

SHORBAT

LENTIL SOUP (SHORBET ADAS) (V) 8.00

a rustic warm soup made from crushed lentil and cumin in hearty vegetable stock, garnished with crispy bread and lemon

STARTERS

MIXED COLD MEZZEH (V) 23.00

a colorful array of our homemade dips; hummus, moutabel, mohammarah, babaganoush and tabouleh, made to order and served with pita bread

MIXED HOT MEZZEH 23.00

a combination of falafel, cheese borek, spinach borek, sambousek and kibbeh (2 pieces each)

VINE LEAVES (WARAK ANAB) (V) 15.00

refreshing vine leaves filled with middle eastern herbed rice, tomato, parsley, mint and onion slowly cooked for 3 hours with olive oil and lemon juice – 9 pieces

GARLIC SPINACH (HINDBEH BIEL ZIET) (V) 14.00

sautéed spinach with aromatic garlic and olive oil, garnished with a dash of yoghurt and crispy onion

SHANKLISH (V) 14.00

aged cheese with herbs, onion, fresh parsley and tomato with a sprinkle of olive oil

SALADS

FETA CHEESE SALAD (V) 8.00 / 15.00

a vibrant medley of crunchy mixed romaine lettuce, cucumber, tomato and marinated feta cheese with dressing of olive oil and freshly squeezed lemon juice garnished with olives

TABOULEH (V) 9.00 / 16.00

a light, uplifting salad of fine fresh parsley, burghul, onion and tomato salad with fresh lemon juice and olive oil dressing

FATTOUSH (V) 8.00 / 15.00

refreshing cucumber, romaine lettuce, diced tomato and fresh mint with a dressing of freshly squeezed lemon juice and olive oil, garnished with pita croutons

Prices are subject to 10% Service Charge and 7% GST

 KAZBARS RECOMMENDATION

HOMEMADE DIPS

served with 1 complimentary basket of pita bread

HUMMUS (V) 8.00 / 14.00

fine ground chickpeas with tahini sauce, garlic and lemon juice and olive oil

HUMMUS BIL LAHAM 10.00 / 16.00

the classic hummus topped with minced lamb, pine nuts and olive oil

HUMMUS BEIRUTY (V) 9.00 / 15.00

the classic hummus mixed with fine fresh tomato, green chili, parsley, pickled cucumber, cumin and olive oil

LABNEH (V) 8.00 / 14.00

light dip made out of yoghurt mixed with garlic, a hint of mint and topped with olive oil

MOUTABEL (V) 8.00 / 14.00

smoked eggplant with tahini, garlic and lemon juice garnished with fresh pomegranate seeds and olive oil

BEETROOT HUMMUS (V) 14.00

fine ground chickpeas and beetroot with tahini sauce, garlic, lemon juice and olive oil

BABAGHANOUSH (V) 8.00 / 14.00

chargrilled eggplant, tomato, capsicum, onion, garlic, parsley garnished with fresh pomegranate seeds, pomegranate sauce and olive oil

MOHAMMARA (V) 8.00 / 14.00

roasted cashew nuts, harissa (spicy chili paste) and a touch of cumin and lemon juice and olive oil

MINT & CUCUMBER YOGHURT (V) 14.00

greek yoghurt seasoned with dry mint, walnuts, fresh cucumber and a drizzle of olive oil

EXTRA PITA BREAD BASKET (V) 1.80

Prices are subject to 10% Service Charge and 7% GST

 KAZBARS RECOMMENDATION

HOT STARTERS

CHEESE BOREK (ROKAKAT JEBNEH) (V) 13.00

marinated feta and mozzarella cheese with herbs wrapped in pastry - 9pcs

FALAFEL (V) 14.00

chickpea and coriander patties served with tahini sauce - 6pcs

SPINACH BOREK (FATAYER) (V) 13.00

unique mix of spinach, onion and freshly roasted pine nuts marinated with zesty sumac (Arabic paprika), lemon juice and olive oil wrapped in pastry -5pcs

