

ZORBAS

Established 1974

We are the only Greek restaurant in Liverpool still owned and run by the same family, some 50 years after we began our business.

In October 2014 Zorbas was acknowledged for its generous contribution to advance Greek culture in the city.

Fully Licenced Restaurant

GREEK & ENGLISH
CUISINE

1 Leece Street, Liverpool L1

Tel: 0151 709 0190

www.zorbasrestaurant.co.uk

Opening Hours

Wednesday-Saturday 3.30pm – 10.30pm

Sunday 2.00pm – 10.00pm

Many people try to imitate ZORBAS
but our quality & taste are so unique
the only thing they manage are poor copies.



Starters

Meat Starters

Lountza <i>Grilled smoked fillet of pork</i>	£7.00
Loukanika <i>Grilled spicy pork sausage</i>	£7.00
Pastourma <i>Grilled garlic beef sausage</i>	£7.00
Dolmades <i>Stuffed vine leaves with mincemeat, rice & herbs</i>	£8.50
Soutzoukakia <i>Beef meatballs in tomato & wine sauce</i>	£8.50
Lahmajun <i>Spicy beef mincemeat with onions & herbs on pitta</i>	£8.00

Fish Starters

Taramossalata <i>Smoked cod roe, oil & lemon juice</i>	£5.50
King Prawn Scordades <i>Deshelled in a rich garlic sauce</i>	£12.00
Kalamari <i>Fried squid</i>	£8.00
Whitebait	£7.00
Mussels <i>New Zealand giant mussels cooked in homemade tomato sauce</i>	£8.50
Pickled Octopus	£10.00

We take pride in making all our food from scratch, using traditional recipes we were taught by our 'yiayia' (grandmother).

All our grilled meat dishes are made using generous portions of fresh meat, cooked to order on our traditional charcoal grill.

Vegetarian starters

Garlic Bread <i>Pitta bread topped with cheese</i>	£6.00
Olives <i>Black or green</i>	£5.00
Lentil Soup	£6.50
Tahini <i>Creamed sesame seeds, with garlic & lemon juice</i>	£5.50
Tzatziki <i>Yogurt & cucumber, olive oil, garlic & mint</i>	£5.50
Houmus <i>Creamed chick peas with tahini</i>	£5.50
Melitzanosalata dip <i>A light and fragrant blend of smoked aubergines, garlic, olive oil and parsley</i>	£5.50
Halloumi <i>Grilled Cypriot goat cheese</i>	£7.00
Vegetarian Vine Leaves <i>Stuffed with rice & herbs</i>	£8.00
Falafel Revithokeftedes <i>Chick pea fritters</i>	£8.00
Kolokithokeftedes <i>Courgette fritters</i>	£8.00
Spanakopita <i>Spinach and feta pie</i>	£8.00
Oven Baked Feta <i>Greek cheese with peppers, tomatoes and herbs, drizzled with olive oil</i>	£8.50
Garlic Mushrooms	£7.00

Side Dishes

Greek Salad V <i>With feta cheese and olives</i>	£9.00
Gigantes Plaki V <i>Dry beans in tomato sauce</i>	£7.00
Fasolaki V <i>Green beans cooked in tomato sauce</i>	£6.50

V Suitable for vegetarians

If you have any allergies or dietary requirements, please speak to staff

Main

Main Dishes

Mezedes 2 or more people	£28.00
<i>Variety of starters & main courses</i>	<i>each</i>
Kebab Pork	£18.00
<i>Diced pork cooked on charcoal</i>	
Kebab Lamb	£19.00
<i>Diced lamb cooked on charcoal</i>	
Mixed Kebab	£19.00
<i>Skewer of chicken & skewer of lamb cooked on charcoal</i>	
Daz Kebab Pork	£19.00
<i>Served with barbecue sauce</i>	
Daz Kebab Lamb	£20.00
<i>Served with barbecue sauce</i>	
Sheftalia	£18.00
<i>Rolled pork mincemeat, onions, parsley & herbs charcoal grilled</i>	
Afelia	£18.00
<i>Cubes of Pork cooked in wine flavoured with coriander & cumin</i>	
Mousaka	£19.00
<i>Layers of aubergine, courgettes, tomatoes, potatoes and beef mincemeat topped with a cheese sauce. Homemade.</i>	
<i>A Greek dish adopted from the Arabs when they introduced aubergines to Greece.</i>	
Kleftiko	£20.00
<i>1lb of slow roasted lamb.</i>	
<i>'Stolen Meat'. The Greeks created this dish in the 1800s. Revolutionary guerrillas would steal a lamb and cook it in a hole packed with soil to stop smoke escaping and giving them away.</i>	
Soutzoukakia	£19.00
<i>Beef meatballs in wine, spices and tomato sauce</i>	
Paidakia	£24.00
<i>Lamb cutlets charcoal grilled</i>	
Stifado	£20.00
<i>Beef casserole in wine, onions and spices</i>	

