

Kazbar

Cocktails

	JUG	GLASS
<i>Sangria</i> Red wine, Licor 43, Osbourne 103, orange juice, fruit, topped with lemonade	18.50	6.50
<i>White Sangria</i> White Rioja, elderflower, apple juice, mango, green apple liqueur & lemonade	18.50	6.50
<i>Rebujito</i> Manzanilla sherry, mint, lime & lemonade	15.00	5.00
<i>Passion fruit Martini</i> Vanilla Absolut vodka, passoa, fruit puree, sugar & topped with cava		8.50
<i>Fig & Vanilla Daiquiri</i> Havana Club Rum infused with figs & vanilla, lime juice & sugar syrup		8.50
<i>Bellini's – white peach, raspberry or passion fruit</i> Fruit puree liqueur & topped with cava		6.50
<i>Moroccan Iced Tea</i> Iced mint tea, Absolut Vodka, lemon juice, sugar, sprigs of mint		7.50
<i>Golden Margarita</i> Olmeca, Licor 43 & lime, served in a salt rimmed coupette		8.00
<i>Mojito</i> Havana Club Especial, muddled with sugar, lime & mint		8.00
<i>Cava Mojito</i> Our famous mojito topped with cava instead of soda		8.50
<i>Marrakesh Express</i> Cinnamon espresso shaken with Absolut vodka & kahlúa		8.50
<i>Bloody María</i> Olmeca, tomato juice, worcestershire & tabasco sauce, Manzanilla sherry, horseradish on request		7.50
<i>Aperol Spritz Cava</i> Aperol topped with cava		7.00
<i>Tinto de Verano</i> Red wine & Casera		6.00

Jerez Sherry is the most misunderstood wine in the world. It provides a range of styles to match food & 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!

70ML GLASS

<i>Manzanilla</i> 15% ABV Very dry, almost salty crisp, an utterly compelling Jerez		4.00
<i>Dry Amontillado</i> 18.5% ABV Light amber, full, soft & dry		4.00
<i>Pedro Ximénez Lopez</i> <i>Hermanos Reserva de Familia</i> 17% ABV Sweet & elegant wine, velvety & sticky with a long finish		4.50

Vino Blanco

175ML 250ML BOTTLE

125ml glass available. Vintages available on request.

Penedès, Amapola Blanco, Seco 11.5% ABV 4.95 6.50 18.50

Clean & fruity aromas, balanced with a crisp, dry finish

Rioja López de Haro Blanco 12.5% ABV 5.25 6.95 19.95

Soft citrus fruit & pear flavours mingle with rich oak characteristics, spicy toastiness & buttery notes

*Sauvignon Blanc -
Isabella Da Silva, Chile* 13.5% ABV 6.00 7.95 22.00

Grassy - fresh style of Sauvignon

Verdejo & Macabeo Paso a Paso Blanco 11.5% ABV 6.25 8.25 23.00

Pear, orange blossom & honey on the nose, with floral nuance

Albariño, Gran fabián 13.5% ABV 7.25 8.50 24.00

A great value albariño, dry with fresh peach notes

Colegiata, Malvasía 12.5% ABV 26.00

Fresh, clean & crisp aromatic white wine, green apples, mineral notes & a touch of peach lead to a pleasant finish

Rioja Muga Blanco 13% ABV 28.00

Toasted aromas with fresh, vibrant fruits, give way to zesty lime, vanilla top notes & a refreshing spicy finish

Albariño, Valtea Rías Baixas 12.5% ABV 32.00

Delightful, zesty, tangy & unoaked, an almost green taste

Vino Tinto

175ML 250ML BOTTLE

125ml glass available. Vintages available on request.

