

BREADS & OLIVES

Fresh Lebanese Bread	2.5
Crispy Garlic & Sumac Lebanese Bread	2.5
Char-Grilled Turkish Bread	3.9
Saj Bread with Labne & Za'atar	6.5
Warm Chermoula Olives	7.9

DIPS with Fresh & Crispy Lebanese Bread

Hummus	11.5
Baba Ghannouj	11.5
Muhammara	11.5
All Three Dips	18.5
Hummus with Spicy Lamb Mince & Pinenuts	15.5

MEZZA

Grilled Haloumi with Watermelon, Pistachio & Orange Blossom Honey	15.5
Arnabeet - Fried Cauliflower with Eggplant Jam, Tahini & Pinenuts	16.5
Sweet Potato Falafel Fritters with Coriander Tahini Yoghurt & Crushed Almonds	13.5
Shankleesh - Spiced Feta Cheese, Red Onions, Tomato, Za'atar & Olive Oil	14.5
Warak Enab - Rice & Tomato Rolled Vine Leaves	15.5
Fattoush - Lebanese Crispy Bread Garden Salad	15.5
Kazbah's Grainy & Nutty Tabbouleh with Chia Seeds	16.5
Koshary - Egyptian Rice with Chili Tomato & Fried Onions	14.5
Coriander Potatoes with Garlic & Harissa	13.5
Chips with Kazbah Seasoning & Toum Whip	8.5
Salmon Kibbeh Nayeh with Garlic Labneh, Radish & Herbs	21.5
Garlic Tiger Prawns with Tomato Sauce & Feta	21.5
Octopus Keftedes with Beetroot Tzatziki	16.5
Grilled Chakchouka Lamb Pita	15.5
Fried Kibbeh with Meat & Pinenut Stuffing	14.5
Sambousek with Chicken & Almond Stuffing	14.5
Chicken Livers Sautéed with Garlic & Lemon	14.5
Lamb Shawarma with Turnip Kabis & Tahini Sauce	18.5

KAZBAH BOARD FOR TWO

Dips & Crisp Bread
 Grainy & Nutty Tabbouleh
 Warak Enab
 Octopus Keftedes, Beetroot Tzatziki
 Chicken Sambousek
 Fried Kibbeh with Meat & Pinenuts
 Grilled Chakchouka Lamb Pita
 BBQ Chicken
 Lamb Kafta Shish Kebab Sword
 Chips & Toum Whip

95

SHISH KEBAB SWORDS

Chicken Taouk with Chermoula	24.5	Mixed Seafood Kafta with Pomegranate Relish	26.5
Beef with Chakchouka & Hummus	26.5	Lamb Kafta with Tzatziki & Fried Onions	24.5

SPECIALTIES

Baked Atlantic Salmon, Yoghurt Tahini, Pistachio Samke Hara	29.5
Koosa - Lebanese Zucchini Stuffed with Meat & Rice, Slow Cooked in Tomato Sauce	28.5
Beirutieh Butterflied Char-Grilled Chicken Tossed with Harissa, Lemon & Garlic	Half 15.9 Whole 29.9
Duck & Quince Bisteeya	33.5
Casablanca Lamb - Slow Cooked Lamb Shoulder with Barberry Glaze served with Yoghurt & Oregano Gremolata	44.9
Kazbah Tagine of the Day with Carrot, Citrus & Herb Steamed Couscous	29.5

KAZBAH FEAST

Share it Kazbah style, a Selection of our Favorite Dishes

Available for groups of 4+
 Required for groups of 10+

Pasha Feast - 59 per person

Royal Feast - 49 per person

Ottoman Feast (Lunch Only) - 39 per person

Our menu is designed to be shared

Variation to menu may not be possible during busy periods

Please advise staff of any dietary requirements or food allergies

Take away is available directly through the restaurant and home delivery through Deliveroo

KAZBAH SHOP

Gift Vouchers | Plates | Tagines | Cups | Glasses

available online kazbah.com.au

10% surcharge applies on Sundays & PH

All credit card payments will incur a 2% processing fee

A discretionary staff gratuity of 10% will apply for 10+ guests except for Sundays & PH

@kazbahrestaurants #kazbahmiranda #kazbahfood