

SPANAKOPITA

Spinach and feta cheese stuffed in layers of phyllo, baked to perfection (Serves 20) Full pan 50

DOLMADES

Grape leaves, stuffed with seasoned ground beef and rice, topped with Avgolemono sauce (12 pieces) 20

DOLMAS YIALANTZI

Rice-stuffed grape leaves, served with tzatziki (12 pieces) 12



HUMMUS

Garbanzo beans, pureed with garlic, tahini, olive oil, lemon 11 /pint

TZATZIKI

Fresh yogurt, shredded cucumber, garlic 11 /pint

TIROKAFTERI

Whipped feta cheese, roasted red and hot peppers 13 /pint

MELINTZANOSALATA

Roasted eggplant, pureed with fresh garlic 13 /pint

TARAMOSALATA

Whipped potatoes with a hint of Cod roe 14 /pint



(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 45/25

VILLAGE SALAD

Tomatoes, cucumbers, green peppers, Kalamata olives, pepperoncini, onions, feta. Tossed with olive oil and red wine vinegar Full/Half pan 60/30



(minimum order 12 items)

GYROS PITA SANDWICH

A traditional Greek sandwich with original Gyros in a pita with onions, tomatoes, tzatziki 6 ea.

ORIGINAL GYROS
Original gyros (Meat only)
(Serves 4-6 per lb) 16 /lb

CHICKEN GYROS
Chicken gyros (Serves 4-6 per lb) 20 /lb

CHICKEN SOUVLAKI

Flame-broiled marinated chicken skewers 4 ea.

PORK SOUVLAKI

Flame-broiled marinated pork skewers 4 ea.

LAMB SOUVLAKI

Flame-broiled marinated lamb skewers 5 ea.

LOUKANIKO

Greek pork sausage 4 ea.

Zorba's Classics

(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 60/35

MOUSSAKA

Layers of potatoes, roasted eggplant, seasoned ground beef, tomato sauce, topped with Béchamel sauce

Full/Half pan 70/40

GRECIAN CHICKEN

Greek-style roasted chicken, in olive oil, lemon and oregano Full pan 40



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

GREEK POTATOES Full pan 26

GREEK STYLE GREEN BEANS 30/18

RICE 26/15

KALAMATA OLIVES 9/lb

FETA CHEESE 9 /lb

PITA BREAD 1 ea.









BAKLAVA CHEESECAKE

Baklava sandwiched between a delicious cheesecake, topped with honey and walnuts (12 pieces) 60

BAKLAVA

Thin crisp layers of phyllo, crushed walnuts, cinnamon, honey (12 pieces) 24

MILLE FEUILLE (MIL-FEY)

Layers of flaky pastry, sandwiched between a light homemade vanilla cream, topped with powdered sugar Full/Half pan 80/40

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 80/40

GALAKTOBOUREKO

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

Full/Half pan 80/40

RICE PUDDING

A traditional family recipe. Delicious, creamy and homemade

Full/Half pan 60/36



Iced Tea (1 gal) 8
Bottled Water (16 oz) 1

Ret Uls 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.





ZU(NA)

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-4 PM & 5.30 PM-10 PM Sunday 12 PM to 9 PM