*Cabernet Sauvignon, Tempranillo,
Acantus* 12.5% ABV 4.95 6.50 18.50

Round with good structure & fruit intensity

Merlot, Santa Rosato 14% ABV 5.25 6.95 19.95

Soft rounded berry fruit with cedar & chocolate undertones

Rioja Añares Crianza 13% ABV 6.25 7.95 22.00

Rounded, ripe & strawberry scented, from an excellent bodega

Malbec, Casa Juanita 14% ABV 25.00

Deep, brooding, robust character – Argentina produces the finest unblended Malbecs in the world

Rioja Crianza Cerro Añón 12.5% ABV 27.00

Initial fruity nose, followed by the spicy aromas obtained during the cask aging process. Mellow & round with a long finish

Ribera Del Duero, Prado Rey Roble 13.5% ABV 30.00

Velvety smooth with complex aromas of ripe red fruit & delicate spice of vanilla & cinnamon

Rioja-Muga Tinto Reserva, 13.83% ABV 36.00

70% Tempranillo, 20% Garnacha, 10% Mazulo & Graciano. Matured for 30 months in American & French oak; 12 months in the bottle. Elegant tannins, red berries & spice in the finish – a classic Rioja reserva.

Vino Rosado

175ML 250ML BOTTLE

125ml glass available. Vintages available on request.

Monastrell, Tarima Rosado 13% ABV 5.25 6.95 19.95

Elegant and light, tasty with good acidity

Rioja, Muga Rosado 13% ABV 28.00

Garnacha, Tempranillo & Viura blended to produce a fragrant & crisp rosé with a bright salmon colour & a long rich finish

Cava

125ML BOTTLE

Brut Zero, Castellblanch 11.5% ABV 6.25 28.00

Elegant, crisp & dry

Cava Rosado 12% ABV 30.00

Fresh & silky, pleasantly sweet on the palate, a great wine for aperitifs & desserts

Champagne & Fizz

BOTTLE

Perrier Jouet Champagne Grand Brut 12% ABV 50.00

Delicate, elegant & balanced with floral & fruity fragrances

Veuve Clicquot Brut Champagne FRANCE 60.00

Excellent Champagne - toot toot!

Cerveza y Sidra

Bavaria 33cl 0.0% ABV 3.25

Mahou Cinco Estrellas 33cl 5.1% ABV 4.50

Damm Lemon 33cl 3.2% ABV 4.00

Estrella Damm 33cl 4.6% ABV 4.25

Estrella Calicia 33cl 4.7% ABV 4.50

Daura Damm Gluten Free 33cl 5.4% ABV 4.25

Alhambra Reserva 33cl 6.4% ABV 5.25

Mahou litre 4.8% ABV 10.00

Sidra Mayador cider from Asturias 33cl 4.5% ABV 4.00

*Please refrain from drinking from the bottle -
my mother doesn't like it!
Hope you understand - Thank you Clintons x.*

Live Music

FLAMENCO / CLASSIC SPANISH GUITAR / GYPSY JAZZ

Please check on Facebook for details www.facebook.com/kazbaroxford

Dips & Mezze

<i>Marinated Olives</i> ^v	With lemon, mixed herbs, garlic, spices & sun dried tomatoes	4.20
<i>Tapenade</i> ^v	A rich blend of sundried tomatoes, herbs, olives & garlic	4.20
<i>Babaganoush</i> ^v	Fresh aubergine dip	4.20
<i>Houmous</i> ^{NV}	Finished with herb oil, sesame seeds & crushed chilli	3.95
<i>Pimientos Chilis Rellenos de Queso Feta</i> ^v	Red chillies stuffed with feta cheese	4.75
<i>Mezze to share</i>	Any 4 dishes of above	15.50
<i>Fresh Bread</i> ^G	Locally baked	0.95
<i>Aceite de oliva virgen extra</i>	Seasoned Spanish extra virgin olive oil	0.50

Queso y Charcuteria

<i>Manchego con Membrillo</i>	Manchego cheese marinated in spiced olive oil, served with quince jelly	4.95
<i>Jamón Ibérico Reserva</i>	Sliced lean cured ham from Iberian free-roaming black hoof pigs	10.95
<i>Jamón Serrano</i>	Air-cured, salted Serrano ham	6.35
<i>Picón con Membrillo</i> ^v	Creamy blue cheese from the mountains of the Picos de Europa	4.75
<i>Plato de Charcuteria</i> ^G	Cured meats, lomo, jamón, salchichón Ibérico & chorizo Ibérico, caper berries	7.75
<i>Selección de Quesos</i>	A selection of Spanish cheeses, Picón, Manchego, Cabra & Mahon with membrillo	11.95

