

SHORBAT

LENTIL SOUP (V) 8.00

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

SALADS

TABOULEH (V) 10.00 / 16.00

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

FATTOUSH (V) 9.00 / 16.00

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

FETA CHEESE SALAD (V) 9.00 / 16.00

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

COLD MEZZEH

MIXED COLD MEZZEH (V) 24.00

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

MIXED HOT MEZZEH 24.00

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 extra virgin olive oil and lemon juice - 8 pieces

GARLIC SPINACH (HINDBEH BIEL ZIET) (V)

14.00

sautéed spinach with aromatic garlic and extra virgin olive oil, garnished with yoghurt and crispy onion

KAZBAR RECOMMENDS 

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

ZEITOUN (V) 6.00

Lebanese pickled green olives

SHANKLISH (V) 14.00

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



HUMMUS (V) 8.00 / 14.00

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

HUMMUS BIL LAHME 10.00 /16.00

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

HUMMUS BEIRUTY (V) 9.00 / 15.00

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

LABNEH (V) 9.00 / 15.00

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

MOUTABEL (V) 8.00 / 14.00

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

BEETROOT HUMMUS (V) 14.00

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



BABAGHANOUSH (V) 8.00 / 14.00

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

MOHAMMARAH (V) 8.00 / 14.00

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

MINT & CUCUMBER YOGHURT (V) 14.00

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

SELECTION OF BREAD

GARLIC BREAD (V) 5.00

Arabic bread baked with garlic and sesame seeds

KAZBAR RECOMMENDS



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

ZAATAR BREAD (V) 5.00

Arabic bread baked with zaatar (Lebanese oregano) and extra virgin olive oil

SPICY BREAD (V) 5.00

Arabic bread baked with harissa, onion and parsley



HOT MEZZEH

CHEESE BOREK (ROKAKAT JEBNEH) (V) 14.00

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



FALAFEL (V) 15.00

chickpea and coriander patties served with tahini sauce - 6pcs

SPINACH BOREK (FATAYER) (V) 14.00

unique mix of spinach, onion and freshly roasted pine nuts marinated with zesty sumac (Arabic paprika), lemon juice and extra virgin 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 extra virgin 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 18.00

spicy grilled lamb sausages served with pomegranate molasses - 8pcs

KIBBEH 16.00

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



CHICKEN WINGS (JAWANEH) 16.00

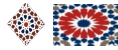
arab style marinated chicken wings charcoal grilled to perfection served with

KAZBAR RECOMMENDS



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

homemade harissa - 8pcs



BATATA HARRAH (V) 14.00
potato wedges seasoned with garlic, harissa and lemon juice

HALLOUMI MESHWI (V) 16.00
*charcoal grilled halloumi cheese served on bed of rocket lettuce with spicy olives
- 6pcs*

ZAATAR CHIPS (V) 8.00
*corn chips sprinkled with zaatar (Lebanese oregano) served with daqous (fresh
tomato salsa)*

FRENCH FRIES BASKET (V) 8.50
served with homemade harissa mayo

PITA BREAD WRAPS

served with French fries and salad

MINCED CHICKEN KOFTA KEBAB 20.00
spread of garlic sauce, lettuce and fresh tomato

MINCED LAMB KOFTA KEBAB 20.00
spread of hummus, onion and parsley, fresh tomato and lettuce

SHISH TAOUK 20.00
spread of garlic sauce, lettuce and fresh tomato

FALAFEL (V) 20.00
*spread of tahini (sesame sauce), lettuce, fresh tomato, cucumber pickle, onion
and parsley*

KAZBAR SPECIALS

MIXED GRILL PLATTER 42.00
*the ultimate meat platter - 2 lamb chops, shish taouk, shish kebab, lamb and
chicken kofta kebabs
served with homemade condiments harissa, pickled cucumber and garlic sauce*

LAMB CHOPS 29.00
our famous air-flown NZ lamb chops served with rice and condiments - 3pcs

KAZBAR RECOMMENDS 

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



ROAST OUZI LAMB (15MIN) 29.00

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

COUSCOUS ROYALE (15MIN) 32.00

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

FISH AND PRAWN TAHINI TAJIN 34.00

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

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 24.00

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



KOFTA KEBAB 24.00

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 23.00

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

KAZBAR RECOMMENDS



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

SEAFOOD

PRAWN KEBAB 32.00

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

SEAFOOD KEBAB 32.00

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

FISH AND PRAWNS HARRAH 34.00

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

VEGETARIAN 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 mozzarella gratin

COUSCOUS KHOTHAR (V) 22.00

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

POTATO AND CAULIFLOWER STEW (V) 20.00

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

TRADITIONAL STEWS

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 22.00

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

BAZALLEH STEW 22.00

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

KAZBAR RECOMMENDS



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

BEEF SPINACH STEW 22.00

*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*

**SIDE DISHES & HOMEMADE
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 1.00

GARLIC SAUCE 1.00

SET OF CONDIMENTS (V) 2.00

harissa, harissa mayo, garlic sauce and pickled cucumber

EXTRA PITA BREAD BASKET (V) 1.80

DESSERT

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

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

KAZBAR RECOMMENDS 

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

  **MUHALABIYA (V)** 8.00
rose water and pistachio pudding

 **NAMOURA ICE CREAM (V)** 13.00
baked sweet semolina and coconut cake served with ice cream

BAKLAWA (V) 16.00 -5 pcs
layered phyllo pastry stuffed with mixed nuts and covered with syrup

ARTISAN MIDDLE EASTERN ICE CREAM (V) 12.00
choice of 2 flavours: saffron, dates or pistachio

KAZBAR RECOMMENDS 

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