



APPETIZERS 10

Greek Sampler \$18.00

Pastitsio, spanakopita, dolmades, gyro meat, hummus, feta, tzatziki, pita, tyropita.

Vegetarian Greek Sampler \$18.00

Hummus, dolmades, Spanakopita, falafel, feta, tzatziki, pita, tyropita

Fried Calamari \$15.00

Served with marinara sauce.

Dolmades \$14.00

Five grape leaves stuffed with spiced ground beef topped with a lemon dill sauce.

Vegetarian Dolmades \$10.50

Six stuffed grape leaves topped with a lemon dill sauce.

Greek Eggrolls \$13.00

Three eggrolls stuffed with Angus beef, feta, cabbage, and carrots. Seasoned with Greek seasoning. Served with our homemade garlic dill aioli.

Rosemary Fries AVAILABLE OPTIONS

Rosemary seasoned julienne cut fries tossed in parsley and topped with shredded Parmesan cheese. \$10.00

Add Gyro Meat:

\$8.50

Hummus & Pita \$13.00

Garbanzo bean dip seasoned with garlic and topped with olive oil. Served with fried pita chips.

Wonton Chicken Pizza \$14.00

Crispy wonton triangles served with a honey hot sauce. Topped with chopped onions, cheese, and chicken.

Saganaki \$12.50

Imported Kevalotyri cheese lightly battered and pan fried.

ORAPAX WINGS 2

Pegasus Style AVAILABLE OPTIONS

Char-broiled and spiced with Greek herbs and seasonings. Comes with tzatziki sauce. Half Dozen: \$10.00

Dozen: \$19.00

Specialty Sauces AVAILABLE OPTIONS

Buffalo, Spicy Bourbon, or Honey Hot. Served with blue cheese or ranch. Half Dozen: \$10.00

Dozen: \$19.00

The Original
Greek Salad

A spring mix and iceberg blend, tomatoes, red onions, bell peppers, and cucumbers. Served with your choice of dressing.

AVAILABLE ONLINE

Small
Large

Garden
Salad

A spring mix and iceberg blend, tomatoes, red onions, bell peppers, and cucumbers. Served with your choice of dressing.

AVAILABLE ONLINE

Small
Large

Avgolemono
Soup

Greek style chicken, rice, egg, and lemon soup.

AVAILABLE ONLINE

Cups
Bowl

Moroccan
Lentil Soup

Made with Garden veggies, Middle Eastern herbs and spices. (Vegan)

AVAILABLE ONLINE

Cups
Bowl

Add your
favorite
toppings to
any salad:

- Karpathos Chicken-Marinated grilled chicken breast, Athenian Chicken-Breaded and pan seared chicken breast, Chicken Shrimp
- Gyro Meat-Grilled lamb and beef
- Aegean Shrimp-Seasoned pan seared shrimp, Lamb Kabobs (Grilled)
- Grilled Salmon
- Falafel
- Beef Shawarm
- Lamb Meatballs (Grilled)

AVAILABLE ONLINE

SHAWARMA
BOWL

Roasted garlic
couscous topped
with marinated
cabbage and
tomatoes, spicy
cilantro sauce,
hummus,
pickled red
onion, crispy
eggplant,
drizzled with a
garlic lemon
aioli. Served
with pita bread.
Add your choice
of protein.

Karpathos Chicken-Marinated grilled chicken breast, Athenian Chicken-Breaded and pan seared chicken breast, Chicken Sh

Gyro Meat-Grilled lamb and bee
Aegean Shrimp-Seasoned pan seared shrimp, Lamb Kabobs (2
Grilled Salmon
Falafe
Beef Shawarm
Lamb Meatballs (4

AVAILABLE O

GRAIN
BOWL

Wild rice, feta,
kalamata olives,
diced tomatoes,
hummus,
pickled onions,
and cucumbers.
Served with
toasted lavash
bread*, tzatziki
sauce, and
skhug (spicy
cilantro sauce).
Add your choice
of protein.
Gluten Free if
served without
lavash bread

Karpathos Chicken-Marinated grilled chicken breast, Athenian Chicken-Breaded and pan seared chicken breast, Chicken Sh

Gyro Meat-Grilled lamb and bee
Aegean Shrimp-Seasoned pan seared shrimp, Lamb Kabobs (2
Grilled Salmon
Falafe
Beef Shawarm
Lamb Meatballs (4

AVAILABLE O

PASTA 2



Manitari
Pasta

Linguini	Karpathos Chicken-Marinated grilled chicken breast, Athenian Chicken-Breaded and pan seared chicken breast, Chicken Shawarma		
sauteed in			
olive oil,		Gyro Meat-Grilled lamb and beef:	
Greek spices,		Aegean Shrimp-Seasoned pan seared shrimp, Lamb Kabobs (2):	
mushrooms,		Grilled Salmon: \$	
cherry		Falafel:	
tomatoes,		Beef Shawarma:	
with your		Lamb Meatballs (4):	
choice of			
sauce			
(Vodka,			
Alfredo, or			
Marinara			
sauce),			
topped with			
parmesan			
cheese. Add			
your choice			
of protein.			

