



CHRISTMAS 2012



Sunday

£ 18.95

Monday

£ 16.95

Tuesday

£ 16.95

Wednesday

£ 16.95

Thursday

£ 18.95

Friday

£ 28.95

Saturday

£ 26.95

AVAILABLE TO PARTYS OF SIX PERSONS AND OVER



STARTER



SPANACOPITA (v)

An authentic spinach pie stuffed with spinach, onions, cheeses and herbs.

HALOUMI (v)

Grilled goat's cheese served on a bed of salad leaves.

SMOKED SALMON

Oak smoked salmon, dressed with lemon juice, olive oil and dill.

PRAWN COCKTAIL

Norwegian prawns on a bed of salad leaves and Marie Rose sauce

HOUSE PATÉ

Chicken liver pate with toasted bread and salad garnish

WINTER WONDERLAND SOUP

Fresh soup of the day served with bread

CALAMARI

Deep fried calamari with tartar sauce.

KEFTEDES

Home made meat balls, tomato sauce and chilli.

THREE WISE MEN (v)

A selection of dips to spread over our Mediterranean bread.

GREEK SAUSAGE

Grilled spicy Greek sausage served with salad garnish



MAIN COURSE



CHRISTMAS TURKEY

Traditional Christmas turkey with all the trimmings.
Served with potatoes and vegetables.

SLEIGH BELL SOUVLAKI

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

PORK & OUZO

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

THE GREAT KLEFTIKO

Lamb cooked slowly with fresh vegetables,
herbs and red wine sauce. Served with mixed vegetables

MARY'S VEGETABLE MOUSSAKA (v)

Layers of mixed vegetables and potatoes,
topped with a creamy cheese sauce. Served with Greek salad.

SNOWY CHICKEN

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

OLIMPIA

Oven roasted breast of chicken with
halumi cheese and Parma ham.
Served with mixed vegetables

LAVRAKI

Oven roasted Sea bass with fresh tomato, basil,
garlic and olive oil. Served with mixed vegetables

SALMON

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

DOLMADES (v)

Vine leaves rolls with long-grain rice, toasted pine nuts, fresh
herbs and seasonings. Served with Greek salad



BAKLAVA

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

CHRISTMAS PUDDING

Traditional pudding served with custard cream


DESSERTS

GREEK YOGURT

Greek yogurt with honey and Mixed nuts

TIRAMISU

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



CHRISTMAS PARTY NIGHTS

30th November 2012 - 9th January 2013

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

Tel: 0121-706 4709

www.zorbas.co.uk

enquiries@zorbas.co.uk

ZORBAS RESTAURANT

359-361 Olton Boulevard East
Olton / Solihull / B27 7DP



HOW TO BOOK

First make a provisional booking by Telephone or email

- 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

Contact Name.....

Company name.....

Email.....

Address

.....

.....

.....post code.....

Tel:(day)

.....(evening)

Date you have booked for

Time you have booked for

Number you have booked for.....

Amount of deposit enclosed (£10 p/p)

Signature

Date sent.....

FOOD ORDER

Is good to place a food order to provide the best value

STARTERS

Spanacopitta	
Haloumi	
Smoked Salmon	
Prawn Cocktail	
House pate	
Soup	
Calamari	
Keftedes	
Three wise men	
Greek sausage	

MAINS

Turkey	
Souvlaki	
Pork and ouzo	
Kleftiko	
Vegetable mousaka	
Snowy chicken	
Olimpia	
Lavraki	
Salmon	
Dolmades	

DESSERTS

Baklava	
Tiramisu	
Christmas pudding	
Greek yogurt	