BIZRI MAKLI 15.00

crispy seasoned white bait served with tahini sauce and lemon

FOUL MODAMAS (V) 14.00

slowly cooked fava beans and chickpeas laced with garlic and lemon garnished with fresh tomato, onion and a drizzle of olive oil

SPICY CALAMARI 15.00

deep fried calamari marinated in a spicy Mediterranean sauce served with homemade harissa mayo

SAMBOUSEK 14.00

minced lamb marinated in yoghurt cooked in sumac mixed with onion and pine nuts, wrapped in homemade pastry - 5pcs

ARAYES 16.00

minced lamb marinated with special seasoning spread in Lebanese bread and charcoal grilled served with mint yoghurt

LAMB MERGUEZ 16.00

spicy grilled lamb sausages served with homemade harissa - 8pcs

KIBBEH 15.00

croquette of ground lamb meat and crushed wheat stuffed with pine nuts and minced lamb - 6pcs

CHICKEN WINGS (JAWANEH) 15.00

arab style marinated chicken wings charcoal grilled to perfection served with homemade harissa mayo - 8pcs

BATATA HARRAH (V) 13.00

potato wedges seasoned with garlic, harissa and lemon juice

HALLOUMI MESHWI (V) 15.00

charcoal grilled halloumi cheese served on bed of rocket lettuce with spicy olives - 5pcs

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 KAZBARS RECOMMENDATION

ZAATAR CHIPS (V) 8.00

corn chips sprinkled with zaatar (Lebanese oregano) served with daqous (tomato sauce)

GARLIC BREAD (V) 5.00

oven baked Arabic bread topped with garlic sauce and sesame seeds

ZAATAR BREAD (V) 5.00

oven baked Arabic bread sprinkled with zaatar (Lebanese oregano)

SPICY BREAD (V) 5.00

oven baked Arabic bread sprinkled with harissa, onion and parsley

FRENCH FRIES BASKET (V) 8.50

served with homemade harissa mayo

PITA BREAD WRAPS

served with French fries and salad

MINCED CHICKEN KOFTA KEBAB 19.00

spread of garlic sauce, lettuce and fresh tomato

MINCED LAMB KOFTA KEBAB 19.00

spread of hummus, onion and parsley, fresh tomato and lettuce

SHISH TAOUK 19.00

spread of garlic sauce, lettuce and fresh tomato

FALAFEL (V) 19.00

spread of tahini (sesame sauce), lettuce, fresh tomato, cucumber pickle, onion and parsley

CHARCOAL- GRILLED

SHISH TAOUK 22.00

grilled marinated chicken cubes on skewers served with saffron rice, grilled vegetables, babas and spicy bread

JOOJEH (Iranian) KEBAB 23.00

grilled chicken cubes marinated in saffron and lemon juice served with saffron rice, grilled vegetables, babas and spicy bread

LAMB KABAB KISHKASH 25.00

grilled minced lamb served on a bed of tomato sauce garnished with onion and parsley

SHISH KEBAB 23.00

grilled lamb cubes marinated in Middle Eastern spices served with saffron rice, grilled vegetables, babas and spicy bread

LAMB CHOPS 28.00

our famous air-flown Australian lamb chops served with rice and condiments - 3pcs

KOFTA KEBAB 23.00

grilled minced lamb flavored with spices served with saffron rice, grilled vegetables, babas and spicy bread

KOFTA DIJAJ 22.00

grilled minced spiced chicken served with saffron rice, grilled vegetables, babas and spicy bread

MIX KOFTA KEBAB 22.00

grilled minced lamb and chicken flavored with served with saffron rice, grilled vegetables, babas and spicy bread

MIXED SKEWERS 23.00

two of your favourites, half skewer shish kebab and half shish taouk served with saffron rice, grilled vegetables, babas and spicy bread

MIXED GRILL PLATTER 42.00

the ultimate meat platter - 2 lamb chops, shish taouk, shish kebab, lamb and chicken kofta kebabs served with three sauces (homemade condiments harissa, pickled cucumber and garlic sauce)