Chicken
Parmesan

Two hand	Karpathos Chicken-Marinated grilled chicken breast, Athenian Chicken-Breaded and pan seared chicken breast, Chicken Shawarma		
breaded			
chicken		Gyro Meat-Grilled lamb and beef:	
breasts		Aegean Shrimp-Seasoned pan seared shrimp, Lamb Kabobs (2):	
topped with		Grilled Salmon: \$	
our		Falafel:	
homemade		Beef Shawarma:	
marinara		Lamb Meatballs (4):	
sauce and			
melted			
mozzarella			
cheese.			
Served with			
linguine			
pasta			

FISH SELECTIONS 3

Famous Fried Flounder	\$18.50
Golden fried flounder served with fries.	
Grilled Salmon Mykonos Style	\$21.00
Served with lemon dill orzo. (Orzo is not gluten free, but you can substitute another side out). Sun dried tomato pesto and black olives. Topped with feta.	
Grilled Salmon Lemon Dill	\$21.00
Served with lemon dill orzo. (Orzo is not gluten free, but you can substitute another side out). Our homemade creamy lemon dill sauce	

WRAPS, SANDWICHES, GRASS-FED ANGUS BURGERS, & PITAS 8

Athenian Chicken Wrap	\$15.50
Lightly breaded and pan seared chicken breast, with tomatoes, red onions, mozzarella, spring mix and Garlic Dill Aioli wrapped in a tortilla	
Chelsea Vegetarian Wrap	\$14.00
Hummus, crispy eggplant, black olives, mushrooms, tomatoes, grilled onions, grilled green peppers, feta, and mixed greens topped with tzatziki sauce.	
Gyro Pita	\$14.50
Grilled lamb and beef, lettuce, tomatoes, and red onions topped with our homemade tzatziki sauce.	
Grilled Chicken Pita	\$15.00
Grilled chicken, lettuce, tomatoes, and red onions topped with our homemade tzatziki sauce	
Corfu Chicken Sandwich	\$15.00
Marinated CharGrilled Chicken Breast, topped with roasted red pepper, caramelized onions, shaved parmesan cheese, and a Garlic Dill Aioli. Served on a brioche bun.	
Greek Dip Sandwich	\$16.00
Roasted leg of lamb, thinly sliced with caramelized onions and melty provolone cheese on toasted French bread. Served with Greek seasoned fries and housemade au jus for dipping.	
Gyro Burger	\$15.00
Grass-fed Angus beef patty topped with gyro meat, tzatziki sauce and feta.	
Cheeseburger	AVAILABLE OPTIONS
Grass-fed Angus beef patty topped with cheddar cheese.	
\$15.00	
Add bacon: \$2.00	

TRADITIONAL GREEK 7

Spanakopita	\$15.00
Baked phyllo turnover stuffed with spinach and feta	
Chicken Souvlaki	\$18.00
Tender pieces of charbroiled chicken skewered with tomatoes, red onions, and bell peppers. Served with rice.	
Marinated Greek Grilled Chicken Breast	\$17.50
Two marinated grilled chicken breasts seasoned with Greek herbs and spices. Served with our house made au jus sauce. Choice of side.	
Pastisio	\$16.50
Macaroni with seasoned ground beef and baked with our béchamel topping.	
Moussaka	\$17.00
Eggplant casserole with layers of seasoned ground beef with our béchamel topping.	
Gyro Platter	\$18.50
Charbroiled gyro meat served with lettuce, tomatoes, red onions, pepperoncini, feta cheese, and pita triangles, with our homemade tzatziki sauce. choice of side.	
Brizola	\$26.00
14oz tender center cut lamb steak, charcoal grilled and basted with rosemary butter. Served with Greek potatoes, and broccoli	

