

# Entrees

- Beyti Kebap** \$34  
Renowned Adana kebab rolled in house-made lavash bread with sumac onions topped with yogurt, pistachio dust
- Mixed Grill** \$47  
Tender beef, succulent lamb, chicken pirzola, & beef kofte
- Doner Kebap** \$34  
Leaves of tender beef & succulent lamb traditionally spiced stacked & vertically broiled cooked to perfection
- Iskender** \$36  
Choice of Adana or Doner kebab served over toasted pita bread, yogurt & topped with tomato sauce & garlic
- Lamb Shish Kebap** \$40  
Succulent hand trimmed leg of lamb marinated in our house blended spice
- Beef Shish Kebap** \$42  
Tender chef butchered beef, marinated in our house spice blend then grilled to your liking
- Chicken Shish Kebap** \$31  
Chicken breast marinated in our house made spice blend then char-grilled to juicy perfection
- Adana Shish Kebap** \$32  
Succulent lamb & beef. We always hand mince with Turkish spices & parsley, mount on a wide skewer
- Tavuk Saute** \$30  
Cubed chicken, paired with sauteed onions & bell peppers, then smothered in house made Turkish tomato sauce
- Lamb Moussaka** \$34  
Layers of eggplant with hand-minced succulent lamb, married to parmesan & fresh, vine-ripened tomatoes
- Stuffed Eggplant** \$27  
Roasted eggplant stuffed with caramelized onions, pine nuts & red currants, topped with tomato sauce & kasar
- Chop Chop** \$40  
Delicately trimmed lamb chops & hand carved chicken chops, grilled

- Lamb Pirzola** \$49  
Succulent baby lamb chops marinated in extra virgin olive oil, Turkish paprika, isot, & fresh oregano. Then perfectly grilled over our signature charbroiler
- Chicken Pirzola** \$30  
Our moist bone-in chicken thighs marinated in extra virgin olive oil, Turkish paprika, isot, & fresh oregano. Then sublimely grilled over our signature charbroiler
- Coban Kavurma** \$34  
Succulent hand trimmed leg of lamb marinated in our house blended spice, char grilled eggplant, sweet diced onions, julienned bell peppers, chopped vine ripened tomatoes, & housemade Turkish tomato sauce
- Okra with Lamb** \$37  
Succulent hand trimmed leg of lamb marinated in our house blended spice, & baby okra in homemade Turkish tomato sauce, sauteed fresh garlic, diced vine-ripened tomatoes, then baked
- Baked Okra** \$28  
Baby okra in house-made Turkish tomato sauce, sauteed fresh garlic, diced vine-ripened tomatoes, then baked to bubbling
- Vegetable Kebap** \$25  
Marinated eggplant, zucchini, squash, pearl red & white onions, & grilled tomatoes & Cubanelle peppers
- Kofte Kebap** \$30  
The original meatball! Minced Turkish spiced ground beef with parsley & sweet onion, hand formed & grilled to juicy perfection over the char broiler
- Shrimp Kebaps** \$34  
Sweet jumbo shrimp in the shell, marinated in fresh herbs & house spice blend grilled over our charbroiler to juicy perfection
- Kocaman** \$26  
Turkish steak & cheese, doner smothered in mozzarella cheese layered with sumac onions, lettuce, & tomatoes then rolled in a yummy yummy sauce coated lavash wrap. Served with yummy yummy sauce & French fries

All Entrees except the Kocaman, come served with Steamed White Rice with Orzo, Cacik and Freshly Baked Bread. You may substitute Red Quinoa or French Fries for the Rice



