



Eastern Mediterranean Greek Cuisine

211 North 8th Street
Boise, Idaho
208.381.0222





Appetizers “Mezethes”

Pita Bread and Tzatziki Sauce ~ Greece

Warm garlic herb pita bread served with our tangy cucumber yogurt sauce.

\$5.95

Sampler Platter ~ Greece

Falafel, calamari, baba ghanouj, hummus, feta cheese, green, black and Kalamata olives, tomatoes, cucumbers, tzatziki sauce, and warm garlic herb pita bread.

\$14.95

Hummus Dip ~ Lebanon

Try this authentic Mid-Eastern dip of pureéd chickpeas, tahini (sesame seed pureé) and spices. Served with warm garlic herb pita bread.

\$6.95

Baba Ghanouj ~ Lebanon

Delightful Eastern Mediterranean eggplant dip. Served with warm garlic herb pita bread.

\$6.95

Falafel ~ Egypt

A blend of fresh vegetables, herbs and seasonings, deep-fried to a golden brown. Served with Cazba's hummus and warm garlic pita bread. A real ethnic treat.

\$9.95

Calamari ~ Greece

Lightly breaded Calamari fried to a golden brown. Served with our special honey ginger teriyaki glaze.

\$9.95

Specialty Salatas & Soup

Add marinated
chicken, bay
shrimp, or Gyro
meat for \$2.95
extra.

All salads are served with warm garlic pita bread and your choice of dressing. We recommend our house dressings — Raspberry Vinaigrette or Creamy Feta Cheese dressing. Or your choice of Ranch, Vinegar & Oil, or Lemon Oil dressing.

Mediterranean Salata ~ Greece

Baby green mix, crisp iceberg and romaine lettuce, served with fresh tomatoes, cucumbers, olives, greek peppers, feta cheese and your choice of dressing.

\$8.95

Tabbouleh Salata ~ Lebanon

An Eastern Mediterranean and Greek favorite, this salad has a mixture of green onions, tomatoes, cucumbers, parsley, Bulger wheat, and traditional lemon and olive oil dressing.

\$8.95

Horiatiki Salata ~ Greece

Ethnic Greek tomato, cucumber, onions, sweet green and red peppers, feta cheese and Kalamata olives. Served with your choice of dressing.

\$8.95

House Salata

Baby green mix, crisp iceberg and romaine lettuce, tomatoes, cucumbers, with your choice of dressing.

\$6.50



Gyros & Wraps

Gyro Platter ~ Greece

A blend of spiced lamb and beef, diced cucumbers, tomatoes, fresh herbs and feta cheese.

\$8.95

Gyros (pronounced

Gyro ~ Greece

A blend of spiced lamb and beef with feta cheese.

\$8.95

“yee-ro”) and

Gyro Delight ~ Greece

A blend of spiced lamb and beef, with fresh sauteed mushrooms, red onions and feta cheese.

\$8.95

Wraps are served on pita bread with tzatziki

Shawarma (Lamb) Wrap ~ Lebanon

Tender marinated lamb, red onions, tomatoes, fresh sauteed mushrooms, fresh herbs, hummus and feta cheese.

\$8.95

sauce, tomatoes, cheese, and fresh spring lettuce

Dajaj (Chicken) Wrap ~ Lebanon

Lebanese-style grilled chicken, with fresh sauteed red onions, mushrooms, tomatoes, feta cheese and fresh herbs. Served with hummus and tzatziki sauce.

\$8.95

mix. Extra cheese \$1.00. Extra

Chicken Wrap ~ Eastern Mediterranean

Marinated chicken with red onions, fresh sauteed mushrooms and feta cheese.

\$8.95

tzatziki sauce \$1.00. Served

with your choice

Falafel Wrap ~ Egypt

A blend of fresh vegetables, herbs, and seasonings, deep-fried to a golden brown. Served with hummus, lettuce, tomatoes, feta cheese and cucumbers.

\$8.95

of rice pilaf, waffle fries or vegetables and pita bread.

Vegetarian Wrap ~ Eastern Mediterranean

Fresh sauteed zucchini, broccoli, carrots, red onions, mushrooms, almonds and feta cheese.

\$8.95

Popular Seafood Platters

Garides (Shrimp) Wrap ~ Greece

Marinated bay shrimp with red onions, tomatoes, fresh sauteed mushrooms and feta cheese.

\$8.95

Calamari Platter ~ Greece

Golden brown calamari with sauteed mushrooms, onions, tomatoes and green peppers. Wrapped in a gourmet flat bread.

\$9.95

Pasar (Fish) Platter ~ Greece

Tender marinated fish, sauteed with mushrooms, tomatoes, Kalamata olives, greek peppers and grilled in our tangy lemon sauce. Wrapped in a gourmet flat bread.

