

The Cazbar, established in 2006, is Baltimore's first & only Turkish Restaurant. With food, atmosphere, & entertainment served in an authentic Turkish style, Cazbar is sure to provide a thoroughly exotic & enchanting dining experience. Cazbar serves lunch & dinner daily & dinner only on Sundays.

Join us every Friday at 9pm & Saturday at 10pm, for the most captivating Belly Dancing shows outside of Turkey!

## **Catering & Banquets**

Should you wish to enjoy our authentic Turkish cuisine at your business establishment or make reservations in our banquet rooms, we will gladly cater business events & celebrations. Our catering menu is sure to create an unforgettable dining experience for birthdays, anniversaries, weddings or intimate gatherings of friends. This menu is available upon request or you may email our chef at <a href="mailto:haluk@cazbar.pro">haluk@cazbar.pro</a>

## **Allergies & Vegan Options**

We strive to accommodate all food allergies & food preferences. Please inform your server about any food allergies & they will gladly guide you through your menu selections.

In addition, we offer vegan substitutions for many of our dishes upon request. Our Kebaps cannot be made with vegan substitutions & your server can assist with items that are available with vegan options.



Red Wines	<u>Glass</u>	<b>Bottle</b>	White Wines Glass	<b>Bottle</b>	2
House <b>Red</b> by the glass	7.50		House <b>White</b> by the glass	7.50	
Tree of Life, <b>Pomegranate Wine</b>	9	34	Tariquet, Chenin/Chardonnay, France	8	30
Semi sweet and slightly tart			Apple, pear and hint of citrus		
Montes, Cabernet Sauvignon, Chile	9	34	Oyster Bay, <b>Sauv Blanc</b> , New Zealand Crisp & elegant with notes of to	8	30
Black currant, mocha and choc			Relax, <b>Riesling</b> , Germany	opicai iri	30
Rosemount, <b>Shiraz</b> , Australia	9	34	Peach & citrus notes with refre	shina cri	
Balanced cherry and earthy arc		7.0	Ruffino, <b>Pinot Grigio</b> , Italy	8	30
Alamos, Malbec, Argentina	8	30	Aromatic notes of pineapple		
Dark rich black cherry and swe	et spice	70	Voga, <b>Moscato</b> , Italy	8	30
Meridian, <b>Pinot Noir</b> , California  Medium-bodied with hints of s	trambar	30	Sweet, slightly sparkling wine	_	
		,	Parallele 45 <b>Cote du Rhone</b> ,France	8	30
Guenoc <b>Merlot</b> , California Full-bodied merlot with ample	8 tannine	30	Notes of white flowers & citrus	truit 8	30
•	_		Grooner <b>Grune</b> r Veltliner,Austria Fresh, dry wine with notes of g	_	
Zinphomaniac <b>Zinfandel</b> , California	9	34	Moet & Chandon, White Star, France	тесп арр	100
Full-bodied wine with a dark fr			Champagne		.00
Doluca Kav <b>Bogazkere—Okuzgozu</b> , Turk Dark cherry and licorice	ey	<b>75</b>	Korbel, <b>Brut,</b> California		35
•			Meduim-dry sparkling wine		
Kavaklidere Anatolian Red Wines			Segura Viudas, <b>Brut,</b> split, Spain		10
Classic <b>Yakut</b>	9	34	Dry sparkling wine		
Damson, Cherry, Tart			Kavaklidere Anatolian White Wines		
Angora <b>Red</b>	9	34	Classic <b>Cankaya</b>	9	34
Lively, Round, Red Plum		F-2	Lively, Buttery, White Fruits		
Egeo <b>Syrah</b> Full-bodied, Forest Fruit, Black Oliv	10	52	Angora White	9	34
Vin Art Kalecik Karasi-Syrah	VE	42	Banana, Fresh Mango, Distinctive Egeo <b>Rose</b>	9	34
Pomegranant, Soft, Fruitful			Fresh Berries, Refreshing, Nectoria	_	<b>5</b> 4
Selection Okuzgozu-Bogazkere		40	Egeo <b>Sauvignon Blanc</b>		52
Spicy, Artistic, Red Fruits			Ripe, Crisp, Peach		
Selection Bogazkere		65	Vin Art Narince-Emir Chardonnay		36
Deep, Red Plum, Blackberry Kavakllidere Likor <b>Thatli-Sert Red</b>		38	Fruit and flower aromas with citru Selection <b>Narince-Emir</b>	is notes	40
Sweet, Caramel, Dried Mulberry		50	Honey, Linden, Full-bodied		40
,,			rioneji zmacni i un bouleu		

Turkish winemaking history is on of the most ancient in the world!!! Anatolian Peninsula between the Mediterranean and Black seas, grows more grapes than almost any country in the world. Today we are presenting new selection of well-known turkish wines that are well-paired with our traditional turkish flavors and food.

