



## **Café** *and Catering*

**Serving Washington, D.C. since 1984**

1612 20th Street, NW, Washington, D.C. 20009

Open: 11:00 am - 11:30 pm Monday - Saturday

11:00 am - 10:30 pm Sunday

(Grill closes 20 minutes before café.)

Standard menu delivery by A la Carte Express (202) 232-TOGO (8646)

and Takeout Taxi (703) 578-3663

Catering menu available for pick up or delivery by Zorba's staff.

Host your event at Zorba's! Ask manager for details.

**Tel: 202-387-8555**

Fax: 202-387-7070 E-mail: [ZorbasCafe@aol.com](mailto:ZorbasCafe@aol.com)

**Please visit our website at [ZorbasCafe.com](http://ZorbasCafe.com)**

All major credit cards accepted.

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**Gift Cards now Available!**

## Appetizers - Ορεκτικά

- Feta cheese**, (plate for two).....4.95  
**Kalamáta olives** , (plate for two) .....4.25  
**Dolmáthes**, (plate of 5).....5.25  
 Hand-rolled grape leaves stuffed with rice and herbs, cooked with olive oil and lemon juice.  
**Greek-Fire Feta ("tērokafterie")**.....5.65  
 Greek feta cheese blended with a combination of red pepper and olive oil. This spread is served with two crisp Greek pitta breads.

Dips and spreads (below) served with **two** pitta (w/pocket) breads.  
 (extra pitta .45)

- Tzatziki** .....4.95  
 A traditional dip of thick yogurt, shredded cucumber and garlic.  
**Taramosaláta**.....4.95  
 A light and smooth carp roe (type of caviar) dip blended with whipped potato, lemon juice and olive oil.  
**Hommus**.....4.95  
 A dip made of a perfect blend of pureed chick peas, tahini, lemon juice garlic and a touch of olive oil.  
**Skordaliá**.....4.95  
 A whipped potato & fresh garlic base spread, flavored with olive oil & wine vinegar.  
**Baba-ganouz (μελιτζανοσαλάτα)** .....5.65  
 Zorba's fresh recipe of an ever-popular eggplant dip with olive oil, garlic and lemon juice.

## Soups - Σούπες

served with a freshly baked, house-made roll

- Kotósoupa Avgolémono**.....4.45  
 Our hearty chicken soup made with fresh vegetables, rice and a light egg-lemon blend.  
**Fasolátha** (vegetarian) .....4.45  
 A traditional Greek bean soup with onions, crushed tomatoes, celery, carrots, olive oil and herbs.  
**Lentils - Φακές** (vegetarian) .....4.45  
 Cooked with onions, bay leaves & other fresh herbs, olive oil & a touch of red wine vinegar.



Original photos available for purchase. Please see cashier.



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## Salads - Σαλάτες

- Greek Salad** (Served with a freshly baked, house-made roll)  
 regular.....6.75, small.....5.65  
 Tomato, cucumber, red onion, Feta cheese, Greek (Kalamáta) olives and pepperoncini (Salonika pepper) over a bed of mixed greens with our own Greek vinaigrette dressing.  
**Aegean Salad** (Served with a freshly baked, house-made roll).....11.25  
 Greek salad, regular size, topped with two souvlaki skewers (chicken breast or pork tenderloin).  
**Ionian Salad** (Served with a freshly baked, house-made roll).....11.25  
 Greek salad, regular size, topped with three keftéthes, (our Mediterranean meatballs).  
**Delphi Salad** (Served with a freshly baked, house-made roll).....10.75  
 Greek Salad, regular size, topped with slices of yero.  
**Oasis Salad**.....10.75  
 Greek salad, regular size, topped with three falafel patties with a side of hommus.  
**Tabouli Salad** (Served with one pitta bread).....4.15  
 Finely diced tomatoes, spring onions, bell peppers, parsley, cucumber & radish, all tossed in bulgur, (cracked wheat), olive oil and lemon juice.  
**Chick Pea Salad**.....3.45  
 A refreshing salad made with chick peas, spring onions, and fresh parsley sprinkled with olive oil and lemon juice.

