

Salads

PERSIAN SALAD

FRESH CUCUMBERS, TOMATOES, RED ONIONS AND GREEN BELL PEPPERS MARINATED WITH FRESH HERBS, LEMON JUICE AND OLIVE OIL. 2.50

TABOULI SALAD

MARINATED CRACKED WHEAT WITH FRESH CUCUMBERS, TOMATOES AND PARSLEY, WITH LEMON JUICE AND OLIVE OIL. 2.50

GREEK SALAD

ROMAINE LETTUCE WITH FRESH CUCUMBERS, TOMATOES, UNPITTED CALAMATA OLIVES, PEPPEROCINI AND FETA CHEESE TOPPED WITH OUR GREEK DRESSING. SERVED WITH FRESH, HOT PITA. 4.25

SALAD COMBINATION

A PLATTER HOLDING GREEK, TABOULI AND PERSIAN SALADS. SERVED WITH FRESH, HOT PITA. 8.50



GYROS SALAD

LARGE GREEK SALAD SERVED WITH OUR SAVORY GYRO MEAT (BEEF) AND FRESH HOT PITA. 8.50

GRILLED CHICKEN SALAD

GRILLED CHICKEN THIGHS AND GRILLED VEGETABLES SERVED WITH ROMAINE LETTUCE, CUCUMBERS, TOMATOES, PEPPEROCINI, CALAMATA OLIVES AND FETA CHEESE 10.00

KUBEDEH KABOB SALAD

CHARBROILED GROUND SIRLOIN WITH ROMAINE LETTUCE, CUCUMBERS, TOMATOES, PEPPEROCINI, CALAMATA OLIVES AND FETA CHEESE. 10.00

CHICKEN SHISH KABOB SALAD

GRILLED CHICKEN BREAST AND GRILLED VEGETABLES SERVED WITH WITH ROMAINE LETTUCE, CUCUMBERS, TOMATOES, CALAMATA OLIVES, PEPPEROCINI, AND FETA CHEESE. 10.75

BEEF SHISH KABOB SALAD

MARINATED SIRLOIN STEAK AND GRILLED VEGETABLES SERVED WITH WITH ROMAINE LETTUCE, CUCUMBERS, TOMATOES, CALAMATA OLIVES, PEPPEROCINI AND FETA CHEESE. 11.50

Appetizers

TZATZIKI

OUR OWN CUCUMBER YOGURT SAUCE WITH FRESH GARLIC, PERSIAN MINT AND HERBS. 2.50

HUMMUS

GROUND CHICKPEAS, OLIVE OIL AND SESAME SEED PASTE WITH A SPECIAL MIX OF HOUSE HERBS AND SPICES. 3.50

BABA GHANNOUJ

GRILLED EGGPLANT, SESAME SEED PASTE AND FRESH GARLIC WITH A SPECIAL MIX OF HOUSE HERBS AND SPICES. 4.50

DOLMA (4 PER ORDER)

GRAPE LEAVES FILLED WITH BASMATI RICE, MARINATED WITH HOUSE HERBS AND SPICES. 3.00

FALAFEL (5 PER ORDER)

FRIED PATTIES OF GROUND CHICKPEAS, FAVA BEANS, HERBS AND SPICES COOKED GOLDEN BROWN WITH A SIDE OF OUR TZATZIKI SAUCE. 2.50

SPANAKOPITA (3 PER ORDER)

LIGHT, CRISPY PHYLO DOUGH FILLED WITH STEAMED SPINACH AND CREAMY FETA CHEESE. 3.50

TIROPITA (3 PER ORDER)

LIGHT, CRISPY PHYLO DOUGH FILLED WITH CREAMY FETA CHEESE. 3.50



FALAFEL

VEGETABLE SAMPLER

HUMMUS

ARTICHOKE SPINACH DIP

FRESH SPINACH, THE FINEST ARTICHOKE HEARTS, BACON AND PARMESAN CHEESE SERVED WITH FRESH, HOT PITA. 6.50

CALAMARI

STRIPS OF SQUID LIGHTLY FRIED AND SERVED WITH OUR SPECIAL TOMATO DIPPING SAUCE. 5.50

STEAK ROULADE

SAUTEED SIRLOIN CUTLETS WITH GREEN BELL PEPPERS, ONIONS, SUN-DRIED TOMATOES AND A BLEND OF FIVE CHEESES ROLLED IN A SUN-DRIED TOMATO WRAP. SERVED BASIL PESTO MAYO SAUCE. 5.95

MUSSELS

THE FINEST MUSSELS STEAMED AND LEFT ON A HALF SHELL. SERVED WITH OUR CHORIZO SAUCE. 5.95

VEGETABLE SAMPLER

A PLATTER OF OUR BEST APPETIZERS, INCLUDING DOLMA, FALAFEL, SPANAKOPITA, TIROPITA, HUMMUS, BABA GHANNOUJ, ASPARAGUS AND SALAD. ACCOMPANIED BY A SIDE OF OUR TZATZIKI SAUCE. 8.00

POMEGRANATE CHICKEN WINGS (6 PER ORDER)

IN-HOUSE, MARINATED CHICKEN WINGS, FRIED AND SAUTEED IN OUR ZORBA'S SPECIAL POMEGRANATE SAUCE. 5.95

Dinners

ALL DINNERS ARE SERVED WITH PITA BREAD, YOGURT SAUCE AND YOUR CHOICE OF SALAD.