## Drinks

## Premium Liquor Drinks

Kizimbenim Mv Sweetie 10 Apple, Grape, Cool Peach, Blueberry & Raspberry Vodka, topped with Champagne & pomegranate juice **Grand Istanbul** Grand Marnier, pomegranate juice & cranberry juice Mavi Altin Blue Gold Orange vodka, Grand Marnier, champagne, blue Curacao and lemon juice Peartini Pear infused vodka, amaretto, vanilla syrup & lemon juice Cucumber Classic Van Gogh BLUE Vodka, muddled cucumber & triple sec, served over ice & topped with club soda Woo Woo Tini Peach rum, peach schnapps, cranberry & fresh lemon juice Mediterranean Orange & pomegranate vodka & cranberry juice Black Sea tea Sweet Tea and lemon vodka with lemon juice, & cola Turkish Coffee-Tini Espresso vodka, coco liquor, baileys and Turkish coffee Peared Champagne Champagne Split with pear vodka & pomegranate splashes Visne-Rita Traditional margarita with sour cherry juice **CEO** 10 Chopin vodka and Extra Olives. Basic premium martini Gin-Ee 8 Extra dry gin, lime and visne (cherry) juice Turkish Delight 9 RumChata, bourbon and rose water Jack Pot 10 Jack Daniels and tangerine Gazoz with sweet vermouth Chocolate Martini 10 Godiva liqueur. Premium vodka and baileys

**Turkish Fruit Wine** Glass 8 Pitcher 30 Traditional Turkish wine, fresh fruits and hint of cinnamon Select white or red

Yeni Raki Glass 8 Bottle 70 Lions Milk from Turkey. Anise, liquorish and raisin flavored cocktail served with side of water and ice for mixing table side



## **Beers**

Efes	Efes Dark	Fat Tire
Stella Artois	Corona	Heineken
Blue Moon	Sam Adams	Yuengling
Guínness	Sierra Nevada	Coors Lite
Miller Lite		

## Soft Drinks

Cazbar Flavored Soda...\$3

Pomegranate, Pear, Green Apple, Cherry, Mango, Peach, Strawberry, Vanilla, & Blueberry

**Gazoz...**\$3

Traditional Turkish Soda, Regular or Orange

**Sarikiz...**\$3 Mineral Water

**Ayran...**\$3

Homemade salty yogurt drink

Turkish Coffee...\$4

Black, semi-sweet, or sweet

Turkish Tea...\$2

Coke -a- Cola Products...\$3

Fresh Brewed Iced Tea...\$3



## Lunch Specials Menu

Served Daily 11am to 3pm

## Three Course Ottoman Express Lunch \$13

First Course: Pumpkin or Lentil Soup

**Second Course:** Hummus, Baba Ghanoush, Ezme, Şakşuka, or Yogurtlu Patlican

**Third Course:** Your choice of...

**Döner Sandwich or Platter** Layers of lamb & beef leaves on our vertical roaster, shaved thin & served with yogurt sauce

**Stuffed Eggplant** caramelized onions, pine nuts & currants, topped with tomato sauce & kasar cheese

Chicken Pirzola Marinated chicken chops grilled

**Vegetable Casserole** Chef's vegetables grilled & baked with kasar cheese

## Sandwiches

Served with hand cut fries, salad and yummy sauce

## Döner Sandwich...\$9

Made Fresh Daily: Layers of lamb & beef leaves on our vertical roaster, shaved thin & served with cacik

