



THREE COURSE OTTOMAN EXPRESS LUNCH \$11.99

Not for sharing, slightly smaller portions of our regular menu item

First Course

Soup of the Day, Pumpkin or Lentil Soup

Second Course

**Hummus, Baba Ghanoush, Ezme, Havuc
Salatasi, Saksuka, Haydari, or Yogurtlu Patlican**

Third Course

Döner Sandwich or Platter

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

Stuffed Eggplant

Italian eggplant stuffed with caramelized onions, pine nuts & currants. Topped with tomato sauce & kasar

Chicken Pırzola

Marinated chicken chops grilled

Vegetable Gıveç (Casserole)

Chef's vegetables grilled and baked with kasar cheese

SANDWICHES

*Sandwiches come served with Hand Cut Fries
and Yummy Yummy Sauce*

Döner Sandwich 8.99

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

Kebap Sandwich 8.99

Choice of (1) one: Lamb, Chicken, Beef, Kofte or Adana. Char-grilled and served with yogurt sauce

Salmon Club 9.99

Grilled salmon, lettuce, and tomato on baked roll

Toasted Vegetable Panini 7.99

Spinach, artichoke, & red peppers

Falafel Sandwich 8.99

Served on a pita bread with humus and yogurt sauce

Grilled Cheese 6.99

Grilled in a flour tortilla with Kasar and Feta

Margarita Sandwich 7.99

Fresh basil, grilled tomatoes and fresh mozzarella

PIDE'S

Pide's come served with Salad

Soujuk Pide 8.99

Turkish beef sausage and mozzarella

Vegetable Pide 7.99

Tomatoes, Cubanella Peppers and Kasar

Kusbasi (Lamb) Pide 8.99

Tender baby lamb and mozzarella

Margarita Pide 7.99

Basil, tomatoes and mozzarella cheese

rabzaC Pide 8.99

Eggplant, tomatoes, spinach and mozzarella

Casablanca Pide 8.59

Artichokes, feta and mozzarella cheese

Cyprus Pide 8.99

Spinach, feta, onions and marinated olives

SALADS

Kebap Salad 8.99

Chicken, Lamb, Beef or Adana Kebap over mixed greens with tomatoes, cucumbers, and peppers. Tossed with Basil Vinaigrette

Grilled Seafood Salad 9.99

Salmon or Shrimp; grilled and served over mixed greens with tomatoes, cucumbers, and peppers. Tossed with Basil Vinaigrette

LUNCH ENTREES

Served with rice and freshly baked bread

Döner Kebap 10.99

Made Fresh Daily: Layers of lamb and beef leaves on our vertical roaster, shaved thin and served over rice with yogurt sauce and salad

Shish Kebap 12.99

Choose from tender marinated baby Lamb, Chicken, Beef or Adana Kebap

Chicken Pırzola 2pc 12.99

Marinated chicken chops grilled

COLD MEZE

Cazbar Mixed Meze Plate sm 20 lg 28

Ezme, Patlican Salatasi, Şakşuka, Baba Ghanoush, Haydari, Yogurtlu Havuc and Hummus



Trio of Mezes 13.99

Choice of three mezes from our **Mixed Meze Plate**

Hummus 6.99

Lemon juice, garlic, tahini & chickpeas

Baba Ghanoush 6.99

Eggplant puree, olive oil and tahini

Şakşuka 6.99

Diced eggplant sautéed with peppers

Yogurtlu Patlican 6.99

Smoky eggplant, pureed with yogurt and garlic

Acili Ezme 6.99

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

Haydari, Strained Yogurt 6.99

Cream of yogurt with dill and garlic

Yoğurtlu Havuç, Carrot Meze 6.99

Shredded carrots, zucchini, walnuts and yogurt

Cacik 6.59

Yogurt with shredded cucumbers and garlic

Mohamra, Spicy Walnut Dip 5.99

With red pepper paste and pomegranate puree

Yogurtlu Pancar, Beets with Yogurt 5.99

Poached beet root topped with garlic yogurt

Zaytin, Olives 5.49

Olives marinated in-house

Sarma, Stuffed Grape Leaves 7.29

Stuffed with rice, pine nuts, raisins and spices

Cold Feta Plate 8.99

Imported feta cheese, grapes leaves, sliced tomatoes, cucumbers and marinated olives