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 KAZBARS RECOMMENDATION

SEAFOOD

PRAWN KEBAB 31.00

spicy prawns, chargrilled to perfection, served with garlic spinach -8pcs

SEAFOOD KEBAB 31.00

Lebanese style marinated fish and prawns charcoal grilled and served with garlic spinach

FISH AND PRAWNS HARRAH SAUCE 33.00

grilled fish and prawns in a spicy tomato sauce and garnished with crispy onion

FISH AND PRAWN TAJIN TAHINI 33.00

grilled fish and prawns served with tajin tahini sauce, garnished with golden crispy onion and pine nuts

VEGETARIAN MAIN COURSES

ARTICHOKE STEW (V) 21.00

artichoke hearts slow cooked with carrots, green peas and coriander served with vermicelli rice and salad

MOUSAKA (V) 20.00

oven baked, luscious layers of aubergine, potato, capsicum and onion in a middle eastern tomato sauce with creamy mozzarella gratin

COUSCOUS KHOTHAR (V) 20.00

a healthy serving of semolina (crushed wheat) served with vegetable stew and homemade harrisa

POTATO AND CAULIFLOWER STEW (V) 20.00

hearty potato and cauliflower sautéed with onion, garlic and coriander cooked with tomato and aromatic spices served with vermicelli rice and salad

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 KAZBARS RECOMMENDATION

MAIN COURSES

ROAST OUZI LAMB (15MIN) 29.00

tenderly roasted lamb shank served with Arabic rice, cashew nuts and yoghurt sauce

COUSCOUS ROYALE (15MIN) 30.00

*tender lamb shank, Arabic grilled chicken and spicy lamb sausages,
served on a bed of semolina with vegetable stew and homemade harissa*

MOUSAKA (15MIN) 21.00

*oven baked layers of ground lamb, aubergine, potato and capsicum in a
middle eastern herbed tomato sauce with mozzarella gratin*

SHIEK AL MAHSHI 21.00

stuffed eggplant with minced lamb cooked in tomato sauce served with vermicelli rice and salad

BAZALLEH STEW 21.00

*green peas, tomato and carrots slow cooked with sautéed beef and Lebanese spices
served with vermicelli rice and salad*

BEEF SPINACH STEW 21.00

*sautéed beef and spinach with garlic and coriander in clear sauce
served with vermicelli rice and salad*

CHICKEN DAWOOD BASHA 21.00

*chicken meatballs cooked in tomato sauce, capsicums and pine nuts
served with vermicelli rice and salad*

CHICKEN POTATO WITH LEMON 21.00

*marinated chicken leg cooked with potatoes, garlic and lemon garnished with coriander
served with vermicelli rice and salad*

LAMB TAJIN WITH APICOT AND PRUNES 29.00

*Braised lamb gently cooked with saffron, dried apricots, prunes, carrots and sweet potatoes
served with semolina*

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 KAZBARS RECOMMENDATION

SIDE DISHES & CONDIMENTS

SAFFRON RICE (V) 5.00

VERMICELLI RICE(V) 5.00

OUZI RICE 7.00

fragrant rice cooked with lamb

YOGURT (V) 2.50

fresh Greek yoghurt sauce

HARRISA (V) 1.00

homemade spicy sauce

HARRISA MAYO, GARLIC SAUCE 1.00

SET OF CONDIMENTS (V) 2.00

homemade harissa, harissa mayo, garlic sauce and pickled cucumber

DESSERT

 **UM ALI (mother of Ali) (V)** 11.50

*sweet pastry soaked in with rose water, sugar and fresh milk,
garnished with pistachio*

 **MUHALABIYA (V)** 7.00

rose water and pistachio pudding

 **NAMOURA ICE CREAM (V)** 12.00

baked sweet semolina and shredded coconut cake served with ice cream

BAKLAWA (V) 15.00 -5 pcs

layered phyllo pastry stuffed with mixed nuts and covered with syrup

ARTISAN MIDDLE EASTERN ICE CREAM (V) 10.00

choice of 2 flavours of ice cream

saffron

dates

pistachio

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