

Kazbar

Drinks

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

Manzanilla 15% ABV 4.00

Very dry, almost salty crisp, an utterly compelling Jerez

Dry Amontillado 18.5% ABV 4.00

Light amber, full, soft & dry

*Pedro Ximénez Lopez
Hermanos Reserva de Familia* 17% ABV 4.50

Sweet & elegant wine, velvety & sticky with a long finish

Cocktails

JUG GLASS

Sangría 17.50 6.00

Red wine, Licor 43, Osbourne 103, orange juice, fruit, topped with lemonade

White Sangría 17.50 6.00

White Rioja, elderflower, apple juice, mango, green apple liqueur & lemonade

Fig & Vanilla Daiquiri 7.00

Havana Club Rum infused with figs & vanilla, lime juice & sugar syrup

Moroccan Iced Tea 6.75

Iced mint tea, Absolut Vodka, lemon juice, sugar, sprigs of mint

Golden Margarita 6.75

El Jimador, Licor 43 & lime, served in a salt rimmed coupette

Mojito 7.50

Havana Club Especial, muddled with sugar, lime & mint

Marrakesh Express 7.00

Cinnamon espresso shaken with Absolut Vodka & kahlúa

Bloody María 6.75

El Jimador, tomato juice, worcestershire & tabasco sauce, Manzanilla sherry, horseradish on request

Aperol Spritz Cava 6.50

Aperol topped with cava

Tinto de Verano 6.00

Red wine & Casera

Vino Blanco

175ML 250ML BOTTLE

125ml glass available. Vintages available on request.

Penedès, Amapola Blanco, Seco 11.5% ABV 4.65 6.20 17.50

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

Rioja López de Haro Blanco 12.5% ABV 4.95 6.60 18.95

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

*Sauvignon Blanc -
Isabella Da Silva, Chile* 13.5% ABV 5.50 7.00 20.00

Grassy - fresh style of Sauvignon

Penedès, Torres Viña Esmeralda 11.5% ABV 5.75 7.75 21.50

Delicious grapey, aromatic & floral, medium-dry

Chardonnay, Enrique Mendoza 13.5% ABV 22.50

Fresh zesty flavours, citrus notes with a round tropical elegance

Colegiata, Malvasía 12.5% ABV 23.50

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

Rioja Muga Blanco 13% ABV 26.50

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 30.00

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 4.65 6.20 17.50

Round with good structure & fruit intensity

Merlot, Santa Rosato 14% ABV 4.95 6.60 18.75

Soft rounded berry fruit with cedar & chocolate undertones

Rioja Añares Crianza 13% ABV 5.75 7.50 21.00

Rounded, ripe & strawberry scented, from an excellent bodega

Malbec, Casa Juanita 14% ABV 24.00

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

Rioja Crianza Cerro Añón 12.5% ABV 26.00

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 28.00

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

Rioja-Muga Tinto Reserva, 13.83% ABV 32.00

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

125ml glass available. Vintages available on request.

175ML 250ML BOTTLE

Rioja, Muga Rosado 13% ABV

5.75 7.50 22.50

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

5.50 25.00

Elegant, crisp & dry

Cava Rosado 12% ABV

5.50 25.00

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

Champagne & Fizz

BOTTLE

G. H. Mumm Cordon Rouge 12% ABV

48.95

Rich fruit aromas of peach & apricot, lengthen into notes of vanilla, dried fruits & honey

G. H. Mumm Rosé 12.5% ABV

48.95

Fresh fruit aromas of strawberry, redcurrant & grapefruit offset by caramel & vanilla accents

Cerveza y Sidra

Bavaria 33cl 0.0% ABV

3.00

Mahou Cinco Estrellas 33cl 5.5% ABV

3.75

Damm Lemon 33cl 3.2% ABV

3.75

Estrella Damm 33cl 4.6% ABV

3.75

Estrella Calicia 33cl 4.7% ABV

4.00

Daura Damm Gluten Free 33cl 5.4% ABV

3.75

Alhambra Reserva 33cl 6.4% ABV

4.55

Mahou litre 4.81% ABV

8.00

Sidra Mayador cider from Asturias 33cl 4.5% ABV

3.55

Please refrain from drinking from the bottle - the owner's mother doesn't like it!
Hope you understand – thank you x.