\$9.95

Teriyaki Fish Platter ~ Japan

Hearty chunk of tender marinated fish combination, grilled with sauteed mushrooms, onions, bell peppers and glazed in our house honey ginger teriyaki sauce and wrapped in agourmet flat bread.

\$9.95

Cajun Fish Platter ~ United States

Hot and spicy! Hearty chunk of tender marinated fish combination, grilled with sauteed mushrooms, onions, bell peppers, Seasoned with Cazba's spicy cajun sauce and wrapped in a gourmet flat bread.

\$9.95

Curry Fish Platter ~ India

Hearty chunk of tender marinated fish combination, grilled with sauteed mushrooms, onions, bell peppers and cooked with Cazba's special curry sauce and wrapped in a gourmet flat bread.

\$9.95

Skewered Shish Kabobs

Eastern Mediterranean House Specialties

Shish kabobs (Suvlakis) are served with your choice of rice pilaf, waffle fries or vegetables and pita bread.
Additional skewer of vegetables (shish kabob) \$1.95

Lamb Shish Kabob

\$9.95

Skewer of charbroiled marinated lamb and a skewer of tomatoes, red onions, mushrooms, bell peppers and zucchini.

Beef Shish Kabob

\$9.95

Skewer of charbroiled marinated beef and a skewer of tomatoes, red onions, mushrooms, bell peppers and zucchini.

Chicken Shish Kabob

\$9.95

Skewer of charbroiled marinated chicken and a skewer of tomatoes, red onions, mushrooms, bell peppers and zucchini.

Combination Shish Kabob ~ For the hearty appetite!

\$13.95

Three skewers in all! Choose any two combination skewers of lamb, beef, or chicken kabobs with a skewer of tomatoes, red onions, mushrooms, bell peppers and zucchini.

International Favorites

Served with your choice of rice pilaf, sauteed vegetables or waffle fries and warm garlic pita bread.

Teriyaki Chicken ~ Japan

\$9.95

Grilled, tender pieces of chicken, sauteed zucchini, mushrooms, onions and bell peppers glazed in our house honey-ginger teriyaki sauce.

Cajun Chicken ~ United States

\$9.95

Hot and spicy! Grilled pieces of chicken, with fresh sauteed vegetables, grilled in spicy cajun sauce.

Curry Almond Chicken ~ India

\$9.95

Grilled pieces of tender chicken, sauteed fresh yellow squash, carrots, zucchini, broccoli, almonds and our own curry sauce.

Burgers

Charbroiled Burger or Mushroom Burger with your choice of American or Swiss Cheese

\$7.50

Children's

Gyro, Grilled Cheese Pita, Kiddi Burger or Chicken Fingers

\$7.95

Choice

Beverages

Soft Drinks ~ free refills

\$1.75

Pepsi, Diet Pepsi, Mug Root Beer, Dr. Pepper, and 7-Up.

Hot or Iced Tea

\$1.75

Milk

\$1.95

Coffee ~ free refills: Freshly ground or decaf.

\$1.75

Persian Orange Blossom Lemonade

\$1.95

Zeus Juice: Half lemonade and half fresh brewed iced tea

\$1.95

Turkish Coffee

\$2.25

Side Orders

Add any of the following side orders to your entree

Hummus or Baba Ghannouj
Tzatziki Sauce
Pita Bread
Kalamata Olives
Waffle Fries
Side Order of Feta Cheese
Rice
Vegetables
Tahini Sauce

