

NOVEMBER 2009						
Mon	Tue	Wed	Thu	Fri	Sat	Sun
30 £22				13 £30	14 £28	15 £22
16 £22	17 £22	18 £22	19 £22	20 £30	21 £28	22 £22
23 £22	24 £22	25 £22	26 £22	27 £30	28 £28	29 £22
DECEMBER 2009						
	1 £22	2 £22	3 £22	4 £30	5 £28	6 £22
7 £22	8 £22	9 £22	10 £22	11 £30	12 £28	13 £22
14 £22	15 £22	16 £22	17 £22	18 £30	19 £28	20 £22
21 £22	22 £22	23 £22	24 £22	25 £22	26 £22	27 £22
28 £22	29 £22	30 £22	31 £30			
JANUARY 2010						
				1 £22	2 £22	3 £18
4 £18	5 £18	6 £18	7 £18	8 £22	9 £22	
<p><i>'Better Late Than Never' Christmas Parties all January</i></p> <p>Special New Years Eve £30 per head</p> <p><small>*Kids under 12 - £15.00 SERVICE CHARGE IS NOT INCLUDED</small></p>						

Wine List

White Wines

RETSINA £13.50
Traditional Greek wine. Very dry and slightly piquant.

SAINT PANTELEIMON £14.95
A Greek medium sweet white wine, with fruity taste.

MAKEDONIKOS £15.95
A Greek crystal clear, medium dry and fruity white wine.

CHARDONNAY £13.95
Italian medium, made from 100% Chardonnay grapes.

PINOT GRIGIO £14.50
Italian medium dry, distinguished by its aroma.

Rosé Wines

MERLOT ROSATO £13.95
Italian rosé made from Merlot grapes.

MAKEDONIKOS ROSE £15.95
A Greek crystal clear. Medium dry and fruity white wine.

Red Wines

MAKEDONIKOS £15.95
A Greek medium dry. Bright ruby red with a hint of violet, a sign of its youth and freshness. Ripe red fruit emerge, as do red currant aromas.

NAOUSSA 14.95
Greek Vintage medium wine, produced and aged in wood.

OTHELLO £15.95
Full bodied Cypriot wine.

MERLOT £13.95
Italian Merlot. Ruby red colour, dry full and well balanced taste; it is ideal for roasts, grilled dishes, cold and stewed meat.

CHIANTI £15.95
Chianti expresses all the flavour and characteristics of its production zone: tough stone lands, but generous terrain. It is best as a companion for red meat and game.

RIOJA £16.50
Spanish excellent wine. Aged mostly in French oak and has notes of blackberry and currants with a touch of spice and tobacco, the finish is elegant and full with a touch of oak.

House Wines

175ml GLASS £2.95 250ml GLASS £4.00
BOTTLE OF WHITE or RED £12.95

Sparkling Wine

ASTI SPUMANTE £17.95
HOUSE CHAMPAGNE £35.00

ZORBA'S
Cocktail Menu available

HOW TO FIND US

Zorba's is situated on
the Arcadian Centre in Hurst Street,
Birmingham B5 4TD



Zorba's Christmas Parties
run between 13th November 2009
through to 9th January 2010

Parties Comprise:

- 3 Course Meal and Coffee •
- Greek Dancing Shows •
- Participation Greek Dancing •
- Live Band •
- Disco •
- Late Bar •

'Better Late Than Never'
Christmas Parties
all January

(special discounted menu apply)

ZORBA'S

GREEK RESTAURANT

Christmas Menu



Christmas Party Nights

13th November 2009 - 9th January 2010
Lunch & Dinner

*Book now for a Christmas Party to remember!
office parties a speciality*

Tel: 0121-666 7727
NO FAX OR MESSAGE BOOKINGS PLEASE!

www.zorbas.co.uk

ARCADIAN CENTRE
HURST STREET
BIRMINGHAM B5 4TD

Starters

WINTER WONDERLAND SOUP (V)

Hearty winter warming vegetable soup. Served with warm bread.

SANTA'S MUSHROOMS (V)

Fried mushrooms tossed in Zorba's special tomato, garlic and herb sauce. Served with salad garnish and warm bread.

HOUSE PATÉ

Paté served with red onion marmalade, toast served with salad garnish and warm bread.

HAPPY HOUMOS (V)

The "other" famous Greek dip made from chick peas. Served with salad garnish and warm bread.

THREE WISE MEN

A platter of Taramosalata, Tzatziki and Houmos. Served with salad garnish and warm bread.

CHRISTMAS PARCELS

Mini feta cheese and spinach pies. Served with salad garnish and warm bread.

KING'S KEFTEDES

Spicy Greek meat balls in a tomato and herb sauce. Served with salad garnish and warm bread.

PARTY PRAWN COCKTAIL

Plump prawns in a Marie Rose dressing on a bed of crispy cut lettuce. Served with warm bread.

DOLMADES (V)

Vine leaves stuffed with rice, herbs and smothered in a tomato and herb sauce. Served with salad garnish and warm bread.

INSALATA CAPRESE (V)

Sliced beef tomato, buffalo mozzarella and Presto dressing. Served with salad garnish and warm bread.

Main Courses

CHRISTMAS CHICKEN

Chicken cooked slowly in Zorba's special tomato, herb and garlic sauce. Served with Greek potatoes and vegetables.

SNOWY CHICKEN

Fillet of chicken cooked in a creamy white wine sauce. Served with Greek potatoes and vegetables.

MARY'S MOUSSAKA

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

ARNI ANGELICA

A large piece of lamb on the bone cooked slowly with herbs and fresh vegetables. Served with Greek potatoes and vegetables.

SALMON

Salmon steak in creamy mussels, meat and prawn sauce. Served with Greek potatoes and vegetables.

KALAMARI

Pan fried squid rings, with fresh tomatoes, garlic, white wine and cappers. Served with Greek potatoes and vegetables.

VEGETARIAN LASAGNA (V)

Layers of egg pasta, filled with fresh vegetables, topped with Béchamel and Parmesan cheese sauce served with mixed salad.

PENNE VEGETARIANA (V)

Penne pasta with peppers, mushrooms, fresh tomato, spinach and black olives.

SLEIGH BELL SOUVLAKI

Chunks of chicken, charcoal grilled on skewers. Served with chips and salad garnish.

STEAK NOEL

Sirloin steak cooked to your liking and finished with red wine sauce, infused with smoked bacon, mushrooms and chopped onions. Served with chips and salad.

Desserts

KATAIFI

Shredded suet pastry stuffed with almonds, cinnamon and laced with syrup.

BAKLAVA

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

CAROL'S CHEESECAKE

Chilled cheesecake with lashings of fruit topping.

CHOCOLATE CAKE

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

ICE CREAM

Zorba's very own special mix of Strawberry, Chocolate and Vanilla ice cream.

HOW TO BOOK

First make a provisional booking by telephone Sunday - Saturday

Then complete the form below and either post or deliver it in person to Zorba's, along with a £10 per head deposit (NON RETURNABLE).

The completed form and deposit should be received within seven days of the provisional booking for it to be confirmed.

Please enclose a stamped self addressed envelope if a receipt is required.

BOOKING FORM

Name

Address

.....

.....

.....

Tel:(day)

.....(evening)

Date you have booked for

Time you have booked for

Number you have booked for

Price you have booked for (p/p)

Amount of deposit enclosed (£10 p/p)

Signature

Date