## Chicken or Adana Kebap Sandwich...\$9

Choice of (1) one: chicken or Adana. Char-grilled & served with cacik

### Lamb or Beef Kebap Sandwich...\$10

Choice of (1) one: chicken or Adana. Char-grilled & served with cacik

#### Salmon Club...\$11

Grilled salmon, lettuce, & tomato on baked roll

## Toasted Vegetable Panini...\$9

Spinach, artichoke, & red peppers

## Falafel Sandwich...\$9

Served on pita bread with humus & yogurt sauce

### Margarita Sandwich...\$8

Fresh basil, grilled tomatoes & fresh mozzarella



## Turkish Pides

Served with salad

Pides — Boat Shaped Turkish Pizza

## Soujuk Pide...\$9

Turkish beef sausage & mozzarella

## Falafel Pide ...\$9

Topped with cool hummus

#### Vegetable Pide...\$8

Tomatoes, Cubanella Peppers & Kasar

#### Lamb Pide...\$9

Tender baby lamb, tomatoes & mozzarella

## Margarita Pide...\$8

Basil, tomatoes & mozzarella cheese

### Chicken Pide...\$9

Grilled chicken Cubanella peppers, tomatoes & mozzarella

## Rabzac Pide...\$9

Eggplant, tomatoes, spinach & mozzarella

## Casablanca Pide...\$8

Artichokes, feta & mozzarella cheese

## Cyprus Pide...\$9

Spinach, feta, mozzarella, onions & marinated olives

## Lunch Specials Menu

## Served Daily 11am to 3pm

## **Lunch Entrees**

Served with rice and salad.

Add an extra skewer to our kebaps for \$5

Döner Kebap...\$13

Layers of lamb & beef leaves on our vertical roaster, shaved thin & served over rice with yogurt sauce & salad

Chicken Shish Kebap...\$13

Marinated breast meat char-broiled.

Lamb Shish Kebap...\$14
Tender baby lamb

Beef Shish Kebap...\$15

Cubed filet mignon marinated and char broiled

Kofte Shish Kebap...\$13

House ground beef seasoned with onions and parsley

Adana Shish Kebap...\$13

House ground lamb and beef mixed with marash peppers

Chicken Pirzola...\$13

Marinated chicken chops grilled

Lamb Moussaka...\$15

Delicate layers of grilled eggplant & ground lamb topped with parmesan cheese & tomatoes

Adana Iskender...\$15

Our signature Adana Kebap served over toasted pita bread, yogurt & topped with tomato sauce & garlic butter

Lamb Pirzola...\$20

Hand trimmed lamb chops

Shrimp Kebaps...\$15

Skewered shrimp char-grilled

Fried Shrimp...\$15

Panko bread extra large shrimp, flash fried

Grilled Salmon...\$16

Grilled skewered salmon

## Soup & Salads

**Red Lentil Soup...\$6** Chef's signature soup

Kabak Corbasi...\$6 Warm pumpkin soup topped with mint

Tossed Salad...sm \$6 lq \$8

Mixed greens, tomatoes, & cucumbers

Coban Salatasi...sm \$7 lg \$9

Chopped tomatoes, cucumbers, onions, parsley tossed with olive oil & lemon juice.

Roka Salatasi...sm \$7 la \$9

Tossed with walnuts, feta cheese & pomegranate vinaigrette

Mediterranean...sm \$8 lg \$12

House salad topped with olives, grape leaves, artichokes, spinach & feta

Salad Meat Toppings...+\$4 to \$6

Make any salad an entrée salad by adding:

Chícken Kebap5.00Lamb Kebap6.00Beef Kebap6.00Adana Kebap4.00Doner Kebap5.00Chícken Pirzola4.00Shrimp Kebap6.00Salmon6.00Lamb Pirzola6.00

Office Lunch Catering available for delivery for groups as small as 10
Ask your server for a catering menu or email our chef at haluk@cazbar.pro



## Cold Meze

## Mixed Meze Plate ...sm \$20 lg \$28

Hummus, Baba Ghanoush, Ezme, Patlican Salatasi, Şakşuka, , Haydari & Pancar

## Trio of Mezes...\$12

Choice of three mezes from our Mixed Meze Plate

#### Hummus...\$7.50

Chick peas, tahini, lemon juice & garlic

## Baba Ghanoush...\$7.50

Eggplant puree, olive oil & tahini

## *Ş*ak*ş*uka...\$7.50

Diced eggplant sautéed with peppers & tomatoes

## Yogurtlu Patlican...\$7.50

Smoky eggplant pureed with yogurt & garlic

## Acílí Ezme...\$7.50

Finely chopped tomatoes with pomegranate dressing & hot peppers with olive oil

## Haydari... \$7.50

Cream of yogurt with dill & garlic

#### Cacik...\$7

Yogurt with shredded cucumbers, olive oil & garlic

## Mohamra...\$6.50

Spicy walnut dip with red pepper paste & pomegranate puree

#### Yogurtlu Pancar...\$6

Poached beet root topped with garlic yogurt

## Zeytín...\$6

Olives marinated in-house

#### Patlican Sarma...\$8

Fresh mozzarella, grilled tomatoes, & fresh basil wrapped in pan fried eggplant

#### Sarma...\$8.50

Grape leaves stuffed with rice, pine nuts & currants

### Cold Feta Plate...\$9.50

Imported feta cheese, grapes leaves, sliced tomatoes, cucumbers & olives

## Imam Bayildi...\$9

Eggplant stuffed with chopped tomatoes, onions, pine nuts & currants















## **Hot Meze**

## Lahmacun...\$9

Turkish pizza topped with spicy ground beef, with tomatoes, onions & lemon

### Kebap Meze...\$10

Choose from chicken, beef, lamb, Adana, or mixed *(chicken, beef & lamb)*, served with kofte & cacik sauce

