

Starters

Cold Starters

Mezze platter R95
spanakopita, meatballs, dolmades,
calamari, feta, olives & dips
accompanied by focaccia.

Octopus vinaigrette R45
marinated octopus with a tangy,
zesty flavour.

Smoked salmon R65
salmon on a bed of greens accompanied
by onions, capers, cream cheese & lemon
wedges.

Parma ham R70
served with seasonal melon & black pepper.

Beef carpaccio R50
thin slices of cured beef, sprinkled with
parmesan cheese & drizzled with our
special vinaigrette dressing.

Trio of dips R45
tzatziki, humus & tarama served
with focaccia

Oysters SQ

Hot Starters

Snails R45
garlic butter or blue cheese.

Chicken wings R40
your choice of BBQ, peri-peri or
blue cheese.

Soup of the day R40
(ask your waitron)

Chicken livers peri-peri R40
mild or hot served with focaccia.

Calamari (patagonica) R42
fried or grilled served with skordalia.

Sardines R40
grilled to perfection accompanied by
olives, peppers & onions.

Mussels R45
steamed marinara or creamy garlic.

Focaccia
cheese & garlic R35
garlic R25

10% service charge will be added to tables of 6 or more.

Salads

Thai chicken salad R65

Marinated Thai-style chicken, served on a bed of lettuce with tomatoes, cucumber, peppers, onions, pecan nuts & avo (seasonal).

Thai prawn salad R85

Sweet Thai chilli prawns served on a bed of lettuce with tomatoes, cucumber, peppers, onions, sesame seeds & avo (seasonal).

Mediterranean salad R60

Mozzarella, sliced tomato, olives, avo, sun-dried tomatoes & basil pesto dressing.

Caesar salad R60

Crisp cos lettuce, fresh croutons, lightly boiled egg, anchovies with lemon, olive oil, Worcestershire sauce & parmesan.

Roquefort salad medium R45 large R55

Roquefort cheese spread generously over a bed of lettuce, tomato & cucumber topped with delicious Roquefort dressing.

Greek salad medium R45 large R55

Lettuce, tomato, cucumber, onions, olives, feta & peppers accompanied with a vinaigrette dressing.

Zorbas salad medium R45 large R55

Sliced tomato & cucumber, feta, olives, spring onion & peppers with fresh origanum.

Pears with rocket & Roquefort cheese R60

Juicy pear halves accompanied by Roquefort cheese, rocket & Roquefort dressing.

Avo Ritz (seasonal) R50

Shrimp in our delicious sauce accompanied by avo.

10% service charge will be added to tables of 6 or more.

Pasta

Seafood (linguini) R155

Mussels, prawns, calamari, linefish served in a creamy marinara sauce with a hint of chilli.

Meat lasagne R95

Delicious homemade lasagne, baked to perfection.

Greek pasta (penne) R85

Olives, feta, spinach, sun dried tomato & cream.

Spaghetti bolognaise R75

An old favourite....

Poultry

Chicken kebab R85

Marinated in zorba's signature sauce then flame grilled in olive oil or bbq basting.

Chicken schnitzel R80

Golden brown chicken breast served with a sauce of your choice.
(mushroom, pepper, cheese or monkey gland)

10% service charge will be added to tables of 6 or more.

From the Grill

We specially select our meat to guarantee the best grade & quality. Served With your choice of chips, rice, baked potato, potato wedges, side salad or veg. with your choice of olive oil or bbq basting.

Rump & Sirloin

Ladies (200g) **R95**

Medium (300g) **R125**

Gents (400g) **R155**

Fillet

Ladies (200g) **R120**

Medium (300g) **R155**

Gents (400g) **R190**

Zorba's rump of the 70's **R185**

500g rump grilled to perfection, your choice of olive oil or bbq basting.

Mamas oven roast lamb **R145**

Oven roasted the traditional zorba's way served with greek style roast potatoes.

T-bone (500g) **R155**

Lamb shank **R155**

Oxtail **R135**

Souvlaki (kebab) **R135**

Marinated cubes of beef accompanied by peppers & onions.

Spare ribs **R105**

Speciality steaks

Hollandse Biefstuk **R140**

200g fillet pan fried with pepper & butter, flambéed with cognac.

Zorbas Steak **R145**

300g rump or sirloin topped with olives, mushrooms & rice.

Biltong & Avo steak **R155**

300g rump or sirloin topped with Mushroom sauce, biltong & avo,

Mustard steak **R145**

300g rump or sirloin rolled in mustard seeds & pan-fried with a hint of sherry then smothered in mustard sauce.

Pepper steak **R145**

300g rump or sirloin rolled in black pepper & pan-fried, flambéed in cognac then smothered in pepper sauce.

Sauces **R30**

Mustard, pepper, mushroom, creamy garlic, cheese, peri-peri or monkey gland

Roquefort sauce **R40**

Seafood

We pride ourselves on finding the freshest seafood for you to enjoy.
All dishes are served with your choice of chips, rice, baked potato,
potato wedges, side salad or veg.

Sole Bonne R170

Grilled sole topped with a sauce of mushrooms, white wine & cream then sprinkled
with chopped peppers & cheese and oven baked to a lovely golden crust.

Sole R145

Grilled plain, lemon butter or Cajun spice.

Kingklip R135

Grilled plain, lemon butter or Cajun spice.

Kingklip A la Pesca R160

Grilled kingklip topped with sliced tomato, peppers, onions, marinara sauce & origanum.

Kingklip Thermidore R160

Grilled kingklip topped with mushroom sauce, peppers & cheese.

Linefish R125

Fresh catch of the day. Grilled plain, lemon butter or Cajun spice.

Calamari R115

Grilled - plain, lemon butter or Cajun spice, or fried.

Mussels R90

Your choice of marinara, creamy garlic or steamed.

Sardines R95

A larger portion than the starter but just as delicious!

10% service charge will be added to tables of 6 or more.

Seafood combo's

Calamari & linefish R155

Starter calamari served with linefish, grilled in lemon butter or Cajun spice.

Calamari & prawns R155

Starter calamari served with 6 queen prawns.

Prawns & linefish R155

200g linefish grilled lemon butter or Cajun spice complimented with 3 queen prawns.

Platters

Mixed seafood platter R320

200g linefish, starter calamari, starter mussels, 2 sardines & an assortment of 6 prawns, served with your choice of side dish.

Zorbas prawn platter R200

18 prawns, butterflied & grilled.

Shellfish

Queen Prawn R30

King Prawn R40

Tiger giant R75

Crayfish SQ

Grilled or Thermidore (ask you waitron)

10% service charge will be added to tables of 6 or more.