Cheese Plate 9.99

Imported feta, kasar and mozzarella with house infused olive oil and warm pita

Imam Bayildi 8.99

'the priest fainted' as the story goes. Eggplant stuffed with chopped tomatoes, onions, pine nuts and currants. A traditional cold Turkish meze



HOT MEZE

Lahmacun 8.99

Thin Turkish pizza topped with spicy ground beef, with tomatoes, onions and lemon



Mixed Kebab Meze 9.99

Skewered Lamb, Beef and Chicken with vegetables

Chicken Kebab Meze 8.99

Skewered chicken and vegetables

Lamb Kebab Meze 9.69

Marinated baby lamb and vegetables

Beef Kabap Meze 9.99

Skewered prime rib marinated with vegetables

Adana Kebab Meze 8.59

House ground lamb and beef with marash peppers

Sautéed Mushrooms 5.99

Pan fried mushrooms topped with kasar cheese

Biber Kizartması, Fried Peppers 5.99

Pan fried finger long peppers over house yogurt

Sigara Borek, Cigar Pastries 7.29

Feta cheese and finely chopped parsley wrapped in fillo paper, fried

Mucver, Zucchini Fritters 7.69

Hand shredded zucchini with feta cheese, lightly fried and served over house yogurt

Falafel and Hummus 8.69

Chick peas and fava beans served with hummus

Calamari 8.99

Served with dipping sauce

Spinach & Artichoke Dip 7.29

Made with imported kasar and goat cheese

Shrimp with Tomatoes & Feta 9.59

Sautéed shrimp with tomatoes and warm feta

Manti 8.19

Handmade dumplings filled with beef and topped with cool yogurt sauce and garlic butter

Turkish Tour 39.00

Turkish 101, start with a bottle our Turkish Red or White and select two Mezes from our menu

KAVAKLIDERE®

Öküzgözü d'Elazığ
2007

ALC.13%VOL.

Red Dry Wine • Product of Turkey

750 ML.

Ottoman Tour 89.00

Think of it as Turkish 201, start with a bottle of Yeni Raki and select four Mezes from our menu

SOUPS & SALADS

Soup of the Day 5

Chef's choice of soup

Red Lentil Soup 5

Chef's signature soup

Kabak Corbasi, Pumpkin Soup 5

Warm pumpkin soup topped with garlic and mint

Tossed Salad sm 6 lg 8

Mixed greens, tomatoes, cucumbers

Coban Salatasi, Shepard's sm 6 lg 10

Chopped salad without lettuce topped with olive oil and lemon juice

Roka Salatasi, Arugula Salad sm 8 lg 12

Tossed with walnuts, feta cheese and pomegranate vinaigrette

Mediterranean sm 8 lg 12

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



PIDE



Soujuk 12

Turkish beef sausage and kasar

Vegetable 10

Tomatoes, Cubanella Peppers and Kasar Cheese

Lamb Kusbasi 12

Tender baby lamb and mozzarella

Margarita 10

Basil, tomatoes and mozzarella

rabzaC 10

Eggplant, tomatoes, spinach and mozzarella

Casablanca 10

Artichokes, with feta and mozzarella cheese

Cyprus 10

Fresh spinach, feta, roasted onions and olives



Decorations & Rugs in our restaurant are from
Treasures from Turkey located at
902 Bay Ridge Ave Annapolis
410-295-GIFT (4438)

CHEF'S CHOICE



Cazbar Sultans Platter Served Home-style

Small (2) 59.99 Large (4) 109.99

First Course: Mixed Meze Plate

Second Course: Lamb, Adana, Beef, Chicken, Kofte, Salmon, Shrimp, Served with rice and salad