FRESH MADE SPECIALTY PIZZAS 7

Gyro	AVAILABLE OPTIONS
Orapax tomato sauce, red onions, sliced tomatoes, chopped gyro meat, mozzarella, provolone, and cheddar.	Small Pizza (1 serving): \$15.00
	Large Pizza (2-3 servings): \$18.00
Spinach Pizza	AVAILABLE OPTIONS
Chopped spinach with olive oil topped with mozzarella, provolone, and cheddar.	Small Pizza (1 serving): \$15.00
	Large Pizza (2-3 servings): \$18.00
Zorba's	AVAILABLE OPTIONS
Fresh tomatoes for a base, olive oil, provolone cheese, feta, black olives, pepperoncini, Greek herbs, and spices.	Small Pizza (1 serving): \$15.00
	Large Pizza (2-3 servings): \$18.00
Orapax All the Way	AVAILABLE OPTIONS
Orapax tomato sauce, Italian sausage, pepperoni, tomatoes, mushrooms, onions, bell peppers, black olives, mozzarella, provolone, and cheddar.	Small Pizza (1 serving): \$15.00
	Large Pizza (2-3 servings): \$18.00
Margherita Pizza	AVAILABLE OPTIONS
Italian tomato sauce, mozzarella, fresh basil, tomatoes, and greek seasoning.	Small Pizza (1 serving): \$15.00
	Large Pizza (2-3 servings): \$18.00
Garlic Chicken Pizza	AVAILABLE OPTIONS
Italian tomato sauce, diced chicken, sesame seeds, fresh garlic, chopped onions, mozzarella, and cheddar	Small Pizza (1 serving): \$15.00
	Large Pizza (2-3 servings): \$18.00
Build Your Own Pizza	AVAILABLE OPTIONS
Additional Toppings Sm 1.75 / Lg 2.25 pepperoni sausage bacon mushroom red onions bell peppers olives tomatoes extra cheese extra sauce feta cheese Additional Protein Toppings Sm 2 Lg 4 meatballs chicken gyro meat	Small Cheese Pizza: \$12.00
	Large Cheese Pizza: \$14.99

SIDES 8

Mixed Veggies	\$4.50
Broccoli	\$4.50
Greek Potatoes	\$4.50
French Fries	\$4.50
Cous Cous	\$4.50
Lemon Dill Orzo	\$4.50
Grecian Rice	\$4.50

Wild Grain Rice

\$4.50

BEVERAGES 8

Freshly Brewed Sweet Tea

\$2.50

Freshly Brewed Unsweet Tea

\$2.50

Coke

\$2.50

Diet Coke

\$2.50

Sprite

\$2.50

Lemonade

\$2.50

Mr. Pibb

\$2.50

Gingerale

\$2.50

LUNCH SPECIALS - SOUP AND SALAD 3

SOUP

AVAILABLE OPTIONS

Cup: \$3.50

Bowl: \$6.00

Bowl & Greek salad: \$9.00

GREEK SALAD

AVAILABLE OPTIONS

Small: \$6.00

Large: \$12.00

GARDEN SALAD

AVAILABLE OPTIONS

Small: \$4.00

Large: \$7.00

LUNCH SPECIALS - PIZZA 2

6-inch 1 Topping Pizza

AVAILABLE OPTIONS

\$6.00

Additional toppings: \$0.75

Add a small Greek salad & bread: \$5.00

Specialty Pizza

\$7.00

Spinach | Zorbas | Margherita

LUNCH SPECIALS - LUNCH PLATES 5

Fried Flounder

\$16.50

Fried flounder fillet served with french fries and tartar sauce.

Corfu Chicken Sandwich

Marinated CharGrilled Chicken Breast, topped with roasted red pepper, Caramelized onions, shaved Parmesan cheese, and a Garlic Dill Aioli. Served on a brioche bun. Choice of side.

\$14.00

Spanakopita

Baked phyllo turnover stuffed with spinach and feta.

\$12.00

Marinated Greek Grilled Chicken Breast

One marinated grilled chicken breast seasoned with Greek herbs and spices. Served with our house made au jus sauce. Choice of side.

\$14.00

Chicken Parmesan

One hand breaded chicken breasts topped with our homemade marinara sauce and melted mozzarella cheese. Served with linguine pasta.

\$14.00

DESSERTS4

Loukoumades

Greek donut holes soaked in honey and topped with cinnamon and sesame seeds. A Greek favorite.

\$9.50

Baklava

Filo pastry filled with chopped nuts and honey. (Comes with 2)

\$7.50

Warm Brownie

Served with a scoop of vanilla ice cream drizzled with caramel and chocolate sauce on top.

\$10.00

Skillet Cookie

Chocolate chip cookie served with a scoop of ice cream and drizzled with caramel and chocolate sauce on top.

\$10.00

VEGAN DESSERT1

Vegan Warm Brownie

Served with chocolate syrup drizzled on top

\$7.00

SOUP & SALADS3

Vegan Moroccan Lentil Soup

Made with Garden veggies, Middle Eastern herbs and spices. (Vegan)

AVAILABLE OPTIONS

Cup: \$4.50
Bowl: \$7.00

Vegan
Garden
Salad

A spring mix and iceberg blend, tomatoes, red onions, bell peppers, and cucumbers. Served with homemade Greek bread and your choice of dressing.

Vegan Athenian Chicken (Breaded Pan seared chicken breast), Vegan Karpathos Chicken (Greek spiced grilled chicken breast)

AVAILABLE OPTIONS

Small: \$4.00
Large: \$8.00
\$8.00
Falafel: \$6.50

Vegan
Greek
Salad

A spring mix and iceberg blend, tomatoes, red onions, bell peppers, and cucumbers. Topped with feta cheese, pepperoncini, and Kalamata olives. Served with homemade Greek bread.

