

## Postres SEE BLACKBOARDS FOR MORE DESSERTS

<b>Baklava<sup>N</sup></b>	3.30	<b>Crema Catalana</b>	3.50
Filo pastry layered with honey and pistachio nuts, served with labneh		Vanilla cream, infused with cinnamon, lemon and orange zest	
<b>Potito de Chocolate</b>	2.85	<b>Turkish Delight</b>	1.50
A rich chocolate pot			

## Café y Té

<b>Café con Leche</b>	2.00	<b>Kazbar Café Solo</b>	2.00
50/50 strong black coffee and milk		Short black coffee infused with spices	
<b>Café Solo</b>	2.00	<b>Moroccan Mint Tea</b>	pot 2.00
Short black coffee		Chinese gunpowder tea infused with fresh mint	
<b>Café Cortado</b>	2.00	<b>Hibiscus Infusion</b>	pot 2.00
Short black coffee with a dash of milk		Soothing, tangy, fruity tea	
<b>Café Americano</b>	2.00	<b>Ceylon Tea</b>	1.75
Long run black		Organic, Fair Trade	
<b>Sombra</b>	2.20	<b>Earl Grey Tea</b>	1.75
Long milk coffee		Organic, Fair Trade	
<b>Café con Hielo</b>	2.95		
Iced coffee with milk and cream			

## Soft Drinks

<b>Soft Drinks</b>	1.80	<b>Limonada</b>	2.95
Pepsi cola and diet pepsi, lemonade, tonic water and ginger beer		Freshly squeezed lemons and limes, sugar and soda	
<b>Fruit Juices</b>	2.00	<b>Solares</b>	33cl 1.75 75cl 2.95
Apple, orange, grapefruit, pineapple, cranberry and tomato		Still and sparkling mineral water	

## Spirits

<b>Brandy-Gran Reserva</b> 35ml		All spirits are served in larger measures of 35ml, mixer included	
<b>Osborne 103</b>	3.65	<b>Gin</b> 35ml	
<b>Carlos I</b>	4.10	<b>Beefeater</b>	3.65
<b>Conde de Osborne</b>	3.95	<b>Beefeater 24</b>	4.75
<b>Conde Osborne-Dali</b>	6.15	<b>Bombay Sapphire</b>	3.65
<b>Gran Duque d' Alba</b>	5.15	<b>Tanqueray</b>	3.95
<b>Lepanto</b>	4.35	<b>Vodka</b> 35ml	
<b>Scotch, Bourbon, Whiskey</b> 35ml		<b>Absolute</b>	3.65
<b>Buffalo Trace</b>	3.90	<b>Stolichnaya</b>	3.75
<b>Highland Park 12 year</b>	4.40	<b>Zubrówka</b>	3.90
<b>J &amp; B Rare</b>	3.65	<b>Mescal</b> 35ml	
<b>Jack Daniel's</b>	3.65	<b>El Jimador</b>	3.65
<b>Johnny Walker</b>	4.40	<b>Sauza Hornitos</b>	3.95
<b>Black Label</b>		<b>Herradura</b>	5.50
<b>Lagavulin 16 year</b>	4.65	<b>Aperitifs &amp; Liqueurs</b> 50ml	
<b>Makers Mark</b>	3.65	<b>Anis del Mono</b>	3.95
<b>Springbank 10 year</b>	4.65	<b>Amaretto</b>	3.95
<b>Rum</b> 35ml		<b>Campari</b>	3.95
<b>Havana Club 3 year</b>	3.65	<b>Chinchón</b>	3.50
<b>Havana Club Especial</b>	4.00	<b>Cointreau</b>	3.95
<b>Havana Club Barrel Proof</b>	5.50	<b>Kahlúa</b>	3.95
<b>Myers</b>	3.65	<b>Licor 43</b>	3.95
<b>Pampero Aniversario</b>	4.60	<b>Noilly Prat</b>	3.50
<b>Santa Teresa 1796</b>	5.50	<b>Pimms No 1</b>	3.95
		<b>Ponche De Osbourne</b>	3.95
		<b>Zoco - Pacharán</b>	3.95

# Kazbar

## Jerez

Sherry is the most misunderstood wine in the world. It provides a range of styles to match food and delight the taste buds. The searing, refreshing dry finos from Sanlúcar de Barrameda, called Manzanilla, are the traditional accompaniment to tapas. Chilled to perfection, totally wonderful!