Third Course: Rice Pudding

Cazbar Mixed Meze Plate sm 20 lg 28

Ezme, Patlican Salatasi, Şakşuka, Baba Ghanoush, Haydari, Yogurtlu Havuc and Hummus



Turkish Tour

Turkish 101, start with a bottle our Turkish Red or White and select two Mezes from our menu

Ottoman Tour 89.00

Think of it as Turkish 201, start with a bottle of Yeni Raki and select four Mezes from our menu

Döner Sandwich 12

Shaved thin and served on fresh pita bread with yogurt sauce

Salmon Club 12

Grilled salmon, lettuce, and tomato on baked roll

**Baltimore's Premiere Belly
Dancing Shows**

Friday at 9pm and 10pm

Sat. at 10pm and 11pm

Private Parties, Birthdays, Banquets



SPECIALTIES



Mixed Grill 25.99

Baby Lamb, Beef, Kofte and Chicken Kebap with Chicken Pirzola

Mixed Combo Kebap (Choice of 2) 19.99

Lamb, Beef, Chicken, Kofte or Adana Kebap

Döner Kebap 16.99

Made Fresh Daily: Layers of lamb and beef leaves on our vertical roaster, shaved thin and served over rice with yogurt sauce and salad

Lamb Shish Kebap 18.99

Tender marinated baby lamb char-grilled

Chicken Shish Kebap 17.99

Marinated breast meat char-grilled

Beef Shish Kebap 19.99

Cubed filet mignon marinated and char-grilled

Adana Kebap 18.99

House ground lamb mixed with imported Turkish spices

Vegetable Kebap 15.99

Skewered and grilled marinated chefs vegetables

Kofte Kebap 16.99

Ground beef seasoned with onions and parsley

Grilled Shrimp 18.99

Skewered shrimp char-grilled

Grilled Salmon 18.99

Grilled skewered salmon

Baked Okra 15.99

Okra baked with garlic and tomatoes

Vegetable Casserole *Guvrec* 15.99

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

SPECIALTIES



Adana Iskender 20.99

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

Chicken Pirzola 16.99

Marinated chicken chops grilled

Lamb Kulbasti 22.99

Grilled fillet of baby lamb seasoned with oregano and garlic

Lamb Moussaka 18.99

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

Stuffed Eggplant 15.99

Italian eggplant stuffed with caramelized onions, pine nuts & currants. Topped with tomato sauce & kasar

Manti 15.99

Turkish beef dumplings topped with yogurt & garlic butter

Okra with Lamb 18.99

Baked with garlic and tomatoes

Et Sauté, Lamb Sauté 17.99

Cubed lamb fillet sautéed with onions and peppers in our homemade tomato sauce

Coban Kavurma, Shepherd's Sauté 18.99

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

SIDES

Steamed Rice with Orzo 3.99

French Fries with yummy yummy sauce 3.99

Tossed Salad 6.00



RED WINES

GLASS	BOTTLE
House Red Wines by the glass	7.50
Kavaklidere, Yakut, House Red, Turkey	9 36
Buzbag, Kyra, House Red, Turkey	9 36
Mardik, Pomegranate Wine	9 36
Andre Brunel, Cotes du Rhone, France	8 32
Matua Valley, Pinot Noir, New Zealand	9 36
Root 1, Cabernet Sauvignon, Chile	9 36
Rosemount, Shiraz, Australia	9 36
Alamos, Malbec, Chile	8 32
Meridian, Pinot Noir, California	8 32
Wakefield, Shiraz, Australia	38
Rutherford Hill, Merlot, California	36
Bin 28, Shiraz, Australia	52
Godspeed, Cabernet, California	85

WHITE AND ROSE WINES GLASS BOTTLE

House White Wines by the glass	7.50
Kavaklidere, Cankaya, House White, Turkey	9 36
Buzbag, Kyra, House Red, Turkey	9 36
Campanile, Pinot Grigio, Italian	8 32
Peter Lehmann, Chardonnay, Australia	8 32
Tariquet, Chenin/Chardonnay, France	8 32
Schloss Vollrads, Riesling, Germany	9 36
Lalande, Sauvignon, French	8 32
Chateau Grande, Rose, France	8 32