\$3.95
\$1.95
\$1.50
\$3.50
\$3.95
\$2.95
\$3.95
\$3.95
\$1.50

Desserts

We are pleased to bring you the finest desserts

Baklava ~ Greece
Rizo Galo ~ Greece (Rice Pudding)
New York Cheesecake

\$4.95
\$4.95
\$5.25

Served with your choice of blueberry, strawberry, or raspberry toppings

Featured Dessert ~ Please Ask your server for availability

\$5.25

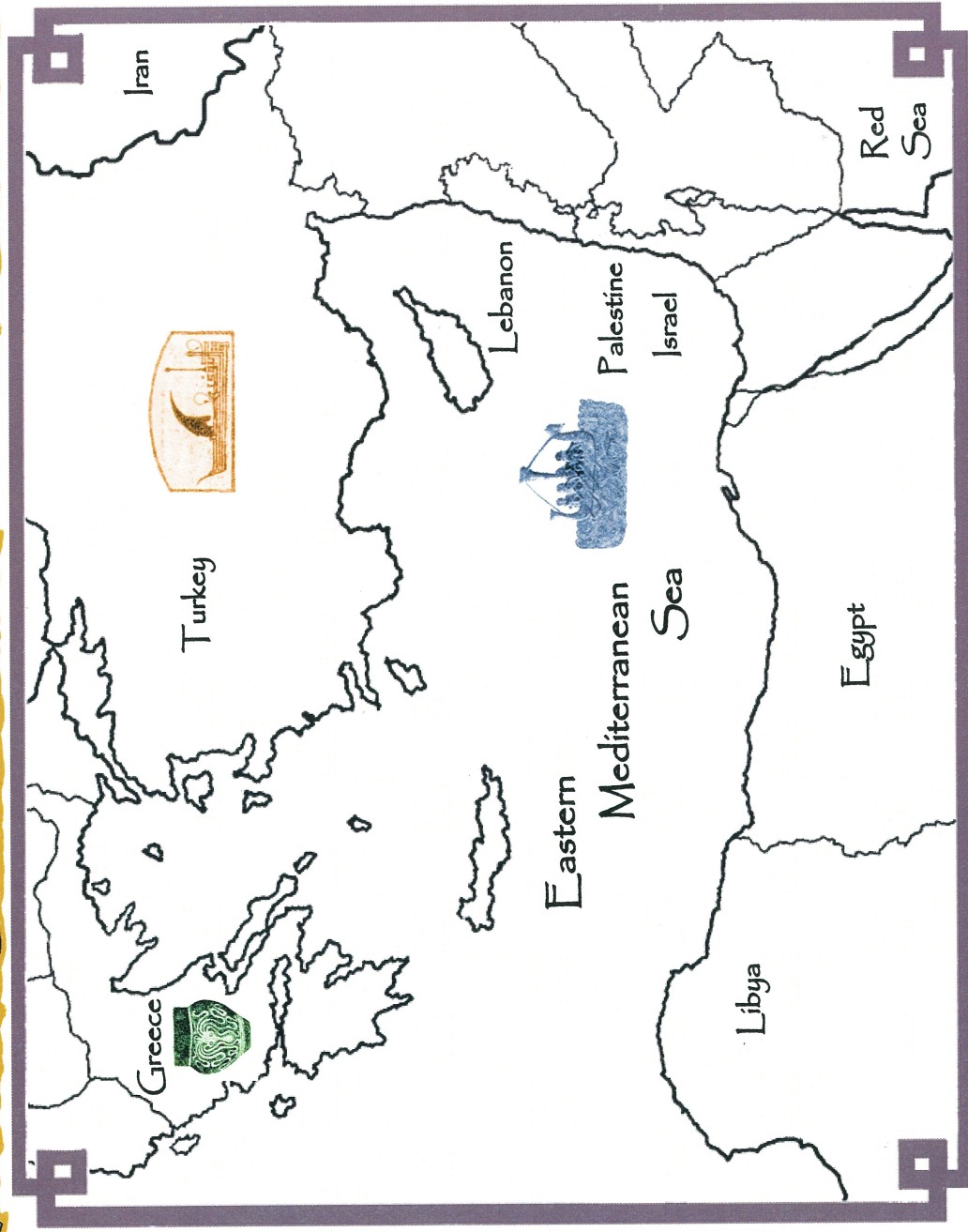


Take Out Orders Available

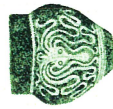
We are pleased to offer the following specialty items for take out

Pita Bread • Feta Cheese • Baba Ghannouj • Tahini
Tzatziki Sauce • Hummus • Kalamata Olives
Cajun Sauce • Teriyaki Ginger Glaze • Curry
Creamy Feta Dressing • Raspberry Vinaigrette
Turkish Coffee • Baklava • Rizo Galo

Gift Certificates are available for your special occasions.



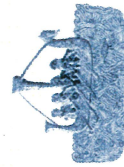
Greece ~ Mycenanaean artists cultivated a highly skilled individual style. This Greek storage vessel from the fourteenth century depicts the formality and restraint characterized by Mycenanaean motifs.



Turkey ~ Decorative Kufic and Naskhi scripts from the Ottoman period have been manipulated to represent Noah's Ark. Ornamental Kufic became an important element in Islamic art as early as the eighth century.



Eastern Mediterranean ~ The power of ancient Phoenicia (modern-day Lebanon) was drawn from the Mediterranean Sea. Master ship builders and navigators, Phoenicians had established themselves as a trading empire and commercial center of the ancient world by 1250 B.C.



To our guests . . .

Cazba was established in 1991 as Boise's premier Greek and Mediterranean restaurant. We are the area's choice for ethnic dining "Best of Boise" and "Best of Treasure Valley." Cazba features authentic foods of the Eastern Mediterranean region, carefully prepared by our staff for your dining enjoyment. We choose only the freshest ingredients and cook them to your liking. Our specialty shish kabobs, gyros, and wraps simply cannot be matched anywhere in Idaho. Our pita bread has been specially selected and is brought in from the country's top pita baker.

We strive to make all of our customers feel like our friends. We have built our business upon your satisfaction and have incorporated your ideas into everything from our name change to our increased menu offerings. If there is anything we can do to make your dining experience more pleasurable, please let us know. We hope you enjoy your visit at Cazba. Please come again.

Sincerely,

Mohsen "Max" Mohammadi
Mehdi Mohammadi
Ali Mohammadi