Vegan Athenian Chicken (Breaded Pan seared chicken breast), Vegan Karpathos Chicken (Greek spiced grilled chicken breast)

AVAILABLE OPTIONS

Small: \$8.00
Large: \$14.50
\$8.00
Falafel: \$6.50

WRAPS, SANDWICHES, BURGERS, & PITAS 5

Vegan Athenian Chicken Wrap

\$16.50

Lightly breaded Pan seared chicken, with tomatoes, red onions, mozzarella, spring mix and vegan tzatziki sauce.

Vegan Chelsea Vegan Wrap

\$14.00

Hummus, crispy eggplant, black olives, mushrooms, tomatoes, grilled onions, grilled green peppers, shredded vegan parmesan, and mixed greens topped with vegan tzatziki sauce.

Vegan Chicken Pita

\$15.50

Chicken, lettuce, tomatoes, and red onions topped with our homemade vegan tzatziki sauce

Vegan Corfu Chicken Sandwich

\$16.00

Char-Grilled chicken, topped with roasted red pepper, caramelized onions, shaved Follow Your Heart parmesan cheese and our vegan tzatziki sauce.

Vegan Cheeseburger	\$15.00
Beyond Meat patty topped with mozzarella cheese.	

PIZZA SELECTIONS 3

Vegan Zorbas	AVAILABLE OPTIONS
Fresh tomatoes for a base, olive oil, mozzarella, black olives, pepperoncini, and Greek herbs and spices	Sm: \$16.50
	Lg: \$23.50

Vegan Margherita	AVAILABLE OPTIONS
Italian tomato sauce, mozzarella, fresh basil, tomatoes, and Greek seasoning.	Sm: \$15.50
	Lg: \$23.00

BUILD YOUR OWN	AVAILABLE OPTIONS
Gluten Free Thin Crust Sm +1 / Lg +2 Additional Toppings Sm +1.5 / Lg +1.9 green peppers mushrooms red onions olives tomatoes Additional Protein Toppings Sm +4.5 Lg +7.5 Vegan Beef or Vegan Chicken	Small Vegan Cheese Pizza:
	\$14.00
	Large Vegan Cheese Pizza: \$19.00

REFRESHING NON-ALCOHOLIC DRINKS 15

Blackberry Lemon	\$6.00
Refreshing Perrier Sparkling Water, blackberry syrup, fresh lemon juice, blackberries, and fresh mint	

Sparkling Lavender Lemonade	\$6.00
Refreshing Perrier Sparkling Water with fresh lemon juice, lavender syrup, blackberry, and fresh rosemary	

Soda	\$2.50
Coke, Diet Coke, Sprite, Mr Pibb, Gingerale	

Lemonade	\$2.50
-----------------	---------------

Goslings Ginger Beer	\$4.00
-----------------------------	---------------

Perrier Sparkling Water 11oz	\$4.00
-------------------------------------	---------------

Cup of Coffee (Free Refills)	\$2.00
-------------------------------------	---------------

Hot Tea	
----------------	--

Grapefruit Juice	\$2.50
-------------------------	---------------

Orange Juice	\$2.50
---------------------	---------------

Pineapple Juice	\$2.50
------------------------	---------------

Cranberry Juice	\$2.50
------------------------	---------------

Apple Juice	\$2.50
(Ask your Server for current flavor options)	

Sweet or Unsweetened Iced Tea	\$2.50
--------------------------------------	---------------

Flavored Iced Tea	\$3.00
Mango, Watermelon, or Blood orange (No Free Refills)	

HANDCRAFTED COCKTAILS 11

Mediterranean Mule	\$9.00
Smirnoff Vodka, fresh lime juice, Greek honey, and topped with Gosling's Ginger Beer	
Ghent Me Another	\$11.00
Espolon Blanco Tequila, Grand Marnier, muddled blackberries, fresh lemon juice and agave nectar.	
Santorini Sunrise	\$10.00
Greek Sangria! Your choice of white or red! Made with fresh fruit, pineapple juice and orange juice.	
One Gallon Sangria Fishbowl	\$39.00
Chelsea OG	\$9.00
Smirnoff Vodka, muddled strawberries, agave nectar and fresh lime juice topped with Lemonade.	
Basil Gimlet	\$12.00
Hendricks Gin, Elderflower Liqueur, fresh muddled basil, lime juice and a splash of soda water.	
Blood and Bourbon	\$12.00
Bulleit bourbon, blood orange puree, and angostura bitters topped with club soda.	
Elderflower Martini	\$11.00
Titos Vodka, Elderflower Liqueur, and fresh lemon juice.	
Lavender Lemonade	\$10.00
Titos vodka, fresh lemon juice, and lavender syrup. Topped with club soda	
Mango Mojito	\$10.00
Mango Cruzan Rum, fresh Lime Juice, mango purée, muddled lime and mint, and topped with club soda. Served with a chili powder rim.	
Very Berry Mule	\$9.00
Fresh muddle blackberries and strawberries, Smirnoff berry vodka, lime juice, simple syrup, topped with ginger beer	