<b>Manzanilla Barbañillo</b> 15% ABV	70ml glass	2.50
Very dry, almost salty crisp, an utterly compelling Jerez		
<b>Dry Amontillado, Bodegas Lustau</b> 18.5% ABV		2.75
Light amber, full, soft and dry		
<b>Rich Old Oloroso, Bodegas Lustau</b> 20% ABV		2.75
Sweetened with Pedro Ximénez, luscious, deep and smooth		
<b>Pedro Ximénez Lopez Hermanos Reserva de Familia</b> 17% ABV		3.35
Sweet and elegant wine, velvety and sticky with a long finish		

## Kazbar Drinks

<b>Sangría</b>	glass	jug
Red wine, Licor 43, Osbourne 103, orange juice, fruit, topped with lemonade	3.75	13.50
<b>Fig and Vanilla Daiquiri</b>		5.75
Havana Club Rum infused with figs and vanilla, lime juice and sugar syrup		
<b>Moroccan Iced Tea</b>		5.75
Iced mint tea, Absolute, lemon juice, sugar, sprigs of mint		
<b>Golden Margarita</b>		5.75
El Jimador, Licor 43 and lime, served in a salt rimmed coupette		
<b>Mojito</b>		5.75
Havana Club Especial, muddled with sugar, lime and mint		
<b>Bloody Mary</b>		5.75
Absolute, tomato juice, worcestershire and tabasco sauce, Manzanilla sherry, horseradish on request		

## Cerveza y Sidra all Spanish and Moroccan imports

<b>Mahou</b> Cinco Estrella 33cl 5.5% ABV	2.95	<b>Superbock</b> 33cl 5.6% ABV	2.95
<b>Estrella Damm</b> 33cl 4.6% ABV	2.95	<b>Mahon</b> litre 4.81% ABV	7.00
<b>Mahou Laiker</b> 25cl 0.8% ABV	2.20	<b>Sidra Mayaador</b> 33cl 4.5% ABV	2.95

<b>Opening Hours</b>	<b>We take bookings for tables of 8 people or more.</b>
4.00 – 12.00pm Monday to Thursday 4.00 – 12.30am Friday 12.00pm – 12.30am Saturday 12.00pm – 12.00am Sunday	<b>Set menu available</b>
Optional 10% service charge may be added to parties of 5 or more. All gratuities are shared amongst staff. 25-27 Cowley Road, Oxford OX4 1HP • Tel. 01865 202920 VAT is included at 15% . VAT No. 749951967	
Enthusiastic, hard working? – please ask a member of staff for an application form	

## Vino Blanco

*Penedès, Amapola Blanco, Seco 2007* 11.5% ABV  
Clean and fruity aromas, balanced with a crisp dry finish

*Rioja, Otoñal 2007* 11.5% ABV  
A delicately balanced, un-oaked white Rioja; extremely quaffable

*Borsao Blanco Macabeo 2008* 13% ABV  
Fresh with a light savoury nose of lemon and a clean, fruity finish

*Penedès, Torres Viña Esmeralda 2007* 11.5% ABV  
Delicious grapey, aromatic and floral, medium-dry

*Chardonnay, Enrique Mendoza 2007* 13.5% ABV  
Fresh zesty flavours, citric notes with a round tropical elegance

*Prada Rey Verdejo, Rueda 2008* 13% ABV  
Greenish tones, features varietal aromas from Verdejo on a complex background and exotic fruit with aniseed hints.

*Sauvignon Blanc, Bornos, Rueda 2007* 12.5% ABV  
Zesty, refreshing and zippy, dry white with an appetising apple quality

*Albariño, Burgans, Galicia 2007* 12.5% ABV  
Delightful, zesty, tangy and unoaked, an almost green taste

## Vino Tinto

*Cabernet Sauvignon, Tempranillo, Acantus 2006* 12.5% ABV  
Round with good structure and fruit intensity

*Tempranillo, Bonal, Valdepeñas 2007* 13% ABV  
Smooth, soft and juicy, uncomplicated, fresh and fruity

*Merlot Santa Rosato 2007* 14% ABV  
Soft rounded berry fruit with cedar and almost chocolate undertones

*Borsao Tinto Garnacha 2008* 13.5% ABV  
Juicy brambly fruit and fresh redcurrants, with soft tannins, good acidity and a hint of spice.

*Rioja, Añares Crianza 2006* 13% ABV  
Rounded, ripe and strawberry scented, from an excellent bodega

*Malbec, Casa Juanita 2007* 14% ABV  
Deep, brooding, robust character – Argentina produces the finest unblended Malbecs in the world

*Peique Tinto Mencia 2008* 13.5% ABV  
Dark cherry colour with strong violet shades. Intense aroma on the nose with hints of ripe fruit, well rounded.

