERS
GARLIC | THYME | LEMON

12 HOURS SLOW ROASTED LAMB GYROS — 32

GRILLED PITA BREAD | CUCUMBER | LETTUCE | RED ONIONS
MANGO | TOMATOES | FETA CHEESE CRUMBLES | LEMON & DILL
YOGHURT

LAMB RACK — 42

LAMB RACKS | ROASTED POTATOES | SIDE SALAD

SEAFOOD PLATTER — 165

(SERVES 3 -4 PAX)

CHARGRILLED OCTOPUS LEG | GRILLED WHOLE SQUID
GRILLED TIGER PRAWNS | GRILLED SEA BASS FILLETS
POTATO FONDANT | GRILLED VEGETABLES | PITA BREAD
MINT YOGHURT SAUCE | GARLIC PRAWN BISQUE SAUCE

Souvlaki and Kebab

CHICKEN SOUVLAKI — 28

GRILLED CHICKEN SKEWERS | SIDE SALAD | TZATZIKI
PITA BREAD | CHIPS

BEEF SOUVLAKI — 32

GRILLED SIRLOIN | SIDE SALAD | TZATZIKI | CHIPS
***Chef Recommendation: Medium rare to medium**

Burgers

BLT BURGER — 28

BRIOCHE BUN | 160 GRAMS BEEF PATTY | LETTUCE
BACON | TOMATO | HOME-MADE SAUCE | CHIPS
***Chef Recommendation: Medium**

CHEESEBURGER & BACON — 28

BRIOCHE BUN | TOMATO | 160 GRAMS BEEF PATTY
CHEDDAR CHEESE | BACON | LETTUCE
HOME-MADE SAUCE | CHIPS
***Chef Recommendation: Medium**

ZORBA'S SIGNATURE BURGER — 32

BRIOCHE BUN | 160 GRAMS BEEF PATTY | BACON | LETTUCE
CARAMELISED ONION | CHEDDAR CHEESE | SUNNY SIDE UP
PORTOBELLO MUSHROOM | HOME-MADE SAUCE | CHIPS
***Chef Recommendation: Medium**

BURGER ADD-ONS

PORTOBELLO MUSHROOM	3
BEEF PATTY	7
AVOCADO	4
CHEESE	1.50

Sides

STEAMED PILAF RICE	3
GRILLED PITA BREAD	6
FRIED POTATO CHIPS	8

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Vegetarian

VEGETARIAN MOUSSAKA (V) — 22

LAYERS OF ZUCCHINI, TOMATOES, POTATOES & EGGPLANT | TOMATO SAUCE | BECHAMEL SAUCE

***20 mins waiting time**

GRILLED VEGETARIAN PLATTER (V) — 24

TOMATO | ROASTED POTATO | PORTOBELLO MUSHROOM | ZUCCHINI | CAPSICUM | ASPARAGUS | HARISSA SAUCE | FETA CHEESE CRUMBLES | HOMEMADE GARLIC YOGHURT

FALAFEL (V) — 17

8 PIECES OF DEEP-FRIED CHICKPEA FRITTERS WITH YOGHURT MAYONNAISE

VEGETARIAN CLUB BURGER (V) — 22

BRIOCHE BUN | TOMATO | LETTUCE | ARUGULA | CARAMELISED ONIONS | PORTOBELLO MUSHROOMS | AVOCADO | CHEDDAR CHEESE | HOME-MADE SAUCE | BALSAMIC REDUCTION | CHIPS

Desserts

GALATOPITA — 22

SHARING FOR 2

EGG CUSTARD | CINNAMON | FILO PASTRY | ALMOND FLAKES

***20 mins waiting time**

BAKLAVA — 16

FILO PASTRY | CHOPPED NUTS | HONEY SYRUP
VANILLA ICE CREAM

BRIGHT CITRUSY ORANGE PIE — 16

PHYLLO PASTRY | HOUSE-MADE YOGHURT | CINNAMON
VANILLA ICE CREAM

CHOCOLATE BAKLAVA — 16

PASTRY | TOASTED PISTACHIO | COCOA POWDER |
VANILLA ICE CREAM

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