BUBBLES 3

Segura Viudas Brut Cava Spain	\$10.00
Villa Pozzi Moscato Sicily, Italy	\$7.00
Zardetto “Private Cuvee” Prosecco Veneto, Italy	\$33.00

WHITES 7

Kourtaki Retsina Attica, Greece	\$8.00
Noble House Riesling Germany	\$9.00
The Crossings Sauvignon Blanc Marlborough, New Zealand	\$8.00

Gaia Monograph Moschofilero Korinthos, Greece	\$10.00
Idisma Drios Chardonnay Macedonia, Greece	\$11.00
Lageder “Riff” Pinot Grigio Veneto, Italy	\$30.00
Nostos Romeiko Crete	\$40.00

ROSE 2

Broadbent Vinho Verde Rosé Vinho Verde, Portugal	\$7.00
Mont Gravet Rosé Languedoc, France	\$25.00

REDS 10

JP Ramos “Vila Santa” Red Portugal (Tempranillo)	\$8.00
Gaia Monograph Agiorgitiko Nemea, Greece	\$9.00
Tenuta San Vito, Chianti Tuscany, Italy (Organic)	\$9.00
District 7 Cabernet Monterey, California	\$9.00
Ghostrunner Red Blend Lodi, California	\$10.00
Avantis, Evia Syrah Dry Red Central Greece, Greece	\$13.00
Sobilane, Cotes Catalanes Languedoc-Roussillon, France (Grenache, Syrah)	\$36.00
Conundrum Red California	\$42.00
Banshee Pinot Noir Sonoma County, California	\$46.00
St. Francis Merlot Sonoma County, California	\$48.00

WINE ON TAP 3

Whites	AVAILABLE OPTIONS
	Palladio Bianco Toscana, Italy: \$7.00
	Gotham Project Gazerra Pinot Grigio Sicily, Italy: \$7.00
	William Hill Chardonnay North Coast, CA: \$7.00
Reds	AVAILABLE OPTIONS
	Tiamo Barbera Lombary, Italy (organic): \$7.00
	Santa Julia Reserva Malbec Mendoza, Argentina: \$7.00
	Rickshaw Pinot Noir Sonoma County, CA: \$7.00

Try a flight of your 4 favorite wines on tap!	\$9.00
---	--------

BEER 9

Momac Mozzie Juice Hazy IPA	\$7.00
Hazy IPA, Portsmouth, VA 6.2% ABV	
New Realm Tropic Dream	\$7.00
Fruited Wheat Ale, Virginia Beach, VA 5% ABV	
Smartmouth Alter Ego	\$7.00
Saison, Norfolk, VA 6.5% ABV	
Devils Backbone Vienna Lager	\$7.00
Lager, Lexington, VA 5.2% ABV	
Sly Clyde Inkjet	\$7.00
Cider, Hampton, VA 6.7% ABV	
Big Ugly Rockers	\$7.00
American IPA, Chesapeake, VA 7.3% ABV	
Bell’s Two Hearted Ale	\$7.00
American IPA, Kalamazoo, MI 7% ABV	
Elation “Rotation” Tap	\$7.00
Ask your server which Elation Beer we are featuring this week. Norfolk, VA	
Try a flight of any 4 beers!	\$7.00

CANNED / BOTTLED BEER 8

Bud Light	\$4.00
American Light Lager, 4.1% ABV	
Stella Artois Lager	\$6.00
International Pale Lager, 5.2% ABV	
Mythos Hellenic Lager	\$7.00
International Pale Lager, 4.7% ABV	
Budweiser	\$4.00
American Lager, 5.0% ABV	
Presidente	\$4.50
Cerveza, Dominican Republic 5% ABV	
Michelob Ultra	\$4.50
American Light Lager, 3.2% ABV	
Guinness Draught	\$7.00
Irish Stout, 4.2% ABV	
Stella Artois Liberte’	\$6.00
Non-Alcoholic Beer	

CRAFT BEERS 2

Hoegaarden	\$6.00
Belgian Witbier, 4.9 % ABV	
Fruit Smash Seltzer	\$5.00
Ask your server for flavor options, 4.7 % ABV	

DRINK SPECIALS 4

Mimosa Special	\$4.00
With your choice of flavor: Grapefruit, Pineapple, Orange, Cranberry, Blood Orange, Mango, or Lavender.	
Orapax Bloody Mary	\$5.00
Classic Irish Coffee	\$5.00
Mimosa Flight	\$6.00