## Lamb Pirzola Meze...\$14

Hand trimmed lamb chops marinated in fresh oregano, Turkish paprika and Isot

## Chicken Pirzola Meze...\$8

Our favorite chicken chops

## Fried Shrimp...\$11

Panko breaded shrimp flash fried

#### Sautéed Mushrooms...\$7

Pan fried mushrooms topped with kasar cheese

## Pacanga Borek...\$8

Beef pastrami, shredded potatoes, cubanella peppers & kasar cheese wrapped in filo dough & pan fried

### Sigara Borek...\$7

Feta cheese & finely chopped parsley wrapped in filo paper then fried

#### Mucver...\$7

Shredded zucchini with feta cheese, lightly fried &served over house yogurt

## Falafel & Hummus...\$9

Chick peas & fava beans served with hummus

## Calamari...\$9

Served with pesto sauce

#### Spinach & Artichoke Dip...\$8

Made with imported kasar cheese

#### Shrimp with Tomatoes & Feta...\$12

Sautéed shrimp with tomatoes & warm feta

## Mantí ...\$9

Handmade dumplings filled with beef & topped with yogurt & garlic butter

#### \*Turkish Tour...\$50

Turkish 101, start with a bottle of our Turkish red or white & select two mezes from our menu

#### \*Ottoman Tour...\$100

Think of it as Turkish 201, start with a bottle of Yeni Raki & select four mezes

\*Excludes Fried Shrimp and Lamb Pirzola











# Soups...Salads...Sides

## Soups

Red Lentil Soup...\$6

Chef's signature soup with hints of mint and lemon

Kabak Corbasi...\$6

Warm pumpkin soup topped with garlic & mint

## Salads

Tossed Salad...sm \$8 lg \$10

Mixed greens, tomatoes, & cucumbers

Coban Salatasi...sm \$9 lg \$12

Chopped salad without lettuce topped with olive oil & lemon juice

Add Feta cheese to Coban or Tossed salad for \$2.00

Roka Salatasi...sm \$9 lg \$11

Tossed with walnuts, feta cheese & pomegranate vinaigrette

Mediterranean...sm \$11 lg \$14

House salad topped with olives, grape leaves, artichokes, spinach & feta

Salad Meat Toppings...+\$6 to \$10

Make any salad an entrée salad by adding:

Chicken Kebap6.00Lamb Kebap7.00Beef Kebap7.00Adana Kebap6.00Doner Kebap6.00Chicken Pirzola6.00Shrimp Kebap7.00Salmon8.00Lamb Pirzola10.002pc.

## <u>Sides</u>

Steamed Rice with Orzo...\$5
French Fries & Yummy Yummy Sauce...\$5
Side Grilled Vegetables...\$6
Tossed Salad...\$8



## Specialties

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Served with rice and salad. Manti served with salad only

Mixed Grill...\$26

Lamb, Beef, Kofte & Chicken Kebap with Chicken Pirzola

Combo Kebap (Choice of 2)...\$21

Lamb, Beef, Chicken, Kofte, Adana, Doner, Shrimp or Salmon

<u>Döner</u> Kebap...\$18

Made Fresh Daily: Layers of lamb & beef leaves on our vertical roaster. Make it **Iskender** for \$21

Lamb Shish Kebap...\$21

Tender marinated lamb char-grilled

Chicken Shish Kebap...\$19

Marinated breast meat char-grilled

Beef Shish Kebap...\$22

Cubed filet mignon marinated & char-grilled

Adana Shish Kebap...\$20

House ground lamb mixed with imported Turkish spices

Vegetable Kebap...\$16

Skewered & grilled marinated chef's vegetables

Kofte Kebap...\$17

Ground beef seasoned with onions & parsley

Fried Shrimp...\$20

Panko bread extra large shrimp, flash fried

Grilled Salmon...\$23

Marinated in fresh herbs and grilled

Manti...\$18

Turkish beef dumplings topped with yogurt & garlic butter

Baked Okra...\$17

Okra baked with garlic & tomatoes

Okra with Lamb...\$20

Baked with garlic & tomatoes

Tavuk Sauté...\$20

Cubed chicken sautéed with onions & peppers in our

homemade tomato sauce

Shrimp Kebaps...\$20

Skewered shrimp char-grilled



### Adana Iskender ...\$22

Our signature Adana Kebap served over toasted pita bread, garlic yogurt & topped with tomato sauce & garlic butter