## Hot Mezes

- Lahmacun** \$16  
(Turkish Thin Crust Pizza) Spiced ground beef, tomatoes, onions; served with garnishes (tomatoes, sumac onions, parsley, lemon)
- Lamb Pirzola Meze** \$22  
Two baby lamb chops marinated & grilled
- Sigara Borek** \$11  
Feta cheese & parsley wrapped in filo, pan-fried
- Ispanakli Borek** \$11  
Layers of filo with spinach & feta.
- Kiymali Borek** \$15  
Ground beef, kasar cheese, peppers, onions, garlic, spices in filo
- Falafel & Hummus** \$13  
House-made from chickpeas/fava beans, onions, parsley; with signature hummus
- Shrimp, Tomatoes & Feta** \$16  
Sautéed jumbo shrimp in shell with tomatoes & feta. (GF without bread)
- Calamari** \$15  
Spiced & floured calamari with jalapeños & tomatoes, fried; with creamy pesto sauce
- French Fries** \$8

## Soups & Salads

- Red Lentil Soup** \$8  
Sweet Onions, Carrot, Marsh Peppers & a hint of Cayenne
- Kapuska Soup** \$8  
Cabbage simmered to perfection in a velvety, smooth cream base
- Çoban Salatası** (Shepherd's Salad)  
Chopped tomatoes, cucumber, & red onion, tossed in extra virgin olive oil, lemon juice, & sweet-tangy pomegranate molasses. Topped with shaved feta cheese  
Small: \$12 | Large: \$18
- Mediterranean Salad** mixed greens with chopped romaine, tossed in house-made basil vinaigrette. Topped with mixed marinated olives, grape leaves, tomatoes, cucumbers, & shaved feta  
Small: \$12 | Large: \$18
- Tossed Salad** A classic mix of greens, tomatoes, & cucumbers, dressed in house-made basil vinaigrette  
Small: \$10 | Large: \$12
- Make it an Entree Salad**  
Add any Kebap, Lamb Chops or Salmon

# JAZ BISTRO

## Pides

(Turkish Boat-Shaped Pizzas)

- Falafelicious** \$23  
We start with our hand stretched football shaped crust, hummus spread, topped with falafel, sweet drop peppers, red onions, & kasar cheese. Can be made vegan with no cheese
- Doner Pide** \$26  
Fresh shaved doner from the spit, tomatoes & Cubanelle peppers, over kasar cheese crowned with a dollop of yogurt
- Lamb Pide** \$26  
Succulent hand trimmed leg of lamb marinated in our house blended spice, then roasted over the char-broiler, paired with fresh vine-ripened tomatoes, Cubanelle peppers, red onions, & spicy red peppers with kasar cheese
- Cyprus Pide** \$23  
Fresh arugula, fire roasted eggplant, feta, onions, Kalamata olives, & mozzarella cheese all atop our housemade signature dough, shaped like a boat & baked to cheese melting, golden crust perfection
- Rabzac Pide** \$23  
Cazbar's premiere pizza, the name says it all!!!!  
Fire roasted eggplant, vine ripened tomatoes, & fresh arugula paired with mozzarella cheese



## Cold Mezes

- Large Mixed Meze Plate** \$40  
Hummus (V), Baba Ghanoush (V), Yogurtlu Patlican (Vg), Acili Ezme (V), Saksuka (V), Yogurtlu Pancar (Vg), Haydari (Vg)
- Small Mixed Meze Plate** \$30  
**Cold Trio of Mezes** \$18  
Choose three: Hummus (V), Baba Ghanoush (V), Yogurtlu Patlican (Vg), Acili Ezme (V), Saksuka (V), Cacik (Vg), Yogurtlu Pancar (Vg)
- Hummus** \$12  
Hand-peeled garbanzo beans, sesame tahini, lemon juice, garlic, toasted cumin. (V)
- Baba Ghanoush** \$12  
Fire-roasted eggplant, olive oil, sesame tahini. (V)
- Saksuka** \$12  
Eggplant, squash, zucchini, red onion sautéed and stewed with tomatoes and oregano. (V)
- Yogurtlu Patlican** \$12  
Smoked eggplant mashed with Turkish yogurt and roasted garlic. (Vg)
- Acili Ezme** \$12  
Minced tomatoes, peppers, pomegranate molasses, olive oil. (V)
- Cacik** \$10  
Yogurt with shredded cucumbers, olive oil, garlic (V)
- Sarma** \$14  
Hand-rolled with jasmine rice, pine nuts, currants, dill, allspice, poached in lemon-onion broth. (V)
- Imam Bayildi** \$16  
Roasted eggplant stuffed with caramelized onions, pine nuts, currants, tomatoes
- Haydari** \$12  
Strained yogurt with roasted mint, garlic, dill. (Vg)