GYROS DINNER

SAVORY GYRO MEAT PILED HIGH AND SURROUNDED BY WARM PITA BREAD AND FRENCH FRIES, SERVED WITH OUR TZATZIKI SAUCE. 9.50

KUBEDEH KABOB DINNER

OUR SEASONED, MARINATED, CHARGRILLED GROUND SIRLOIN SERVED WITH GRILLED TOMATO ON A BED OF BASMATI RICE. 10.00

BEEF SHISH KABOB DINNER

MARINATED CHARGRILLED SIRLOIN SERVED WITH GRILLED VEGETABLES ON A BED OF BASMATI RICE. 11.50

CHICKEN SHISH KABOB DINNER

MARINATED CHARGRILLED CHICKEN BREAST SERVED WITH GRILLED VEGETABLES ON A BED OF BASMATI RICE.

VEGGIE SHISH KABOB DINNER

MARINATED CHARGRILLED VEGETABLES INCLUDING SQUASH, MUSHROOM, TOMATO, ONION AND ZUCCHINI SERVED ON A BED OF BASMATI RICE. 9.25

CHICKEN BANDARRI

FLAVOR-FILLED CHICKEN THIGHS IN ZORBA'S TOMATO GARLIC SAUCE, STEWED AND SERVED OVER A BED OF BASMATI RICE. 10.00

LAMB SHANK

MARINATED, SAUTEED AND GLAZED LAMB SHANK SMOTHERED IN OUR SECRET ZORBA'S LAMB SAUCE ON A BED OF BASMATI RICE. 11.50

EGGPLANT STEW DINNER

FRESH EGGPLANT AND BEEF STEWED TO PERFECTION WITH A BLEND OF OUR HOUSE HERBS AND SPICES AND SERVED WITH BASMATI RICE. 9.75

LENTIL STEW DINNER

FRESH LENTILS AND POTATOES, SOAKED AND STEWED WITH HOUSE SPECIAL HERBS AND LEMON JUICE. SERVED WITH BASMATI RICE. 7.75

GRILLED CHICKEN WITH DILL RICE DINNER

MARINATED, BONELESS CHICKEN THIGHS CHARGRILLED AND SERVED WITH GRILLED VEGETABLES ON A BED OF BASMATI GARLIC DILL RICE. 10.00



CHICKEN SHISH KABOB DINNER

PAELLA

GYROS DINNER

PAELLA

BASMATI RICE MIXED WITH CHORIZO SAUCE AND FRESH GREEN PEAS. TOPPED WITH SAUTEED TILAPIA, SHRIMP, GRILLED CHICKEN, AND STEAMED MUSSELS. GARNISHED WITH PEPPERS AND BAKED TO PERFECTION. 12.95

MOOSAKA

LAYERS OF POTATOES, EGGPLANT AND SEASONED GROUND BEEF AND TOPPED WITH CREAMY BECHAMEL SAUCE. SERVED WITH GRILLED ASPARAGUS. 10.75

VEGETABLE PLATTER

LAYERS OF POTATOES, EGGPLANT, CREAMY FETA CHEESE, FIVE CHEESE BLEND AND SUN-DRIED TOMATOES TOPPED WITH ZORBA'S TOMATO SAUCE. 8.50

Pizza

WHITE & WHEAT CRUST IS USED FOR ALL OF OUR 10" PIZZAS. ALL ARE TOPPED WITH FRESH BASIL AND A FIVE CHEESE BLEND INCLUDING FETA CHEESE CRUMBLES.

PERSIAN

OUR ZESTY PESTO SAUCE WITH GRILLED CHICKEN BREAST, ARTICHOKE HEARTS, RED ONION, SUN DRIED TOMATOES AND A BLEND OF FIVE CHEESES. 7.50

GREEK

ZORBA'S TOMATO SAUCE WITH SAVORY GYRO MEAT, PEPPEROCINIS, PEPPERS, BLACK CALAMATA OLIVES, RED ONIONS AND A BLEND OF FIVE CHEESES. 7.50

VEGGIE

ALL-VEGETABLE WITH GRILLED EGGPLANT, ARTICHOKE HEARTS, TOMATOES, RED ONIONS AND A BLEND OF FIVE CHEESES. 7.50

TUSCANY

CREAMY LEAK SAUCE WITH A BLEND OF FIVE CHEESES. 7.50



Kids

FOR CHILDREN UNDER 12, PLEASE.

