



Zorba's Café has been a popular dining landmark since 1984.

Zorba's was listed in *Washingtonian Magazine* as one of Washington's best cuisines at inexpensive prices. Called "the granddaddy of patio cafes" by the *Washington Post*, our beautiful patio overlooks the most open and picturesque area of Connecticut Avenue. Zorba's Café has been voted "Best Greek Restaurant", and has been awarded as one of Washington's premier dining choices by readers of The Washington City Paper, *Washingtonian Magazine* and online at AOL's Citys Best, among many others.



Zorba's Café can accommodate private parties of up to 100 people in our indoor dining rooms. Call us for more details for your celebrations and meetings. We also host many tour groups all year round. We use healthy and fresh ingredients in our traditionally prepared recipes passed down through four generations. With shopping and dozens of galleries and museums within walking distance, Zorba's is the smart choice for relaxing and appetizing dining.

In addition to the selections listed on the reverse, we offer our entire menu in various serving sizes and styles. Please ask to speak to our catering manager to get more details.

"What else should I order?"

Complete your menu with: Rice, Manestra/Orzo Pasta, Feta Cheese, Kalamata Olives, Greek Pitta Bread (pocketless), Garlic Pitta, freshly baked Dinner Rolls, (plain or stuffed with feta cheese or Kalamata olives), our renowned Tabouli Salad, Chick Pea (garbanzo bean) Salad, Aegean Potato Salad and more.

Please ask for more information on serving sizes and options.

You can specify a time to have your order ready for your pick-up or we can deliver (\$24 minimum delivery charge) to most of the greater Washington, D.C. Metropolitan area.

We can also provide disposable "place settings", (cup, napkin, cutlery & 3-section plate) @ .55 per setting. Chafing dishes and buffet tables are also available with set up and delivery for a small fee. We also deliver to your home, office, or picnic in Maryland and Virginia!



To order or to get more information,

please call

202-609-8326



Since 1984

Catering Menu

Voted as Washington's

"Best Mediterranean Food"

"Best Greek Restaurant"

"The City's Best"



1612 Twentieth Street, NW
(at Connecticut Avenue)
Washington, D.C. 20009

Catering Line: 202-609-8326

Restaurant: 202-387-8555

Fax: 202-387-7070

E-mail: ZorbasCafe@aol.com

Website: www.ZorbasCafe.com

GIFT CARDS AVAILABLE!

Zorba's Caf 

Prices & more at www.ZorbasCafe.com

Vegetarian Variety

Fasolia (Greek bean recipe), chick pea salad, spanakopitta, falafel, dolmathes (stuffed grape leaves), and hommus.

Small: Item #147

Large: Item #148



Dips and Spreads

One size, (each approx. 25 ounces); serves 8-10, each served with 30 pitta wedges.

Tzatziki Item #133: Strained yogurt with cucumber and garlic.

Hommus Item #128: Ground chick peas, tahini, lemon juice and garlic.

Taramosal ta Item #131: Caviar dip with lemon juice and olive oil.

Skordali  Item #129: Potato and fresh garlic, flavored with olive oil and wine vinegar.

Desserts

Baklav  The classic Greek dessert. Crushed walnuts with a touch of cinnamon, layered in crisp fillo dough and moistened with syrup and honey.

Small: (15 pcs.) Item #118

Large: (30 pcs.) Item #117

Galaktobourekos A light dessert of delicious custard in layered fillo dough moistened with syrup and honey.

Small: (15 pcs.) Item #125

Large: (30 pcs.) Item #126



Baba-ganousz (melitzanosal ta) Item # 150: Zorba's fresh recipe of an ever-popular eggplant dip with olive oil, garlic and lemon juice.

Greek Fire Feta (t rokafere) Item #151: A spicy, feta cheese spread served with crisped Greek pitta bread.



Catering Menu

("small" serves approx. 8-10 and "large" serves 15-20 servings)

Souvl ki

Marinated, (Zorba's special recipe), chicken breast or pork tenderloin char-broiled to perfection.

Pork: Small: (30 pcs.) Item #104

Large: (60 pcs.) Item #103

Chicken: Small: Item #102

Large: Item #101



Keft thes

Char-broiled, Mediterranean style, bite-size beef meatballs, made with onions fresh parsley and herbs.

Small: (45 pcs.) Item #106

Large: (90 pcs.) Item #105

Fal fel

Patties made of ground chick peas, various beans, vegetables and herbs.

Small: (30 pcs.) Item #108

Large: (60 pcs.) Item #107



Dolm thes

Grape leaves stuffed with rice and herbs, cooked with olive oil and lemon juice.

Small: (45 pcs.) Item #110

Large: (90 pcs.) Item #109



Spanak pitta

Bite-size fillo-dough turnovers of spinach, feta, saut ed onions & herbs.

Sm: (24 pcs) Item #112

Lg: (48 pcs) Item #111

Ter pitta Turnovers with a blend of feta, ricotta & other cheeses. (both, spanakopitta & teropitta contain eggs)

Small: Item #114 Large: Item #113



Catering line: (202) 609-8326

Restaurant: (202) 387-8555

Photos show "large" servings.

Greek Salad

Mixed greens tossed with ripe tomatoes, cucumber, carrots, red cabbage, red onion, feta cheese and Greek olives, with our own Greek vinaigrette dressing.

Sm: Item #116 Lg: Item #115



Horiatiki Salad

(Greek Village Salad) Wedges of tomatoes, cucumbers, red onion, bell peppers, feta cheese and Greek olives tossed in our own Greek vinaigrette dressing.

One size (serves 8-10): Item #127



Greek Mez thes

Sliced yero, loukaniko sausage, kefte meatballs, chicken and/or pork souvlaki, served with tzatziki dip and pitta bread.

Small: Item #137 Large: Item #138



Mediterranean Cold-Cut / Antipasto

Genoa salami, capicola ham, mortadella, feta & provolone cheese, pepperoncini peppers, & Greek olives served with golden mustard.

Sm: Item #140 Lg: Item #139



Fresh Vegetable Platter

Celery sticks, carrots, bell peppers, cucumber, pepperoncini peppers and Greek olives, served with tzatziki dip and pitta bread.

Small: Item #142 Large: Item #141

