

SPANAKOPITA

Spinach and feta cheese stuffed in layers of phyllo, baked to perfection (Serves 20) Full pan

DOLMADES

Grape leaves, stuffed with seasoned ground beef and rice, topped with Avgolemono sauce (12 pieces)

DOLMAS YIALANTZI

Rice-stuffed grape leaves (12 pieces)



HUMMUS

Garbanzo beans, pureed with garlic, tahini, olive oil, lemon /16oz /8oz

TZATZIKI

Fresh yogurt, shredded cucumber, garlic /16oz , /8oz

TIROKAFTERI

Whipped feta cheese, roasted red and hot peppers /16oz , /8oz

MELINTZANOSALATA

Roasted eggplant, pureed with fresh garlic /16oz , 8/oz

TARAMOSALATA

Whipped potatoes with a hint of Cod roe /8oz



(Full Pan serves 20-25 / Half pan serves 12)

GREEK SALAD

Romaine and iceberg lettuce, tomatoes, cucumbers, bell peppers, Kalamata olives, feta, onions, pepperoncini, home dressing Full/Half pan

VILLAGE SALAD

Tomatoes, cucumbers, green peppers, Kalamata olives, pepperoncini, onions, feta. Tossed with olive oil and red wine vinegar Full/Half pan



(minimum order 12 items)

GYROS PITA SANDWICH
A traditional Greek sandwich with original Gyros
in a pita with onions, tomatoes, tzatziki

ORIGINAL GYROS Original gyros (Meat only) (Serves 4-6 per lb)

CHICKEN GYROS Chicken gyros (Serves 4-6 per lb)

CHICKEN SOUVLAKI
Flame-broiled marinated chicken skewers

PORK SOUVLAKI
Flame-broiled marinated pork skewers

LAMB SOUVLAKI
Flame-broiled marinated lamb skewers

LOUKANIKO Greek pork sausage

Zorba's Plassics

(Full Pan serves 20 / Half pan serves 10)

PASTITSIO

Layered casserole of thick macaroni, tomatoes, simmered ground beef, grated cheeses, topped with Béchamel sauce Full/Half pan

MOUSSAKA

Layers of potatoes, roasted eggplant, seasoned ground beef, tomato sauce, topped with Béchamel sauce Full/Half pan

GRECIAN CHICKEN

Greek-style roasted chicken, in olive oil, lemon and oregano

Full pan



(Full Pan serves 20-25 / Half pan serves 15)

GREEK POTATOES

GREEK STYLE GREEN BEANS

RICE

KALAMATA OLIVES /lb

FETA CHEESE /lb

PITA BREAD 1

GLUTEN FREE PITA









BAKLAVA CHEESECAKE

Baklava sandwiched between a delicious cheesecake, topped with honey and walnuts (12 pieces)

BAKLAVA

Thin crisp layers of phyllo, crushed walnuts, cinnamon, honey
(12 pieces)

MILLE FEUILLE (MIL-FEY)

Layers of flaky pastry, sandwiched between a light homemade vanilla cream, topped with powdered sugar Full/Half pan

EK-MEK

A three layer dessert with shredded phyllo, in a light syrup and toasted crushed almonds, homemade vanilla cream, topped with homemade whipped cream Full/Half pan

GALAKTOBOUREKO

A delicious custard, wrapped in crispy phyllo, topped with a light syrup.

Full/Half pan

RICE PUDDING

A traditional family recipe. Delicious, creamy and homemade

Full/Half pan



Iced Tea (1 gal)

Bottled Water (16 oz)

Ret Us do the cooking

Tel. (972) 250-0002 zorbaspreston@aol.com

24-48 hours advance notice required for all catering orders

All major credit cards accepted

About Us

OUR RESTAURANT IS NAMED AFTER
THE HERO OF THE FAMOUS NOVEL
"ZORBA THE GREEK", BY NIKOS
KAZANTZAKIS. THE NOVEL WAS MADE
INTO A FILM IN 1964, WINNING 3
ACADEMY AWARDS, WITH ANTHONY
QUINN STARRING AS ALEXIS ZORBAS,
A SPONTANEOUS, PASSIONATE
GREEK PEASANT AND MUSICIAN WHO
LOVED LIFE AND ALL ITS SIMPLE
PLEASURES, LIKE EATING, DRINKING
AND DANCING.





EXTIATOPION ZU(BA)

NO PASSPORT REQUIRED

CATERING MENU

Open daily for lunch & dinner

Monday-Thursday 11 AM to 9 PM Friday 11 AM to 10 PM Saturday 11 AM-10 PM Sunday 12 PM to 9 PM