Tapas de Pescado

<i>Gambas al Pil Pil</i>	Prawn tails cooked in a chilli, garlic & herb butter	5.50
<i>Salpicón Seafood Salad</i>	Marinated mixed seafood salad with peppers, red onion & chili	4.75
<i>Pulpo a la Gallega</i>	Sliced octopus, served with new potatoes, red onion, paprika & olive oil	7.75
<i>Boquerones</i>	Anchovy fillets cured in vinegar, with garlic, olive oil & parsley	4.25
<i>Banderillas</i>	Anchovy-wrapped olives	4.50
<i>Gambas y Chorizo</i> ^G	Prawns & chorizo cooked in a rich spiced tomato paprika sauce	5.50
<i>Paté de Caballa</i> ^G	Smoked mackerel paté with bread	4.25

Tapas de Verdura

<i>Escalivada</i> ^v	4.75
Char-grilled vegetables with a garlic & herb vinaigrette	
<i>Ibikha</i> ^v	4.25
Braised butternut squash, chickpeas & harissa	
<i>Pimientos Piquillo con Alcachofas</i> ^v	4.50
Warm salad of oak-roasted peppers, chargrilled baby artichoke & goat's cheese	
<i>Tortilla Española</i> ^v	4.25
Free range egg omelette with onion & potato	
<i>Cous Cous</i> ^{VIG/N}	3.75
With grilled vegetables, almonds, dried fruits & herbs	
<i>Gigantes</i> ^{VIG}	3.95
Giant butter beans, red onion & coriander in a rich tomato sauce	
<i>Patatas Bravas o Alioli</i> ^v	3.95
Lightly spiced diced roasted potatoes with spiced tomato sauce or garlic mayonnaise	
<i>Ensalada de Rocket</i> ^{VIG}	3.95
Rocket, Manchego & crispy onion salad	

Tapas de Carne

<i>Patatas con Chorizo</i> ^G	4.25
Potatoes slow roasted with chorizo, onion & parsley	
<i>Carrilleras a la sidra</i>	4.95
Duroc black pig cheeks, slow cooked in Mayador cider	
<i>Merquez</i> ^G	4.50
Moroccan recipe lamb, beef & harissa sausages with tzatziki	
<i>Carne Picada</i> ^N	4.75
Spicy minced lamb, houmous, pine nuts, chilli & herb oil	
<i>Costillas Ibéricas</i>	4.95
Iberian pork ribs, oven roasted with cracked pepper & sea salt	
<i>Cordero con Calabaza</i>	4.85
Slow cooked lamb in a herb & lemon sauce with butternut squash & peas	
<i>Albóndigas</i> ^G	4.85
Spiced beef & pork meatballs in a sherry, tomato & paprika sauce	
<i>Chistorra</i> ^G	4.25
Baked chorizo sausage from La Rioja rolled in a ring & skewered	
<i>Alitas de Pollo</i>	4.75
Free range chicken wings, cooked in a lemon, honey, garlic & chilli marinade	
<i>Chicken Tagine</i>	4.95
Free range chicken thigh, slow cooked in a blend of Moroccan spices with preserved lemon & green olives	

Postres

<i>Baklava</i> ^{NIG}	4.50
Filo pastry layered with honey & pistachio nuts, served with lebne	
<i>Crema Catalana</i>	5.50
Vanilla cream, infused with cinnamon, lemon & orange zest	
<i>Tarta de Santiago</i> ^G	5.50
Lemon & almond tart served with yogurt	
<i>Potito de Chocolate</i>	5.50
A rich chocolate pot	
<i>Membrillo Cheesecake</i> ^G	5.50
Made with mascarpone soft cheese, quince jelly, Licor 43 & a gingernut biscuit base	
<i>Pistachio Halva</i> ^N	4.20
Halva cake with pistachio nuts	
<i>Churros</i> ^G	5.50
Spanish doughnuts coated in sugar & cinnamon, served with a chocolate dipping sauce	
<i>Turkish Delight</i>	2.85