Live Music

GYPSY JAZZ – WEDNESDAY

FLAMENCO – THURSDAY

CLASSIC SPANISH GUITAR – THURSDAYS AND SUNDAYS

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	3.70
<i>Tapenade</i> ^v A rich blend of sundried tomatoes, herbs, olives & garlic	3.70
<i>Babaganoush</i> ^v Fresh aubergine dip	3.70
<i>Houmous</i> ^{NV} Finished with herb oil, sesame seeds & crushed chilli	3.70
<i>Pimientos Chilis Rellenos de Queso Feta</i> ^v Red chillies stuffed with feta cheese	3.75
<i>Mezze to share</i> [*] Any 4 dishes of above	13.75
<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	4.50
<i>Jamón Ibérico Reserva</i> [*] Sliced lean cured ham from Iberian free-roaming black hoof pigs	9.95
<i>Jamón Serrano</i> [*] Air-cured, salted Serrano ham	5.50
<i>Picón con Membrillo</i> ^v Creamy blue cheese from the mountains of the Picos de Europa	4.50
<i>Plato de Charcuteria</i> ^G Tapa of cured meats, lomo, jamón, salchichón Ibérico & chorizo Ibérico	5.95
<i>Selección de Quesos</i> [*] A selection of Spanish cheeses, Picón, Manchego, Cabra & Mahon with membrillo	9.95

Tapas de Pescado

<i>Gambas al Pil Pil</i> Prawn tails cooked in a chilli, garlic & herb butter	4.75
<i>Salpicón Seafood Salad</i> Marinated mixed seafood salad with peppers, red onion & chili	4.50
<i>Pulpo a la Gallega</i> [*] Sliced octopus, served with new potatoes, red onion, paprika & olive oil	6.50
<i>Boquerones</i> Anchovy fillets cured in vinegar, with garlic, olive oil & parsley	3.85
<i>Banderillas</i> Anchovy-wrapped olives	4.20
<i>Gambas y Chorizo</i> ^G Prawns & chorizo cooked in a rich spiced tomato paprika sauce	4.25
<i>Paté de Caballa</i> ^G Smoked mackerel paté with bread	3.80

Tapas de Verdura

<i>Escalivada</i> ^V	4.35
Char-grilled vegetables with a garlic & herb vinaigrette	
<i>Ibikha</i> ^V	3.75
Braised butternut squash, chickpeas and harissa	
<i>Pimientos Piquillo con Alcachofas</i> ^V	3.80
Warm salad of oak-roasted peppers, chargrilled baby artichoke and goat's cheese	
<i>Faláfel</i> ^{NGIV}	3.60
Spiced chickpea cakes with tzatziki & pickled chilli	
<i>Tortilla Española</i> ^V	3.75
Free range egg omelette with onion & potato	
<i>Cous Cous</i> ^{VGIN}	3.50
With grilled vegetables, almonds, dried fruits & herbs	
<i>Gigantes</i> ^{VIG}	3.60
Giant butter beans, red onion & coriander in a rich tomato sauce	
<i>Patatas Bravas o Alioli</i> ^V	3.75
Lightly spiced diced roasted potatoes with spiced tomato sauce or garlic mayonnaise	
<i>Ensalada de Rocket</i>	3.25
Rocket, Manchego & crispy onion salad	