KIDS DINNER

SAVORY GYRO MEAT WRAPPED IN WARM PITA BREAD WITH PICKLES AND TZATZIKI SAUCE. SERVED WITH FRENCH FRIES. 3.25

CORN DOG

SERVED WITH FRENCH FRIES. 2.99

KIDS CHICKEN SHISH KABOB

A SKEWER OF MARINATED CHICKEN BREAST AND A SKEWER OF GRILLED VEGETABLES. SERVED WITH FRENCH FRIES. 3.99

KIDS GYRO SANDWICH

SAVORY GYRO MEAT WRAPPED IN WARM PITA BREAD WITH PICKLES AND TZATZIKI SAUCE. 2.25

Desserts

CHURROS

CRISP, CHEWY DOUGH FILLED WITH CREME AND DUSTED IN CINNAMON AND SUGAR. SERVED WITH CHOCOLATE AND RASPBERRY-VANILLA DIPPING SAUCES. 3.95

BAKLAVA

LAYERS AND LAYERS OF CRISP PHYLLO DOUGH SWEETENED WITH HONEY AND FILLED WITH CHOPPED WALNUTS, PISTACHIOS OR A COMBINATION OF BOTH. 3.50



Drinks



SOFT DRINKS 1.79



YOGURT DRINKS 1.79



TEA 1.79 COFFEE 1.59

Wine

WHITES

RELAX RIESLING
ECCO DOMANI PINOT GRIGIO
KENDALL JACKSON CHARDONNAY
WILLIAM VALLEY PINOT NOIR

BLUSH

BERINGER WHITE ZINFANDEL

REDS

BLACKSTONE MERLOT
JACOBS CREEK SHIRAZ
WOODBIDGE CABERNET SAUVIGNON

HOUSE

BAREFOOT CABERNET
BAREFOOT CHARDONNAY
POMEGRANATE SEMI-DRY
POMEGRANATE SEMI-SWEET



Cocktails

POMEGRANATE MARTINI

HOUSE VODKA, PAMA POMEGRANATE LIQUEUR

POMEGRANATE MARGARITA

SAUZA GOLD TEQUILA, PAMA POMEGRANATE LIQUEUR, BOLS TRIPLE SEC, SWEET & SOUR

MAI TAI

BACARDI RUM, MYER'S DARK RUM, ORANGE JUICE, PINEAPPLE JUICE, GRENADINE

LONG ISLAND

HOUSE VODKA, GIN AND TEQUILA, BOLS TRIPLE SEC, SWEET & SOUR, SPLASH OF COLA

CHAMBERRY BULL

STOLI VODKA, CHAMBORD, CRANBERRY JUICE, RED BULL

BIG KAHUNA

AMARETTO, BAILEY'S, KAHLUA, CREME

MOJITO

BACARDI RUM, FRESH MINT, LIME JUICE, SIMPLE SYRUP, SPLASH OF SODA

PEACH TINI

ABSOLUT VANILLA VODKA, PEACH SCHNAPPS, SWEET & SOUR

PURPLE MARTINI

MALIBU PASSION FRUIT RUM, BLUE CURACAO, GRENADINE

BLUE MEDITERRANEAN

BACARDI RUM, PINEAPPLE JUICE, BLUE CURACAO, CREME DE COCONUT

Beer

BUDWEISER, BUD LIGHT, SAMUEL ADAMS, SAMUEL ADAMS LIGHT, CORONA, MODELO ESPECIAL, MODELO NEGRO

Zorba's Special Services

Catering & Gift Cards

We are here to make your next family dinner or catering event as **delicious** and **easy** as possible. So sit back and let our chef be your chef!

Call-In

(405) 947-7788



Need a delicious gift that's **perfect** for any occasion?



Please see your server for details.

About Zorba's

Zorba's WAS ESTABLISHED IN 1991 IN
OKLAHOMA CITY, OKLAHOMA.

WE HAVE MADE IT OUR VISION TO BRING YOU
THE WORLD'S FINEST CUISINES. WE TAKE GREAT
PRIDE IN PRESENTING SAVORY ENTREES FROM
THE REGIONS OF THE MEDITERRANEAN: FROM
CYPRUS TO SPAIN, GREECE TO MOROCCO, AND
BEYOND, INCLUDING MANY RECIPES THAT HAVE
BEEN PASSED DOWN FROM GENERATION TO
GENERATION WITHIN OUR OWN FAMILY.

WE EXTEND TO YOUR FAMILY A HEARTY
INVITATION TO JOIN OURS FOR DINNER. SATISFY
YOUR TEMPTATION TO EXPERIENCE UNIQUE
TASTES FROM THE MEDITERRANEAN AT

Zorba's.



The Mediterranean