



1001 tastes of


KaZhar

Starters and Finger Food

MIX MEZZE PLATTER	\$18.00	V	B
combination of hummus, moutabel, babaghanoush, cheese borek & falafel			
HUMMUS	\$13.00	V	B
chickpea puree with tahini & lemon juice			
LABNEH	\$13.00	V	B
Fresh cream cheese made from yoghurt mixed with mint and cucumber			
MOUTABEL	\$13.00	V	B
smoked eggplant dip with tahini & lemon juice			
BABAGHANOUSH	\$13.00	V	B
grilled eggplant, tomato & capsicum salad			
TABBOULEH	\$14.00	V	
fine parsley salad, garnished with cracked wheat, onion, tomato, olive oil, lemon juice & mint dressing			
FATTOUSH	\$14.00	V	
refreshing cucumber, mint salad with croutons & diced tomato			
VINE LEAVES	\$15.00	V	
vine leaves wrapped with herbed rice, tomato, pine nuts & a touch of minced onions			
FALAFEL (6pcs)	\$14.00	V	B
chickpeas & beans tossed in aromatic spices served with tahini sauce			
CHEESE BOREK (9pcs)	\$14.00	V	
herbs & feta cheese pastry served with cherry tomato & lettuce			
SPINACH BOREK	\$14.00	V	
spinach cooked in lemon sumac sauce with pine nuts & caramelized onions served in puffed pastry			
FRENCH FRIES	\$8.00	V	
crispy fries served with harissa mayo (spicy mayo)			
CHICKEN WINGS (8pcs)	\$14.00		
arabic style chicken wings, served with harissa mayo			
CHICKEN LIVER	\$14.00		B
sauteed chicken liver in citron garlic sauce			
SPICY MEDITERRANEAN SAUSAGES (8pcs)	\$14.00		
authentic lamb spicy sausages served with marinated mushrooms			


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KIBBEH (5pcs)	\$15.00	
ground lamb & crushed wheat, stuffed with mince meat		
SEAFOOD KEBAB	\$20.00	
marinated butter fish & baked tiger prawns cooked over hot charcoal		
SHISH TAOUK	\$14.00	B
char grilled marinated chicken on skewers served with garlic sauce		
SHISH KEBAB	\$15.00	B
char grilled lamb cubes marinated in middle eastern spices served with grilled vegetables		
 ARAYES	\$15.00	
grilled lamb in warm lebanese bread with special seasoning served with mint yoghurt		
LAMB CHOPS (3pcs)	\$19.50	
char grilled lamb chops served with harissa		
KEBAB (the real stuff!) (4pcs) choice of chicken or lamb.....	\$17.00	B
char grilled minced meat flavored with spices served with harissa & grilled vegetables		
MIXED GRILL PLATTER	\$29.00	
lamb chops, shish taouk & kofta kebabs served with 3 sauces		
PITA BREAD SANDWICHES choice of chicken or lamb		
chicken—spread with garlic sauce, butter head lettuce & fresh tomato	\$11.00	
lamb—spread with hummus, onion, & parsley		
CHICKEN SHAWARMA (Wednesday, Thursday and Friday after 6 pm).....	\$9.00	
marinated grilled chicken served with pita bread & harissa sauce (sandwich or platter)		
LAMB SHAWARMA (Friday after 6 pm).....	\$11.00	
marinated grilled lamb served with pita bread & harissa sauce (sandwich or platter)		

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Main

Lemongrass Butterfish	\$20.00
butterfish baked with a lime/chili, served with white rice & lemongrass sauce	
COUSCOUS ROYAL	\$25.00
Cous cous with tender lamb shank, shish taouk and lamb merguez served with vegetables stew and harissa sauce.	
SPICY HARISSA MUSSELS IN THE SHELL	\$22.00
fresh blue mussels cooked in our house special harissa cream sauce (500g) <i>*please do not eat any mussels that have not opened after being cooked*</i>	
DORY FISH WITH BELL PEPPER SAUCE	\$20.00
dory fish in an aromatic butter lemon sauce with bell pepper, mushroom, and potato leek	
 MOUSAKA	\$16.00
layers of ground herbed lamb, aubergine, potato & tomato topped with melted cheese	

Salads

ROCKET SALAD	\$15.00	V
fresh rockets with semolina, chickpea, mint & sweet red onions with choice of dressing (balsamic or vinaigrette)		
TABBOULEH	\$14.00	
fine parsley salad, garnished with cracked wheat, onion, tomato, olive oil, lemon juice & mint dressing		
FATTOUSH	\$14.00	
refreshing cucumber and mint salad with croutons romaine lettuce & diced tomato		
 MIXED GREEN VEGGIES	\$15.00	V
combination of grilled potato, leek, baby spinach, asparagus, zucchini, baby corn, eggplant and bell pepper mixed with balsamic dressing		
LEBANESE MIXED PICKLES	\$15.00	
Green and black olives, cucumber, eggplant and chili pickles and herbed goat cheese served with home made pita bread		

Lunch Specials

OUZI (Friday)	\$25.00
marinated lamb with fragrant middle eastern spices (cardamom & saffron) served with arabic rice & pine nuts	

Desserts

BAKLAWA (3 pieces)	\$1.50
filo pastry with assorted nuts & honey syrup	

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