

## STARTERS - GREEK CLASSICS

### CALAMARI

Tender squid, lightly breaded & fried served with tzatziki & pita.

18

### SAGANAKI

Imported low-fat kefalotiri (*sheep milk*) cheese baked & served sizzling hot - brandy-flamed at your table. Served with pita.

17

### TZATZIKI

Homemade blend of yogurt, garlic and cucumber served with pita. Perfect for sharing.

10

### KOPANISTI **GF**

Homemade Spicy feta dip with red peppers, hot sauce & olive oil. Served with pita.

8

### HUMMUS **GF**

Homemade Chickpea dip with tahini, fresh chopped garlic, lemon, parsley & olive oil. Served with pita.

10

### SPANAKOPITA

Fresh spinach, feta & herbs baked in a filo pastry.

12

### LOUISIANA SHRIMP JAMBALAYA

Sautéed in Cajun spiced sauce, served with rice & pita.

15

### CHICKEN WINGS

◦ BBQ ◦ Hot ◦ Salt+pepper ◦ Teriyaki ◦ Honey garlic ◦

14

### SOUP OF THE DAY

Fresh daily

6

## FRESH SALADS

### GREEK SALAD **GF**

Romaine, tomato, cucumber, onion, green pepper, black olives & feta tossed in Greek vinaigrette.

small **12** / to share **17**


### CAESAR SALAD

Romaine, croutons, Parmesan & creamy garlic dressing.

for one **10** / to share **15**

Add:

Shrimp **8**    Chicken **4**  
Garlic Toast **1**    Pita Bread **1**

house special: 

vegetarian: 

gluten **GF**e:

 spicy:

## GREEK CLASSICS

Served with homemade tzatziki & your choice of Caesar or Greek salad

### CHICKEN SOUVLAKI (KEBAB)

Marinated in fresh herbs, charbroiled on a skewer, served with rice & pita.

26

### LAMB SOUVLAKI (KEBAB)

Marinated in fresh herbs, charbroiled on a skewer, served with rice & pita.

28

### DONAIR (LIGHTLY SPICED BEEF)

Thinly sliced, served open faced on pita, with onions & parsley.

20

### SPANAKOPITA

Fresh spinach, feta & Greek herbs, wrapped in filo pastry & tenderly baked, served with rice.

21

## CHICKEN

Served with vegetables & a choice of rice or roasted potatoes.

### BBQ CHICKEN BREAST & RIBS COMBO

You'll be full after this perfect combo.

37

### BLACKENED CHICKEN

8oz charbroiled chicken with just the right amount of Cajun spice.

25

### MEDITERRANEAN CHICKEN

8oz charbroiled chicken with lemon and oregano Greek seasoning.

25

### BBQ OR TERIYAKI CHICKEN

Charbroiled and smothered in our tasty barbecue sauce.

25

## FISH

### B.C. SALMON FILLET

Baked to perfection in butter and white wine. Served with vegetables & a choice of rice or roasted potatoes.

30

### FISH & CHIPS

Battered halibut served with fries and homemade tartar sauce.

20

Substitute Greek Salad **3**    Substitute Caesar Salad **2**

## STIRFRY

### JAMBALAYA

Chicken, ham, sausage, peppers, onions, penne in a Cajun white wine sauce

26

### COMBO JAMBALAYA

Pacific shrimp, chicken, red & green peppers, onions, penne in a Cajun white wine sauce

28

### VEGGIE STIR FRY

Sautéed seasonal vegetables on a bed of rice. 

