

SOUP

LENTIL SHORBAT (V) 12.50

A rustic warm soup made from crushed lentils and cumin in hearty vegetable stock, garnished with crispy pita croutons and lemon

SALADS

TABOULEH (V) 15.00/ 20.00

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

FATTOUSH (V) 15.00 / 20.00

A classic Lebanese staple, refreshing cucumber, romaine lettuce, diced tomato and fresh mint with freshly squeezed lemon juice dressing, pomegranate molasses and extra virgin olive oil, garnished with pita croutons

FETA CHEESE SALAD (V) 16.00 / 21.00

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

COLD MEZZEH

MIXED COLD MEZZEH (V) 28.00

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

MIXED HOT MEZZEH 28.00

A combination of our most popular hot mezzeh; falafel, cheese borek, spinach borek, sambousek and kibbeh (2 pieces each)

SAUTEED SPINACH (SBANIK BIEL ZIET) (V) 17.50

A delectable mix of sautéed spinach with aromatic garlic and extra virgin olive oil, garnished with yoghurt and crispy onions

SHANKLISH (V) 17.50

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

KAZBAR RECOMMENDS



Prices are subject to 10% Service Charge and prevailing GST.

 **HUMMUS (V)** 11.50 / 17.50

Kazbar's fan favorite!

Finely ground chickpeas with tahini, garlic and lemon juice with extra virgin olive oil drizzle

HUMMUS BIL LAHME 14.00 / 21.00

The classic hummus with deliciously spiced minced lamb, pine nuts and extra virgin olive oil drizzle

HUMMUS BEIRUTY (V) 12.00 / 18.00

Our classic hummus with added fine fresh tomato, green chili, parsley, pickled cucumber, cumin, and extra virgin olive oil drizzle

LABNEH (V) 12.00 / 18.00

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

MOUTABEL (V) 11.50 / 17.50

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

 **BABAGHANOUSH (V)** 11.50 / 17.50

A vibrant mix of chargrilled eggplant, fresh tomato, capsicum, onion, garlic, parsley garnished with fresh pomegranate seeds, pomegranate molasses and extra virgin olive oil drizzle

MOHAMMARA (V) 11.50 / 17.50

Slowly roasted cashew nuts, homemade harissa (spicy chili) and a touch of cumin with extra virgin olive oil drizzle

MINT & CUCUMBER YOGHURT (V) 17.50

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

SELECTION OF BREAD

GARLIC BREAD (V) 8.00

Arabic bread baked with garlic and sesame seeds

ZAATAR BREAD (V) 8.00

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

 **SPICY BREAD (V)** 8.00

Arabic bread baked with harissa, onion, and parsley

KAZBAR RECOMMENDS



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HOT MEZZEH

CHEESE BOREK (ROKAKAT JEBNEH) (V) 17.50

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

FALAFEL (V) 17.50

Chickpea and fresh coriander patties served with tahini sauce - 6pcs

SPINACH BOREK (FATAYER) (V) 17.50

A 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 homemade pastry -5pcs

GRILLED HALLOUMI (V) 22.00

Grilled halloumi cheese served on bed of rocket and side of spicy olives

ZARAH (V) 18.00

Golden fried cauliflower served on bed of crispy bread and topped with tahini sauce

SAMBOUSEK 19.00

*Minced lamb with yoghurt cooked with sumac onion and pine nuts,
wrapped in homemade pastry - 5pcs*

ARAYES 19.00

Special Arabic seasoned minced lamb spread on Lebanese bread and charcoal grilled for crispy texture, served with mint yoghurt, perfect for sharing

KIBBEH 19.00

Lebanon's national dish - croquette of ground lamb meat and crushed wheat stuffed with pine nuts and deliciously spiced minced lamb - 5pcs

CHICKEN WINGS (JAWANEH) 20.00

Arab style marinated chicken wings slowly charcoal grilled to perfection served with homemade harissa - 8pcs

BATATA HARRAH (V) 18.00

Spicy potato wedges seasoned with garlic, harissa and lemon juice

ZAATAR CHIPS (V) 12.00

Crispy corn chips sprinkled with zaatar (Lebanese oregano) served with daqous (fresh tomato salsa)

FRENCH FRIES BASKET (V) 9.00 / 12.00

Served with homemade harissa mayo

KAZBAR RECOMMENDS



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PITA BREAD WRAPS

served with French fries and salad

MINCED CHICKEN KOFTA KEBAB 26.00

Spread of garlic sauce, lettuce and fresh tomato wrapped on Lebanese flat bread

MINCED LAMB KOFTA KEBAB 26.00

Spread of hummus, onion and parsley, fresh tomato and lettuce wrapped on Lebanese flat bread

SHISH TAOUK 26.00

Spread of garlic sauce, lettuce and fresh tomato wrapped on Lebanese flat bread

FALAFEL (V) 26.00

Spread of tahini (sesame sauce), lettuce, fresh tomato, pickled cucumber, onion and parsley wrapped on Lebanese flat bread