HAPPY HOUR SPECIALS 11

Rosemary Fries	\$5.00
Hummus	\$7.00
Pasta Bowl	\$6.00
Half a Dozen Wings	\$8.00
Wonton Chicken Pizza	\$9.00
Greek Eggrolls	\$8.00
Domestic Bottles	\$2.00
Import Bottles	\$3.00
Well Drinks	\$4.00
Draft Beer	\$5.00
Tap Wine	\$5.00

BEER TO-GO 16

Bud Light	\$4.00
Domestic. American Light Lager, 4.1% ABV.	
Stella Artois Lager	\$5.00
Imported. International Pale Lager, 5.2% ABV.	
Mythos Hellenic Lager	\$5.00
Imported. International Pale Lager, 4.7% ABV.	

Budweiser	\$4.00
Domestic. American Lager, 5.0% ABV.	
Corona	\$4.00
Imported. International Pale Lager, 5.0% ABV.	
Peroni	\$5.00
Imported. European Pale Lager, 4.7% ABV.	
Michelob Ultra	\$4.00
Domestic. American Light Lager, 3.2% ABV.	
Guinness Draught	\$5.00
Imported. Irish Stout, 4.2% ABV.	
O'Doul's	\$3.00
Domestic. Non-Alcoholic Beer, .5% ABV.	
Yuengling Lager	\$4.00
Domestic. American Lager, 4.4% ABV.	
Hardywood The Great Return	\$6.00
Craft beer. West Coast style Indian pale ale, 7.5% ABV.	
Bravazzi Blood Orange	\$5.00
Craft beer. Hard Italian Soda, 4.2% ABV.	
O'Connor Norfolk Canyon	\$5.00
Craft beer. American Pale Ale, 5.5% ABV.	
Deschutes Black Butte Porter	\$5.00
Craft beer. American Porter, 5.2% ABV.	
Blue Moon Belgian White	\$4.00
Craft beer. Belgian Witbier, 5.4% ABV.	
White Claw	\$4.00
Craft beer. Call the restaurant for daily selection. 5% ABV.	

BUBBLES TO-GO 3

Degiorgis Moscato d'Asti	\$30.00
Italy.	
Francois Montand "Blanc de Blancs" Brut	\$26.00
Jura, France.	
Zardetto "Private Cuvee" Prosecco	\$22.00
Veneto, Italy.	

WHITE WINE TO-GO 11

The Wolftrap White	\$31.00
South Africa (Viognier/Chenin Blanc).	
Gaia Monograph Moschofilero	\$30.00
Korinthos, Greece.	
Pongo Sauvignon Blanc	\$29.00
Marlborough, New Zealand.	
Heinz Eifel "Shine" Reisling	\$29.00
Mosel, Germany.	
Chardonnay Idisma Drios	\$36.00
Macedonia, Greece.	
Lageder "Riff" Pinot Grigio	\$24.00
Veneto, Italy.	
Emmolo Sauvignon Blanc	\$36.00
Napa Valley, California.	
Argyros Assyrtiko	\$42.00
Santorini, Greece.	
Chateau de Parenchere Bordeaux Blanc	\$33.00
Bordeaux, France.	
Gaia "Notios" White	\$39.00
Santorini, Greece.	
White Sangria (24 Oz.)	\$10.00

ROSE TO-GO 2

Broadbent Vinho Verde Rosé	\$23.00
Vinho Verde, Portugal.	
Gaia "14-18" Rosé 2018	\$25.00
Peloponnesos, Greece (Agiorgitiko).	

RED WINE TO-GO 13

Ghostrunner Red Blend	\$39.00
Lodi, California.	
Ancient Peaks Cabernet Sauvignon	\$38.00
Paso Robles, California.	
Avantis, Evia Syrah Dry Red	\$32.00
Central Greece, Greece.	

JP Ramos "Villa Santa" Red	\$24.00
Portugal (Tempranillo).	
Gaia Notios Agiorgitiko	\$27.00
Peloponnese, Greece.	
Kourtaki Mavrodaphne	\$23.00
Patras, Greece (Dessert Wine).	
Tenuta San Vito, Chianti	\$28.00
Tuscany, Italy (Organic).	
Root 1 "Heritage Red"	\$25.00
Maipo Valley, Chile (CS/C/S/PV).	
Chateau Grand Plantey	\$31.00
Baron, France.	
Landmark Pinot Noir	\$42.00
Sonoma Coast, California.	
Basty "Regnie" Gamay	\$33.00
Beaujolais, France.	
Sobilane, Cotes Catalanes	\$36.00
Languedoc-Roussillon, France (Grenache, Syrah).	
Red Sangria (24 Oz.)	\$10.00

