

Entrees, continued

All entrees are served with house salad and pita bread.

Sampler Platter 11.50 (22.00 for two)
Our Greek variety plate. Includes hummus, rice pilaf, spanokopita, keftethes, gyro meat and Zorba's chicken.

Zorba's Feed Me Plate 15.95

A unique selection of our favorites. Includes soup, appetizer, two entrees and our famous baklava.

Beef Mousaka 8.95

Layers of potatoes, eggplant, and ground beef baked in a delicious sauce and topped with six different types of cheese. Served with rice pilaf, hummus and tabouli. A classic Greek Dish.

Beverages

Fresh Squeezed Lemonade 1.25

Unsweetened Iced Tea 1.25

Soft Drinks (Dr. Pepper, Root Beer, Sprite, Coke, Diet Coke) 1.25

Hot Tea (A delicious Persian blend with Cardamom flavoring) 1.25

Hazelnut Coffee 1.50

Turkish Coffee (Greek espresso) 2.50

Our famous Baklava 2.50

Layers of filo dough and crushed walnuts soaked in rose water and honey. Topped with cinnamon. A classic Greek desert.

Choclava 2.50

A delicious alternative to our very rich baklava. Tube shaped layers of moist filo dough, topped with smooth chocolate icing and sprinkled with almond.

Bring your own bottle! Wine glasses and a corkscrew are available if you wish to bring your own bottle. A \$3 cork fee will be added to your check for the first bottle, \$1 for each additional bottle.

A minimum of 15% gratuity is required for parties of 5 or more.

PLEASE, NO SEPARATE CHECKS

Lunch Menu

Gyro, Chicken, or Falafel Wrap..... 4.99

Gyro/Chicken meat with lettuce, Tzadziki sauce, tomatoes, onions and cucumbers

Add Small Soup or Salad..... 1.50

Choice of Lentil or Soup of the day

Feta Salad..... 5.50

A standard among Greeks made of romaine and iceberg, tomatoes, cucumbers, feta cheese and Kalamata olives

Zorba Chicken Salad..... 6.25

Feta salad topped with chicken

Vegetarian Plate Soup or Salad and four sides..... 6.49

Make your own Plate..... 6.99

(all plates served with one piece of pita bread)

Choice of Meat: Gyro Meat or Chicken

Choice of Soup: Choice of Lentil or Soup of the day

Choice of Three Sides:

Tabouli: Delightful mix of fresh parsley, cracked wheat, onions, and tomatoes tossed in olive oil and lemon juice.

Dolmathes: A Greek delicacy of grape leaves stuffed with meat (or not), rice, and secret mix of spices.

Tzadziki: A flavorful cucumber sauce that will surely keep you asking for more.

Hummus: A creamy puree of chick peas and Tahini sauce topped with olive oil.

Baba Ghanouj: Carefully baked eggplant blended with garlic, Tahini, and lemon juice.

Steamed Vegetables: A medley of broccoli, cauliflower, and carrots.

Keftethes: Baked beef meat balls immersed in tomato sauce.

Mashed Potatoes: Made with fresh potatoes and milk.

Rice Pilaf: Seasoned Rice with Peas, Carrots and Almonds.

Spanakopita: Sautéed spinach and moist feta wrapped in light layers of filo dough and baked until crispy.

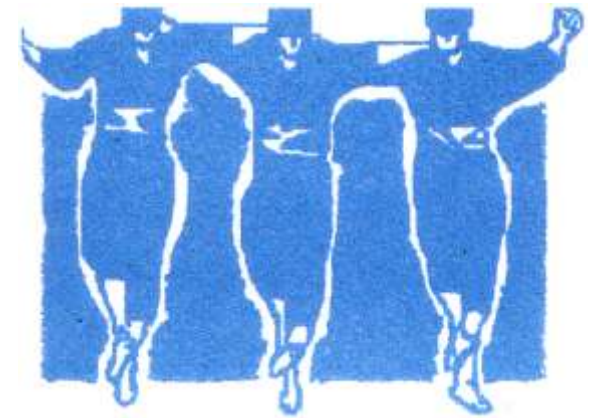
Vegetarian Moussaka: Eggplant, onions, garlic, bell peppers and tomatoes simmered with Greek herbs.

Iron Pot Roast:

Savory morsels of beef roast, carrots, and potatoes served over rice.

ZORBA

Greek Restaurant



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Opens 7 Days a Week