# Drinks

## Soft Drinks, Cocktails, Beer

Coke, Diet Coke, Sprite, Ginger Ale, Iced Tea \$4.50  
Hibiscus Tea \$8  
Fresh squeezed Lemonade 8  
Blackberry Ginger Spritz \$9  
Ayran (traditional yogurt-drink) 6  
Sari Sakiz \$3  
Regular Gazoz \$4  
Orange Gazoz \$4  
UluDag Sparkling Water 750ml \$15  
Turkish Coffee \$5  
Cay \$3  
Regular Coffee \$4  
Hot Gingerella Tea \$8  
Baklava-latte \$9  
Cinnamon Latte \$8  
Silk Road Chill \$10  
Frozen Mocktail made with your choice of Mango, Piña Colada, Strawberry, Margarita, Watermelon, or Orange Creamsicle

Bomonti Beer  
Michelob Ultra  
Yuengling  
Stella Artois

### Grand Istanbul \$16

Grand Marnier, sparkling wine, pomegranate & cranberry juice

### Ic Babam Ic \$13

Raki (Lions Milk), Pomegranate Liquor, Blackberry extract and fresh squeezed limes

### Pomegranate Margarita \$15

Premium Tequila, Pomegranate, fresh squeezed lime juice, fresh squeezed orange juice & sour mix

### Figtini \$15

fig-infused vodka and freshly squeezed lemonade with a dash of pomegranate juice

### Cucumber Classic \$15

Vodka, Triple Sec, mint & cucumber, served on the rocks, topped with club soda & freshly squeezed lemon, garnished with a cucumber

### Forbidden Sour \$13

Small Batch Bourbon, Pama Pomegranate liqueur, freshly squeezed lemon juice, & a splash of simple syrup, shaken & served on the rocks, garnished with a lemon wheel & a cherry

### Acili Margarita \$14

Spicy Pineapple, Habanero & Lime with premium Milagro Tequila. Rimmed on one side with Tajin Salt. Sweet, Spicy and Salty!

### Midnight in Istanbul \$13

Ketel One Vodka and rich espresso

### Topkapi Torch \$14

Bold, smoky Old Forester bourbon meets the nutty sweetness of amaretto, ignited by a fiery habanero-infused sour mix. This cocktail smolders with heat and elegance—like sipping a sunset in Istanbul

### Beylerbeyi Gobek Raki

Single \$13 Double \$17 Bottle \$140

### Yeni Raki

Single \$13 Double \$17 Bottle \$140

**CAZ**Bistro

www.CazBistro.com

# Wines

## Red Wines

Angora Cabernet Blend, Turkey gl \$11 bt \$40  
Kavaklidere Yakut, Blend, Turkey gl \$10 bt \$40  
Alamos Malbec, Argentina gl \$11 bt \$44  
Mark West Pinot Noir, California gl \$12 bt \$44  
Souverain Merlot, California gl \$10 bt \$40

### Turkish Fruit Wine Glass \$15

1/2 Pitcher \$26 Full Pitcher \$49

Fresh fruits & a hint of cinnamon in our much-loved signature Turkish style sangria

## White Wines

Kavaklidere Cankaya, Blend, Turkey gl \$10 bt \$40  
Angora Sultana, White, Turkey gl \$10 bt \$40  
Lindemans Moscato, Australia gl \$10 bt \$40  
Champion Sauvignon Blanc, Marlborough, New Zealand gl \$10 bt \$40  
Toresella Pinot Grigio, Italy gl \$10 bt \$40  
Chandon Spritz \$18

