

# PARTY MENU

TWO COURSE PARTY MENU 2012

AVAILABLE TO PARTYS OF SIX PERSONS AND OVER

## STARTERS +

### GREEK SAUSAGE

Grilled spicy Greek sausage served with salad garnish

### SOUP (V)

Soup of the day served with bread

### PARTY PRAWN COCKTAIL

Norwegian prawns on a bed of salad leaves served with Marie Rose sauce

### HALOUMI (V)

Grilled goat's cheese served on a bed of salad leaves and a sprinkle of extra virgin olive oil.

### HOUSE PATÉ

Chicken liver pate with toasted bread and salad garnish

### ZORBAS MUSHROOMS (V)

Pan fried mushrooms with white wine, fresh tomato and garlic. Served with salad garnish

### CALAMARI

Deep fried calamari with tartar sauce served with salad garnish

### KEFTEDES

Home made meat balls, tomato sauce and chilli

### THREE WISE MEN (V)

A selection of dips to spread over our Mediterranean bread.

### INSALATA CAPRESE (V)

Buffalo mozzarella cheese, fresh tomatoes and basil sauce



## + MAIN COURSE =

### SOUVLAKI

Richly marinated tender chunks of chicken, With extra virgin olive oil and charcoal grilled on skewers. Served with salad garnish and chips

### PORK & OUZO

Scallops of Pork with ouzo, mushrooms, garlic, herbs, cream and white wine sauce, vegetables and potatoes

### CHICKEN ALA CREAM

Fillet of chicken cooked with mushroom, cream and white wine sauce. Served with potatoes and vegetables.

### MOUSSAKA

Layers of meat and vegetables topped with a creamy cheese sauce. Served with salad.

### TORTELLINI (V)

Fresh pasta filled with ricotta cheese and spinach. Served in a tomato and basil sauce.

### LAMB

Lamb oven roasted slowly, with herbs, fresh vegetables and potatoes.

### LINGUINE MARI MONTI

Linguine pasta with smoked salmon and mushrooms in a tomato, white wine and cream sauce.

### SALMON

Grilled salmon steak on a bed of salad leaves, olive oil and lemon dressing. Served with potatoes and vegetables.

### SAGANAKI PRAWNS

Prawns sautéed with garlic, white wine, creamy and tomato sauce and finished with fetta cheese. Served with traditional risotto.

### MUSHROOM RISOTTO (V)

Arborio rice risotto infused with wild mushrooms, asparagus cream and grated Parmigiano



Tuesday and Wednesday  
£11.95

Thursday and Friday  
£14.95

Sunday only  
£9.95

Saturday only  
£17.95



FOR £2.50 EXTRA

## DESSERTS

### BAKLAVA

Famous Greek sweet with thin layers of crispy filo pastry sandwiched together with chopped nuts and syrup.

### ICE CREAM

Zorba's very own special mix of ice cream.

### TIRAMISU

Layers of soft sponge soaked with Espresso Coffee and liqueur, filled with zabaglione cream And dusted with cocoa powder

### CHOCOLATE CAKE

A rich chocolate layered cake served with a spoon of ice cream.



# DRINKS



- Coca cola £1.90
- Diet cola £1.90
- Lemonade £1.90
- Tonic water £1.90
- Orange juice £1.90
- Pineapple juice £1.90
- Cranberry juice £1.90
- Still water  
(500 ml) £2.30
- Sparkling water  
(500 ml) £2.30
- J2O £2.50
- Red Bull £2.50

- BOTTLE BEER** £3.20  
Budweiser / Peroni / Corona/  
Mythos beer  
Forza Azzurri £2.50

- DRAFT**  
Carlsberg Cold £3.40  
Sider draft £3.40  
San Miguel £3.60  
1/2 pint £1.90

- Spirits** £3.00  
Vodka / Gin / Bacardi  
Southern Comfort / Baileys  
Rum / Bells / Malibu / Ouzo  
Metaxa / Bells / Amaretto  
Sambuca / Tequila

All spirits served with a mix of soft drink extra £0.50

## Deluxe Spirits £3.50

- Jack Daniels / Johnny Walkers / Glenmorange
- Chivas regal / Henessy brandy

## HOUSE WINE

- 175ml Glass £2.95 / 250ml Glass £4.20
- 750ml Bottle ( white & red) £11.95

## ROSE WINE

### **PINOT BLUSH** £13.95 / 175ml £3.60/ 250ml £4.95

Italian rose medium dry, distinguished by its aroma. Lively wine whose lightness and characteristics make it the ideal accompaniment for white meat dishes or first courses.

### **MERLOT ROSATO** £14.95

Lively wine whose lightness and characteristics make it the ideal accompaniment for white meat dishes and first courses. Bouquet reminiscent of meadow flowers.

## SPARKLING

### PROSECO SPUMANTE

£19.95 / 175ml £4.95

A dry and fruity, lively sparkling wine with a fresh flavour, produced with Prosecco grapes chosen with care to give it unrivalled typically and fragrance. A wine that befits any occasion requiring a quality touch.

### HOUSE CHAMPAGNE £31.95

### PINK PROSECO SPUMANTE £21.95

### MOET & CHANDON £45.00

## WHITE WINE

### **ORVIETO CLASSICO** £12.95 / 175ml £3.10 / 250ml £4.95

A traditional sweet wine with a distinctive fruity aroma, medium body and a clean finish.

### **CHARDONNAY** £13.95 / 175ml £3.20 / 250ml £4.20

Straw yellow colour, medium dry, flavoursome well balanced taste, typical aroma of freshly baked bread.

### **PINOT GRIGIO** £14.95 / 175ml £3.60 / 250ml £4.95

Straw yellow colour, flavoursome well balanced taste, typical floral aroma.

### **RETSINA** £13.95

Traditional Greek wine. Very dry & slightly piquant wine.

### **FRASCATI SUPERIORE** £16.95

Brilliant straw colour, a distinctive fruity aroma and a dry velvety taste.

### **MAKEDONIKOS** £16.95

Greek crystal clear medium & fruity white wine.

### **CHABLIS** £23.95

Silver green in colour, it has a welcoming, dry, full body. Vanilla and peach bouquet.

## RED WINE

### **MERLOT** £13.95 / 175ml £3.70 / 250ml £4.95

Italian Merlot. Ruby Red colour and dry.

### **MAKEDONIKOS** £16.95

A Greek Medium Dry. Bright ruby red with a hint of violet

### **NERO D'AVOLA** £17.95

Ruby – Red colour. The bouquet is slightly spicy and fruity with notes of blackberries, blueberries and mulberries.

Smooth and just tannic taste.

Aftertaste with pleasant sensation of ripe fruit.

### **SICILIAN SHIRAZ** £15.95

Ruby red colour. The bouquet has an intense aroma of fruits and flowers, blackberry and a note of plums.

Dry & full flavour with perfectly balanced tannins.

### **NAOUSSA** £18.95

Greek vintage dry wine, produced and aged in wood.

### **SPANISH RIOJA** £16.95

Medium strong structure, velvety and elegant with fruity aromas and hints of wood.

### **CHIANTI** £14.95 / 175ml £3.95 / 250ml £5.95

Most popular Italian wine, very light enjoyable

### **CHIANTI CLASSICO RISERVA** £22.95

Minimum 4 years old – ripe plums and tobacco on the nose with flavours of forest fruits & cherries overlaid with coffee and leather notes from 2 years of ageing

### **AMARONE DELLA VALPOLICELLA** £29.95

Deep garnet red colour, tending to orange Intense and characteristic bouquet.

Full bodied, harmonious taste with bitter aftertaste.