Steaks

Sirloin	£24.00
<i>12oz porterhouse steak grilled</i>	

Daz Sauce	£2.50
<i>Barbecue style sauce</i>	

Pepper Sauce	£2.50
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Poultry

Chicken Kebab	£18.00
<i>2 skewers of breast cooked over charcoal</i>	

Daz Chicken Kebab	£19.00
<i>With barbecue sauce</i>	

Fish

Sea Bass	£20.00
<i>Fillets of sea bass grilled</i>	

Kalamari	£19.00
<i>Deep fried squid</i>	

King Prawn Scordades	£26.00
<i>Deshelled in a garlic sauce</i>	

Salmon Steak	£19.00
<i>Grilled</i>	

Vegetarian Dishes

Vegetarian Mousaka	£18.00
<i>Layers of aubergine, courgettes, tomatoes, potatoes topped with a cheese sauce</i>	

Vegetarian Mezedes	£24.00
<i>Variety of starters & main courses</i>	<i>each</i>

Spanakopita	£17.50
<i>Filo pastry parcels with creamy spinach, leek, herb and feta filling</i>	

All kebabs are charcoal grilled

ALL MAIN DISHES SERVED
WITH RICE OR CHIPS

SERVICE CHARGE NOT INCLUDED
TAKEAWAY AVAILABLE ASK FOR DETAILS

Wine List

Red

Othello <i>Full bodied</i>	£25.00
Agiorgitiko <i>Dry red, rich body, deep red colour</i>	£25.00
Rioja <i>Full bodied with rich aroma</i>	£25.00
Hatzimichalis <i>A full bodied high quality wine from Domaine Hatzimichalis</i>	£40.00

White

Aphrodite <i>Dry</i>	£25.00
St Panтелеimon <i>Sweet</i>	£25.00
Retsina <i>Dry, flavoured with resin</i>	£25.00
Chablis <i>Dry</i>	£40.00
Hatzimichalis <i>An elegant and fresh high quality Greek wine from Domaine Hatzimichalis</i>	£40.00
Moschofilero - Roditis <i>Fruity, dry wine</i>	£30.00

Rosé

Fileri <i>Dry</i> <i>This is a mysterious and ancient variety</i>	£30.00
Mateus <i>Semi sparkling</i>	£25.00

Champagne & Sparkling

Moet & Chandon	£65.00
Prosecco	£30.00

House Wine

Litre	£22.00
1/2 Litre	£12.00
By the Glass - 175ml	£6.00
Small Prosecco - 200ml	£8.00

Beer - Hot & Cold Drinks

Large Keo Beer	£6.00
Small Keo Beer	£4.50
Mixers	£5.50
Large Sparkling Water	£5.00
Soft Drinks	£3.00
Greek Coffee	£3.00
Irish Coffee	£7.00
Liqueur Coffees	£7.00
Tea / Herbal Tea	£3.00

Greek Spirits

Zivania <i>Cyprus national drink - referred to as fire water</i>	£3.50
Ouzo <i>Greek national drink - consists of pure essence of aniseed</i>	£3.50
Mastica <i>A unique drink made by distilling the tears of the mastic tree. Also tasty chilled as an after dinner digestive</i>	£3.50

Selection of Spirits

By the Glass	£3.50
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Brandies

Metaxa 7 Stars	£5.50
Metaxa 5 Stars	£5.50
Remi Martin VSOP	£6.00

Selection of Liqueurs

By the Glass	£4.00
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