STARTERS 8

Beef Lumpia Eggrolls	AVAILABLE OPTIONS
Beef eggrolls served with sweet and sour sauce on the side	Full Tray (Comes with 30 Eggrolls): \$75.00
	Half Tray (Comes with 15 Eggrolls): \$38.00
Vegetable Spring Rolls	AVAILABLE OPTIONS
Great vegetarian option served with sweet and sour sauce on the side	Full Tray: \$75.00
	Half Tray: \$38.00
Hummus and Pita	AVAILABLE OPTIONS
Our Garbanzo bean dip seasoned with garlic and topped with a splash of olive oil served with pita bread	Full Tray: \$75.00
	Half Tray: \$38.00
Wings	AVAILABLE OPTIONS
Our famous Char broiled wings spiced with our own special seasoning and served with our homemade tzatziki cucumber sauce	Full Tray (Comes with 60 Jumbo Wings): \$99.95
	Half Tray (Comes with 30 Jumbo Wings): \$51.95

Spanakopita	AVAILABLE OPTIONS
Baked filo turnover stuffed with spinach and feta cheese	Full Tray (Comes with 48 Spanakopita): \$84.00
	Half Tray (Comes with 24 Spanakopita):\$42.00
Meatballs	AVAILABLE OPTIONS
Your choice of sauce: barbeque, sweet and sour, Italian, teriyaki, or marinara	Full Tray (Serves 15 To 20 Guests: \$89.00
	Half Tray: \$48.00
Grilled Chicken Wrap	AVAILABLE OPTIONS
Grilled chicken wrapped with lettuce, tomatoes, red onions, and shredded cheese. Minimum order of 16. Prices are per guest	Full Tray: \$95.00
	Half Tray: \$48.00
	With Special Spiced Fries Full Tray: \$45.00
	With Special Spiced Fries Half Tray: \$25.00
Garlic Bread on Fresh Greek Bread	\$1.50
(per slice of garlic bread)	

SALADS 3

Jumbo Greek Salad	AVAILABLE OPTIONS
Iceberg and Spring Mix lettuce topped with tomatoes, cucumbers, green peppers, red onions, olives, pepperoncini's, and feta cheese. Served with a Loaf of fresh made bread	Full Tray (Serves 15 To 20 Guests):
	\$72.95
	Half Tray: \$37.95
Jumbo Cobb Salad	AVAILABLE OPTIONS
Iceberg and Spring Mix lettuce topped with tomatoes, cucumbers, green peppers, red onions, turkey, cheddar cheese, bacon bits and egg served with your choice of dressing. Comes with a loaf of fresh made bread	Full Tray (Serves 15 To 20 Guests):
	\$83.95
	Half Tray: \$42.95
Jumbo Garden Salad	AVAILABLE OPTIONS
Iceberg and Spring Mix lettuce topped with tomatoes, cucumbers, green peppers, and red onions served with your choice of dressing or assorted dressings. Comes with a loaf of fresh made bread	Full Tray (Serves 15 To 20 Guests):
	\$48.95
	Half Tray: \$29.95

ENTRÉES 8

Linguini with Alfredo	AVAILABLE OPTIONS
Sautéed linguini in our homemade tomato basil alfredo sauce with veggies and topped with herb grilled chicken and parmesan cheese	Full Tray(Serves 15 To 20 Guests):
	\$125.00
	Half Tray: \$65.00
Linguini with Marinara	AVAILABLE OPTIONS
Sautéed linguini in a lite tomato and olive oil sauce with chicken or grilled vegetables	Full Tray(Serves 15 To 20 Guests):
	\$125.00
	Half Tray: \$65.00
Baked Ziti	\$65.00
Choose choice of meat - Meat lovers, chicken, or veggie. Layers of Baked Ziti, Mozzarella and our homemade marina. Oven baked and topped with Italian seasoning! Serves 10 to 15 guests	

Greek Spaghetti and Meatballs	AVAILABLE OPTIONS
Pasta sautéed with butter, olive oil, garlic and oregano tossed together with Greek meatballs, marinara and parmesan cheese	Full Tray(Serves 15 To 20 Guests): \$125.00 Half Tray: \$65.00
Chicken Parmesan	AVAILABLE OPTIONS
Lightly breaded chicken breast over a bed of spaghetti, topped with marinara and provolone cheese	Full Tray(Serves 15 To 20 Guests): \$125.00 Half Tray: \$65.00
Mini Chicken Kabobs	AVAILABLE OPTIONS
Chicken skewers with fresh vegetables (onions, tomatoes, and green peppers) grilled to perfection served over a bed of rice. Comes with 6" skewers	Full Tray: \$99.00 half tray: \$50.00
Make Your Own Gyro or Chicken Pita Platter	AVAILABLE OPTIONS
Grilled lamb and beef or Grilled chicken, comes with lettuce, tomatoes, red onions, homemade tzatziki sauce and sliced pita pockets	Full Tray(Serves 15 To 20 Guests): \$125.00 Half Tray: \$65.00 With Special Spiced Fries Full Tray: \$45.00 With Special Spiced Fries Half Tray: \$25.00
Our Famous Individual Gyro or Chicken Pita	\$11.00
Grilled lamb and beef or Grilled chicken, comes with lettuce tomatoes and red onions topped with our homemade tzatziki sauce. Minimum order of 15. Prices are per guest	