Lamb three Ways...\$26

Lamb chops, lamb Kebap & Adana Kebap

Lamb Pirzola...\$27

Hand trimmed lamb chops



Chicken Pirzola...\$18

Marinated & grilled chicken chops

Lamb Moussaka...\$19

Delicate layers of grilled eggplant & ground lamb topped with parmesan cheese & tomatoes

Stuffed Eggplant...\$17

Italian eggplant stuffed with caramelized onions, pine nuts & currants, topped with tomato sauce & kasar cheese

**Vegetable Casserole ...\$17** 

Chef's vegetables grilled & baked with kasar & feta cheese

Coban Kavurma ....\$20

Cubed lamb fillet sautéed with eggplant, onion, pepper & tomato

Cazbar Sultans Platter...Taste of Cazbar

Sm (2 guest) ...\$65 Lg (4 guest) ...\$120

First Course: Mixed Meze Plate

Second Course: Adana, Lamb, Beef, Chicken, Kofte, Salmon,

& Shrimp served with rice & salad

Third Course: Baklava



## Taste of Cazbar

Cazbar Sultans Platter Sm (2 guest) ...\$65 Lg (4 guest) ...\$120 Served home-style

**First Course:** Hummus, Baba Ghanoush, Ezme, Patlican Salatasi, Şakşuka, Haydari, &Pancar

Second Course: Adana, Lamb, Beef, Chicken, Kofte, Salmon, & Shrimp served with rice & salad

Third Course: Baklava

\*Turkish Tour...\$50

Turkish 101, start with a bottle of our Turkish red or white & select two mezes from our menu

\*Ottoman Tour...\$100

Think of it as Turkish 201, start with a bottle of Yeni Raki & select four mezes

\*Excludes Fried Shrimp and Lamb Pirzola



## Desserts

Baklava... sm \$4 la \$7

Over 50 layers of hand rolled phyllo dough with toasted pistachios & lemon syrup

Kadayifi...sm \$4 lg \$7

Hand shredded phyllo dough rolled with toasted pistachios & smothered with lemon syrup

Kunefe...\$10

Baked to order shredded phyllo dough with cheese & vanilla syrup with a hint of lemon

Rice Pudding...\$5

Creamy rice pudding with a hint of vanilla

Dessert Sampler...\$14

Bakalva, Kadavifi, Kazandibi, & rice pudding

Dervish Dessert...\$6

Turkish coffee & your choice of a small order of baklava or Kadayifi

Kazandíbí...\$5

Caramelized milk pudding

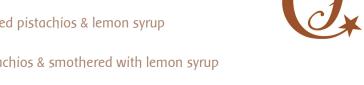
Ice Cream...\$4

Single scoop of premium vanilla

Turkish Coffee...\$4

Black, semi-sweet, or sweet

Turkish Tea...\$2







## Sandwiches

Served with hand cut fries, yummy sauce and salad

**Döner Sandwich...\$13**Shaved thin & served on fresh pita bread with yogurt sauce

Salmon Club ...\$14 Grilled salmon, lettuce, & tomato on baked roll

Kebap Sandwich...\$13 Choice of (1) one: Lamb, Chicken, Beef, Kofte or Adana. Char-grilled & served with fries and salad

Falafel Sandwich...\$12 Served on a pita bread with hummus & yogurt sauce, served with fries and salad



# Pides...Boat Shaped Turkish Pizza

Soujuk Pide...\$13 Turkish beef sausage, tomatoes & kasar

Falafel Pide ...\$12 Topped with cool hummus

Margarita Pide...\$11 Basil, tomatoes & mozzarella

**Vegetable Pide...\$12** Tomatoes, Cubanella peppers & kasar

Lamb Pide...\$14 Tender lamb, tomatoes & mozzarella

Chicken Pide...\$13 Cubanella peppers, tomatoes & mozzarella

Rabzac Píde...\$13 Eggplant, tomatoes, spinach & mozzarella

Casablanca Pide...\$12 Artichokes, with feta & mozzarella

**Cyprus Pide...\$12** Fresh spinach, feta, roasted onions &

olives. Topped with mozzarella