*Ribera Del Duero, Prado Rey Cuvee Premium, 2004* 15% ABV  
Velvety smooth with complex aromas of ripe red fruit and delicate spice of vanilla and cinnamon

*Rioja, Valdemar, Reserva 2003* 13.5% ABV  
Notes of toast and vanilla with fine tannin, soft fruit and strong finish

## Vino Rosado

*Rioja, Muqa Rosado 2007* 13% ABV  
Garnacha, Tempranillo and Viura blended to produce a fragrant and crisp rosé with a bright salmon colour and a long rich finish

## Cava

*Brut Zero, Castellblanch* 11.5% ABV  
Elegant, crisp and dry

*Cava Rosado* 12% ABV  
Fresh and silky, pleasantly sweet on the palette, a great wine for aperitifs and desserts

Vintages subject to change

The back rooms of Kazbar are predominantly reserved for diners, there is a minimum order of 2 tapas per person.

175ml  
glass

3.35 13.25

3.50 13.95

3.85 14.90

4.20 16.90

18.90

19.50

22.00

23.50

175ml  
glass

3.25 12.90

3.50 13.90

3.85 14.90

4.00 15.90

4.50 16.90

17.90

18.90

21.50

23.95

175ml  
glass

4.50 17.95

125ml  
glass

4.50 19.95

3.95 18.95

## Mezze

*Marinated Olives* 2.75 *Houmous<sup>N</sup>* 2.75  
With pepinillos, garlic and spices  
Finished with roasted garlic, olive oil, sesame seeds and crushed chilli

*Tapenade* 2.75 *Paté de Champiñones* 2.75  
A rich blend of sundried tomatoes, capers, anchovies, olives and garlic  
Mushroom pate with gherkins and bread

*Paté de Caballa* 2.75 *Fresh Bread* 0.85  
Smoked mackerel paté with bread  
Locally baked

## Queso y Charcuteria

*Manchego con Membrillo* 4.00 *Picón con Membrilló* 3.95  
Manchego cheese marinated in spiced olive oil, served with quince jelly  
Creamy blue cheese from the mountains of the Picos de Europa

*Jamón Serrano* 4.95 *Plato de Charcuteria* 4.60  
Salt cured Serrano ham  
Tapa of cured meats, lomo, jamón, salchichon Ibérico and chorizo Ibérico

## Tapas de Pescado

*1 Croquetas de Atún* 3.25 *3 Ensalada Atún* 3.75  
Tuna fishcakes with lemon and herb mayonnaise  
Baked Tuna loin, with a rocket salad and salsa verde

*2 Pulpo a la Gallega* 3.60 *4 Boquerones* 3.60  
Sliced marinated octopus legs, served with new potatoes, red onion, paprika and olive oil  
Anchovy fillets, cured in vinegar, with garlic, olive oil and parsley

*5 Gambas al Chermoula* 3.60  
Tiger prawn tails marinated in Moroccan herbs and spices

## Tapas de Verdura

*6 Escalivada* 3.10 *10 Tortilla* 3.10  
Char-grilled vegetables with a fried garlic vinaigrette  
Free range egg omelette with caramelised onion, leek and potato

*7 Ibikha* 3.10 *11 Cous Cous<sup>N</sup>* 3.00  
Braised butternut squash, chickpeas and harissa  
Cous cous with roasted vegetables, almonds, sultanas and herbs

*8 Pimientos Piquillo con Alcachofas* 3.30 *12 Gigantes* 3.10  
Warm salad of oak roasted peppers, chargrilled baby artichoke and goats cheese  
Giant butter beans, red onion and coriander in a rich tomato sauce

*9 Falafel<sup>NG</sup>* 3.10 *13 Patatas a lo Pobre* 3.10  
Spiced chickpea cakes with tzatziki and pickled chilli  
Potatoes cooked with peppers, onions, white wine and olive oil

## Tapas de Carne

*14 Patatas con Chorizo* 3.35 *18 Cordero Con Calabaza* 3.95  
Potatoes slow roasted with chorizo, onion and parsley  
Slow cooked lamb in a herb and lemon sauce with butternut squash and peas.

*15 Ropa Vieja* 3.80 *19 Costillas Ibéricas* 3.50  
Diced beef, with red peppers, chick peas and aubergine  
Free roaming Dehesa black hoof pork ribs, oven roasted.

*16 Merquez* 3.60 *20 Albóndigas<sup>G</sup>* 3.95  
Moroccan recipe lamb, beef and harissa sausages with tzatziki  
Spiced beef and pork meatballs in a sherry, tomato and paprika sauce.

*17 Carne picada<sup>N</sup>* 3.60  
Spicy minced lamb, houmous, pinenuts, chilli and herb oil

### SEE BLACKBOARD FOR TAPAS OF THE DAY

**N** - These menu items may contain nut traces **G** - These menu items may contain gluten