CHAMPAGNE & BOTTLE SERVICE

Moet & Chandon, White Star, France	85
Korbel, Brut, France	35
Segura Viudas, split, Spain	10
Ultra Premium Vodka Ultimat, Grey Goose	150
Premium Vodka, Stoli, Absolute	135



BOTTLED BEERS

Efes, Efes Light, Efes Dark, Stella Artois, Corona, Heineken, Blue Moon, Sam Adams, Bud Light, Yuengling, Guinness, Sierra Nevada, Coors Light, Miller Light

SOFT DRINKS

Cazbar Flavored Sodas	3
Pomegranate, Pear, Green Apple, Cherry, Mango, Peach, Strawberry, Vanilla, and Blueberry	
Gazoz - Regular or Orange	3
Sarikiz, Mineral water	2
Pomegranate, Lemon, Apple or Plain	
Ayran - Homemade yogurt drink	3
Turkish Coffee Black, Regular or Sweet	4
Coke -a- Cola Products	3



SPECIALTY DRINKS

Kizimbenim my sweetie	9
Orange, apple, grape, vanilla, peach, blueberry and raspberry vodka with champagne and pomegranate	
Mavi Altin blue gold	9
Champagne, orange vodka, Grand Marnier, blue Curacao and lemon	
Turkish Coffee-Tini	9
Espresso vodka, coco liquor, baileys & Turkish coffee	
Berries and Cherries	8
Black berry vodka, cherry syrurp with a splash of sour and cranberry	
PearTini	9
Grey Goose La Poire, Amaretto and vanilla syrup and lemon juice	
Peared Champagne	10
Champagne with Grey Goose La Poire and pomegranate splashes	
Mediterranean	9
Orange and raspberry vodka, pomegranate & cranberry	
Black Sea Tea	8
Sweet Tea vodka & lemon Vodka with sour and coke	
Appeartini	9
apple and pear vodka with Sour Apple and pear syrup	
BlueBeri Pie	9
BlueBeri vodka, Bailey's Irish Cream & Butter Scotch	
Black Cherry Cheesecake	9
Black cherry vodka, Bailey and chocolate liquor	
Turkish Kiss	9
Grape vodka, Chambord; and cranberry juice	
Chocolate Martini	9
Godiva liquor, premium vodka and Baileys	
Grand Istanbul	8
Grand Marnier, pomegranate & cranberry	
Woo Woo Tini	8
Peach rum, peach schnapps and cranberry	
Anatolia	8
Espresso and vanilla vodka with hazelnut	
Turkish Fruit Wine glass 7 Pitcher 27	
Made fresh daily and served chilled by the glass or pitcher	



DESSERTS

Baklava 6.99

Over 50 layers of hand rolled fillo dough with toasted pistachios and lemon syrup, 4 pc



½ Baklava 3.99

Half order

Kadaif 6.99

Hand shredded fillo dough, rolled with toasted pistachios and smothered with lemon syrup

½ Kadaif 3.99

Half order

Rice Pudding 4.50

Creamy rice pudding with a hint of vanilla

Kabak Tatlisi Pumpkin Dessert 4.50

Poached sweet pumpkin topped with walnuts and whipped cream

Kazandibi 5.50

Caramelized milk pudding



Dessert Sampler 10.99

Baklava, Kadaif and Kazandibi, Kabak Tatlisi, and Rice Pudding

Dervish Dessert 5.59 per person

Turkish coffee and your choice of ½ order of Baklava or Kadaif



Join us in the Ilounge
for Baltimore's
Premiere Belly
Dancing Shows
Friday at 9pm
Saturdays at 10pm



Private Parties and Banquets, Our place
or yours. Available for groups of 2 to 200
Consult with our chef: chef@cazbarbaltimore.com