# Desserts

## Baklava (S) \$6 (L) \$10

Hand-stretched phyllo dough layered with toasted pistachios & butter

## Mixed Baklava (S) 6 (L) 10

Combination of original & chocolate baklava

## Kadayifi (S) \$6 (L) \$10

Shredded phyllo dough layered with toasted pistachios & butter, baked slightly golden, smothered in lemon sugar syrup

## Kunefe (S) 11 (L) 16

Kashar cheese sandwiched between layers of shredded phyllo, drizzled in melted butter, baked golden brown, soaked in lemon syrup, served warm with walnuts

## Firinda Sutlac \$9

(Oven-Baked Rice Pudding) Traditional Turkish rice pudding slow-cooked with vanilla bean

## Kazandibi \$8

("Bottom of the Pan") Caramelized milk pudding cooked to absorb rich sugar flavors from the pan bottom—decadent & custard-like

## Pistachio 3 Way \$14

3 Way Trio: Classic baklava, chocolate baklava, & kadayifi

## Baklava Gift Boxes

Baklava Gift Box (1 lb / 12 pieces) Flaky, nutty, syrupy assortment—great for gifting.

\$20

Baklava Gift Box (2 lb / 24 pieces) Larger assortment.

\$40

# Kids Meals

All kids meals are priced at \$16 & include a choice one from below and a chocolate brownie

Cheese Pizza — A simple cheese pide or pizza-style option on house-made dough.

Chicken Kebap Platter with Fries — Grilled hormone-free chicken kebab (likely a smaller portion), served with hand-cut French fries.

Chicken Tender Platter with Fries — Breaded or grilled chicken tenders, served with hand-cut French fries.

# Lunch Specials

Served Daily from 11am to 3pm

## Two Course Bistro Lunch \$20

The perfect lunch with a choice of soup and a choice of bowl

First Course Choice of One  
Lentil or Kapuska Soup

Second Course Choice of Bowl

### Adana Bowl

Adana Kebap atop fluffy Rice and Mixed Greens, layered with Smoky Saksuka, Creamy Haydari, and our signature Yummy Sauce

### Chicken Bowl

Chicken Kebap over fluffy Rice and mXed Greens, topped with Smoky Saksuka, Creamy Haydari, and our signature Yummy sauce

### Beef Bowl

Filet Mignon Kebap over fluffy Rice and Mixed Greens, topped with Smoky Saksuka, Creamy Haydari, and Crumbled Feta

### Lamb Bowl

Lamb Kebap over fluffy Rice and Mixed Greens, topped with Smoky Saksuka, Creamy Haydari, and Crumbled Feta

### Kofte Bowl

Kofte atop fluffy rice and mixed greens, layered with creamy hummus, zesty ezme, spicy jalapeños, and crumbled feta

### Falafel Bowl

Falafel over vibrant red quinoa and mixed greens, topped with creamy hummus, zesty ezme, spicy jalapeños, and our signature yummy sauce

## Sandwiches

All served with Fries & Yummy Yummy Sauce

### Kebap Sandwich \$18

Choose from Doner, Beef, Lamb, Adana or Chicken Kebap. Grilled & served on our house made pide

### Falafel Sandwich \$18

Ground Chick Peas and Fava Beans made in house into mini patties and served with cacik & hummus

### Salmon Club \$20

Salmon, Fresh Herb & Turkish Spice marinated then grilled to perfection. Served on Pita Bread with Lettuce and vine-ripened Tomatoes

### Roasted Vegetable Sandwich \$16

Seasonal market fresh Vegetables skewered and grilled to perfection on our char-broiler

### Acili Salmon Sandwich \$20

Grilled to perfection over our charbroiler. Served on Housemade Pita bread with Arugula & Acili Ezme

# Sides

Plain Yogurt \$6

Onion Salad \$6

Side Grilled Vegetables \$10

Steamed Rice with Orzo \$7

Toasted Red Quinoa \$7

Belly Dancing Shows Every  
Weekend Night at 8:30pm