COMBO MEALS 3

Teriyaki Glazed Salmon	\$15.95
Grilled salmon served with a garden salad, bread, and rice pilaf	
Marinated Chicken Supreme	\$13.95
Sea salt roasted chicken breast with a garlic herb cream sauce; comes with fettuccini, garden salad and bread	
Broiled Chicken	\$11.95
Greek style herb roasted grilled chicken breast served with garden salad, bread, and Greek rice	

ORAPAX SPECIALTY PIZZAS 5

Gyro Pizza
Gyro meat, red onions, and sliced tomatoes
Spinach Pizza
Fresh spinach sautéed in olive oil
Zorba's Pizza
Black olives, pepperoncini's, tomatoes, red onions, feta cheese and Greek herbs and spices
Orapax All the Way
Pepperoni, mushrooms, sausage, red onions, green peppers, olives, and sliced tomatoes

14" Cheese Pizza	AVAILABLE OPTIONS
Each Topping 1.79	\$14.99
	each topping: \$2.25

VEGAN - APPETIZERS 3

Vegan - Dolmades	\$9.00
Grape leaves stuffed with seasoned rice. Served with lemon.	
Vegan - Rosemary Fries	\$6.00
Rosemary seasoned julienne cut fries tossed in parsley and topped with Parmesan cheese.	
Vegan - Hummus & Pita	\$10.00
Garbanzo bean dip seasoned with garlic and topped with olive oil. Served with pita chips.	

VEGAN - SALADS & SOUP 2

Vegan - Garden Salad	\$4.00
A spring mix and iceberg blend, tomatoes, red onions, bell peppers, and cucumbers. Served with homemade Greek bread and your choice of dressing.	
Vegan - Moroccan Lentil Soup	\$4.00
Made with garden veggies with middle eastern herbs and spices.	

VEGAN - BURGERS 1

Vegan - Cheese Burger	\$14.00
Beyond Meat patty topped with mozzarella cheese.	

VEGAN - PASTA 2

Vegan - Greek Spaghetti	\$17.00
Pasta sautéed with olive oil, garlic, and oregano, tossed together with meatballs, marinara and Parmesan cheese.	
Vegan - Chicken Parmesan	\$18.00
Served with angel hair pasta and topped with marinara and mozzarella cheese.	

VEGAN - WRAPS, SANDWICHES, & PITAS 5

Vegan - Athenian Chicken Wrap	\$12.50
Lightly breaded pan seared chicken with tomatoes, red onions, mozzarella cheese, spring mix, and vegan tzatziki sauce.	
Vegan - Falafel Wrap	\$12.50
Falafel with spring mix, tomatoes, red onions, vegan tzatziki sauce, and 'follow your heart' shredded vegan Parmesan cheese wrapped in a tortilla.	
Vegan - Chelsea Vegan Wrap	\$13.00
Hummus, crispy eggplant, black olives, mushrooms, tomatoes, grilled onions, grilled green peppers, shredded vegan Parmesan cheese, and mixed greens, topped with vegan tzatziki sauce.	

Vegan - Chicken Pita	\$13.00
Chicken, lettuce, tomatoes, and red onions, topped with our homemade vegan tzatziki sauce.	
Vegan - Corfu Chicken Sandwich	\$15.00
Chargrilled chicken topped with roasted red peppers, caramelized onions, shaved 'follow your heart' Parmesan cheese, and our vegan tzatziki sauce.	

VEGAN - PIZZA SELECTIONS 4

Vegan - Zorbas Vegan Pizza	\$16.00
Fresh tomatoes for a base, olive oil, mozzarella, black olives, pepperoncinis, and Greek herbs and spices.	
Vegan - Margherita Vegan Pizza	\$15.00
Italian tomato sauce, mozzarella, fresh basil, and Greek seasoning.	
Vegan - Build Your Own Vegan Pizza	\$12.00
Vegan - 12" Frozen Vegan Cheese pizza	\$9.99

VEGAN - SIDES 5

Vegan - Mixed Veggies	\$4.00
Vegan - Broccoli	\$4.00
Vegan - Greek Potatoes	\$4.00
Vegan - French Fries	\$4.00
Vegan - Vegan Tzatziki Sauce	\$1.50

VEGAN - INFO 1

Info
Please make sure to always specify vegan since we have a non-vegan menu with the exact same items on it