20

Add:

Shrimp **8**    Chicken **4**  
Garlic Toast **1**    Pita Bread **1**

house special: 

vegetarian: 

gluten **GF**e:

 spicy:

## Alberta AAA Black Angus Beef

Steaks served with vegetables & choice of rice or roasted potatoes

### SIGNATURE STEAKS

8 oz Brandy Peppercorn RIB EYE 35

8 oz Blackened RIB EYE 35

8 oz RIB EYE with Spaghetti & Meat Sauce 35

### CLASSIC STEAKS

12 oz RIB EYE 40  
\*Premium Cut

10 oz NEW YORK Striploin 38  
\*Premium Cut

8 oz RIB EYE 33  
\*Premium Cut

Add:

Sautéed Mushrooms	4	Sautéed Shrimp	8
Peppercorn Sauce	2	Sautéed Onions	2
Blackened Spice	2	Garlic Toast	1

### TRADITIONAL BURGER

6 oz Premium Black Angus Alberta Beef 16

Served with french fries, lettuce, tomatoes, onions, pickles & mustard on brioche bun

Substitute Greek Salad 3      Substitute Caesar Salad 2

Add:

Canadian Cheddar	1	Back Bacon	2
Sautéed Mushrooms	2		

### RIBS

Full Rack of Baby Back Pork Ribs, choose Greek, BBQ, or Teriyaki 35  
Half Rack 25

Charbroiled & served with vegetables & choice of rice or roasted potatoes

### PASTA

Lasagna or Spaghetti 21

Baked in our homemade meat sauce & topped with mozzarella

ADD Homemade Meat Balls 2

Chicken Penne Creole 24

Baked penne noodles in marinara sauce topped with mozzarella & feta

Penne Alfredo 22

Fresh cream sauce with parmesan

Add:

Shrimp	8	Chicken	4
Garlic Toast	1		

house special: 🏠

vegetarian: 🌱

gluten: GF

🌶️ spicy:

## PIZZA

We make these ourselves...from the dough to the sauce topped off with premium mozzarella

Something Else Special 🏠 22

Pepperoni, back bacon, mushrooms, onions, green peppers and black olives

Hawaiian 19

Back bacon, pineapple

Greek 21

Donair, feta cheese, onions.

Zorba's 🏠 22

Donair, feta cheese, onions, black olives, tomatoes.

Vegetarian 🌱 21

Mushrooms, green peppers, onions, fresh tomatoes.

Deluxe 21

Pepperoni, back bacon, green peppers, mushrooms.

BBQ Chicken 🏠 21

Chicken, mushrooms BBQ sauce, onions.

Meat Lovers 🏠 21

Pepperoni, back bacon, donair.

3 Cheese 🌱 21

Mozzarella, Cheddar, feta.

Cheese 🌱 17

Mozzarella.

### CREATE YOUR OWN PIZZA

Starting with Mozzarella 17

Add Toppings 2

Back Bacon, pineapple, fresh tomatoes, green peppers, donair, black olives, onions, mushrooms, crumbled bacon.

Chicken 4

mmm...dipping sauce:

meat sauce, marinara, tzatziki. 2

Hot Sauce 1

house special: 🏠

vegetarian: 🌱

gluten: GF

🌶️ spicy:





## QUENCH YOUR THIRST

### COLD

Soft Drinks	4
(Pepsi - Diet Pepsi - 7up - Lemonade - Ginger Ale - Soda - Tonic - Iced Tea)	
Juices	4
(Cranberry - Orange - Apple - Pineapple - Clamato)	
Fentimans Ginger Beer	6
Grapefruit Jaritos	5.5
San Pellegrino - Sparkling Water 250ml	4
Raspberry Iced Tea	4
Arnold Palmer (Lemonade + Iced Tea)	4
Fever Tree Mediterranean Tonic Water	6
Kombucha (Mojito Mint - Ginger)	6
Sodas	4
(Cucumber+Watermelon or Raspberry)	

### NON ALCOHOLIC

Pina Colada	5
Margarita	5
(Strawberry - Lime)	
Mojito	5
(Classic, Passionfruit, Strawberry, Cucumber)	

### HOT

Coffee or Tea	3.50
Hot Chocolate	4.25
Mocha Coffee	4.25
Hot Water with Lemon	1



*Alex and Helen arrived in Canada in 1971 after leaving their coastal Greek town of Arta. When they purchased this restaurant in 1996, people urged them to change the name of the restaurant to make it their own:*

*"Why don't you call it something else?"  
So...that's just what they did!*

*Quality ingredients are the key to preparing Greek recipes handed down through generations. Serving meals with hospitality that is both warm and genuine continues to be the Balomenos family tradition.*