Café y Té

<i>Café con Leche</i> 50/50 strong black coffee & milk	2.95
<i>Café Solo</i> Short black coffee	2.50
<i>Café Cortado</i> Short black coffee with a dash of milk	2.75
<i>Café Americano</i> Long run black	2.50
<i>Sombra</i> Long milk coffee	2.95
<i>Café con Hielo</i> Iced coffee with milk & cream	3.25
<i>Kazbar Café Solo</i> Short black coffee infused with spices	2.75
<i>Moroccan Mint Tea</i>	
Chinese gunpowder tea infused with fresh mint	pot 4.50
<i>Hibiscus Infusion</i> Soothing, tangy, fruity tea	pot 4.50
<i>Earl Grey Tea</i>	2.75
<i>Hot Chocolate</i>	3.50

Soft Drinks

<i>Soft Drinks</i> Pepsi Cola & Diet Pepsi, lemonade, tonic water & ginger beer	2.50
<i>Fruit Juices</i> Apple, orange, grapefruit, pineapple, cranberry & tomato	2.50
<i>Limonada</i> Freshly squeezed lemon & lime, sugar & soda	2.95
<i>Tonic Water</i> 1724 tonic water	2.50

Spirits

All spirits are served in a 50ml measure, mixer included. 25ml measures available.
1724 tonic water – 1.80 supplement.

Brandy

Osborne 103	5.25
Carlos I	5.95
Conde de Osborne	5.95
Torres Gran Reserva	6.95
Gran Duque de Alba	8.20
Conde de Osborne-Dalí	9.60

Rum

Havana Club 3 year	6.50
Havana Club Especial	6.50
The Kraken-spiced rum	7.25
Pampero Aniversario	7.75
Zacapa Solera Gran Reserva	9.00

Scotch, Bourbon, Whiskey

Jack Daniel's	6.25
Makers Mark	6.75
Buffalo Trace	6.75
Jameson	6.75
Glenlivet	6.95
Highland Park 12 year	6.95
Johnny Walker Black Label	6.95
Woodford	7.00
Lagavulin 16 year	8.60

Vodka

Absolut	6.50
Zubrówka	7.25
Belvedere	8.50

Gin

Beefeater	6.50
Beefeater Pink	6.50
Bombay Sapphire	6.75
Plymouth	6.95
Hendrick's	6.95
Beefeater 24	6.60
Gin Mare	7.50
Gin Nordes	7.50
Libellis Premium Gin	7.50

Tequila

Olmecca Reposado	6.50
Herradura Reposado	8.50
Cazcabel Reposado	6.75
Illegal Mezcal Reposado	9.70

Aperitifs & Liqueurs

Anís del Mono	5.50
Amaretto	5.50
Campari	5.50
Kahlúa	5.50
Licor 43	5.50
Noilly Prat	5.50
Pimms No 1	5.50
Ponche De Osborne	5.50
Zoco – Pacharán	5.50
Aperol	5.50

Kazbar

AVAILABLE FOR
PRIVATE HIRE,
LOCATION SHOTS
& WEDDINGS

Opening Hours

5.00 – 12.00 Monday to Thursday

5.00 – 12.30 Friday

12.00 – 12.30 Saturday

12.00 – 11.00 Sunday

Tables can be reserved for parties of 8 & more.

Set menu available from 18.50.

Also available for private hire.

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

www.kazbar.co.uk • www.facebook.com/Kazbaroxford

VAT is included at the current rate • VAT No. 685475584

Allergies

N These menu items may contain nut traces

G These menu items may contain gluten

V Suitable for vegetarians

Ask to see menu allergen content chart.