VEGETARIAN MAINS

YAKNIT ARTICHOKE (V) 26.00

Artichoke hearts cooked in Middle Eastern spices with peas, carrots and potatoes with fresh lemon squeeze, served with vermicelli rice and salad

YAKNIT KHODRA (V) 25.00

Assorted mix of vegetables cooked in tomato coriander garlic base served with vermicelli rice and salad



MOUSAKA (V) 25.00

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

COUSCOUS KHOTHAR (V) 28.00

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

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CHARCOAL- GRILLED

MIXED GRILL PLATTER 65.00

The ultimate meat platter - 2 NZ grass fed lamb chops, shish taouk, shish kebab, lamb and chicken kofta kebabs served with homemade condiments harissa, pickled cucumber and garlic sauce

LAMB CHOPS 42.00

Our famous NZ grass fed lamb chops seasoned in a or unique blend of spices served with saffron rice and condiments - 3pcs

SHISH TAOUK 29.00

Grilled marinated chicken breast cubes served with saffron rice, grilled vegetables, babas and spicy bread

JOOJEH KEBAB (Iranian Style) 30.00

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

LAMB KABAB KISHKASH 35.00

Grilled minced Australian lamb served on a bed of slow-cooked spicy tomato sauce garnished with onion and parsley

SHISH KEBAB 33.00

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

KOFTA KEBAB 33.00

Grilled NZ grass fed lamb flavored with spices served with saffron rice, grilled vegetables, babas and spicy bread

KOFTA DIJAJ 29.00

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

MIX KOFTA KEBAB 32.00

Grilled NZ grass fed lamb and chicken flavored with served with saffron rice, grilled vegetables, babas and spicy bread

MIXED SKEWERS 32.00

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

KAZBAR RECOMMENDS



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TRADITIONAL STEWS



ROAST OUZI LAMB (15MIN) 38.00

Tenderly roasted lamb shank served with fragrant Arabic rice, cashew nuts and yoghurt

COUSCOUS ROYALE (15MIN) 45.00

Tender lamb shank, marinated grilled chicken, kofta kebab served on a bed of semolina with a hearty vegetable stew and homemade harissa



MOUSAKA (15MIN) 28.00

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

BAMIEH BIL LAHME (LAMB OKRA) STEW 28.00

Green okra and lamb leg cubes slow cooked in tomato, garlic and coriander served with vermicelli rice and salad

CHICKEN POTATO WITH LEMON 27.00

Marinated chicken leg cooked with potatoes, garlic, lemon and coriander sauce, served with vermicelli rice and salad

BEEF SPINACH STEW 27.00

Sautéed beef and spinach with garlic and coriander in clear sauce, served with vermicelli rice and salad

LAMB ABLAMA 27.00

Oven baked mild spiced lamb and pine nuts cooked in a tomato sauce layered with green and yellow courgettes (zucchini) served with vermicelli rice and salad

GAYMEH 33.00

3 hours slow cooked beef stew in tomato sauce eggplant and yellow lentil served with saffron rice and salad

KAZBAR RECOMMENDS



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SEAFOOD

PRAWN KEBAB 39.00

Spicy prawns, chargrilled to perfection, served with sauteed spinach -8pcs

SEAFOOD KEBAB 40.00

Lebanese style marinated fish and prawns charcoal grilled to perfection, served with sauteed spinach

FISH AND PRAWNS HARRAH 42.00

Grilled fish and prawns in a slow-cooked spicy tomato sauce garnished with crispy onion

FISH AND PRAWN TAHINI TAJIN 42.00

Grilled fish and prawns served with tahini sauce, garnished with golden crispy onions and pine nuts

SIDE DISHES

SAFFRON RICE (V) 6.00

VERMICELLI RICE (V) 6.00

OUZI RICE 8.00

fragrant rice cooked with lamb

ZEITOUN (V) 9.00

Lebanese pickled green olives

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HOMEMADE CONDIMENTS and SAUCES

YOGURT (V) 6.00

fresh Greek yoghurt sauce

HARRISA (V) 2.00

homemade spicy sauce

HARRISA MAYO 2.00

GARLIC SAUCE 2.00

SET OF CONDIMENTS (V) 4.00

harissa, harissa mayo, garlic sauce and pickled cucumber

EXTRA PITA BREAD BASKET (V) 3.20

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DESSERT

 **UM ALI (Mother of Ali) (V)** 14.50

*Sweet pastry soaked in rose water, sugar and fresh milk,
garnished with pistachio, our version of bread pudding*

 **MUHALABIYA (V)** 10.50

Rose water and pistachio light pudding

NAMOURA ICE CREAM (V) 16.00

Baked sweet semolina and coconut cake served with ice cream

BAKLAWA (V) 18.50 -5 pcs

Layered phylo pastry stuffed with mixed nuts and covered with syrup (imported from Lebanon)

ARTISAN MIDDLE EASTERN ICE CREAM (V) 15.00

*Choice of 2 flavours: saffron, dates or pistachio
Ice cream flavours curated especially for KAZBAR*

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