Tapas de Carne

<i>Patatas con Chorizo</i> ^G	3.85
Potatoes slow roasted with chorizo, onion & parsley	
<i>Carrilleras a la sidra</i>	4.50
Duroc black pig cheeks, slow cooked in Mayador cider	
<i>Merguez</i> ^G	3.85
Moroccan recipe lamb, beef & harissa sausages with tzatziki	
<i>Carne Picada</i> ^N	3.95
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>	4.30
Slow cooked lamb in a herb & lemon sauce with butternut squash & peas	
<i>Albóndigas</i> ^G	4.30
Spiced beef & pork meatballs in a sherry, tomato & paprika sauce	
<i>Chistorra</i> ^G	3.95
Baked chorizo sausage from La Rioja rolled in a ring and skewered	
<i>Alitas de Pollo</i>	4.20
Free range chicken wings, cooked in a lemon, honey, garlic & chilli marinade	
<i>Kazbar Catalan Pollo</i> ^G	4.20
Diced free-range chicken slow cooked with chorizo, chick peas & tomato	

Postres

*NOT INCLUDED IN HALF PRICE TAPAS OFFER

<i>Baklava</i> ^{NIG} *	4.20
Filo pastry layered with honey & pistachio nuts, served with lebane	
<i>Crema Catalana</i> *	4.45
Vanilla cream, infused with cinnamon, lemon & orange zest	
<i>Tarta de Santiago</i> ^G *	4.45
Lemon & almond tart served with yogurt	
<i>Potito de Chocolate</i> *	4.45
A rich chocolate pot	
<i>Membrillo Cheesecake</i> ^G *	4.60
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 *	4.20
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	2.35
<i>Café Solo</i> Short black coffee	2.25
<i>Café Cortado</i> Short black coffee with a dash of milk	2.25
<i>Café Americano</i> Long run black	2.25
<i>Sombra</i> Long milk coffee	2.50
<i>Café con Hielo</i> Iced coffee with milk & cream	2.95
<i>Kazbar Café Solo</i> Short black coffee infused with spices	2.25
<i>Moroccan Mint Tea</i>	
Chinese gunpowder tea infused with fresh mint	pot 2.50
<i>Hibiscus Infusion</i> Soothing, tangy, fruity tea	pot 2.25
<i>Earl Grey Tea</i>	1.75
<i>Hot Chocolate</i>	2.50

Soft Drinks

<i>Soft Drinks</i> Pepsi Cola & Diet Pepsi, lemonade, tonic water & ginger beer	2.25
<i>Fruit Juices</i> Apple, orange, grapefruit, pineapple, cranberry & tomato	2.30
<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 – 1.60 supplement.

Brandy

Osborne 103	4.95
Carlos I	5.30
Conde de Osborne	5.30
Torres Gran Reserva	6.60
Gran Duque de Alba	7.90
Conde de Osborne-Dalí	9.20

Rum

Havana Club 3Year	4.95
Myers	5.10
Havana Club Especial	5.30
Pampero Aniversario	7.10
Atlantico Solero Reserva	7.50
Zacapa Solera Gran Reserva	9.00

Scotch, Bourbon, Whiskey

J & B Rare	4.95
Jack Daniel's	4.95
Makers Mark	5.30
Buffalo Trace	5.30
Jameson	5.50
Glenlivet	6.50
Highland Park 12 year	6.60
Johnny Walker Black Label	6.60
Lagavulin 16 year	8.60

Vodka

Absolut	4.95
Zubrówka	5.35

Gin

Beefeater	5.00
Bombay Sapphire	5.10
Tanqueray	5.35
Plymouth	5.50
Hendrick's	6.50
Beefeater 24	6.60
Gin Mare	7.20

Tequila

El Jimador	5.00
Sauza Hornitos	5.40
Herradura Reposado	7.60

Aperitifs & Liqueurs

Anís del Mono	5.00
Amaretto	5.00
Campari	5.00
Kahlúa	5.00
Licor 43	5.00
Noilly Prat	5.00
Pimms No 1	5.00
Ponche De Osborne	5.00
Zoco – Pacharán	5.00
Aperol	5.00

Kazbar

AVAILABLE FOR PRIVATE HIRE,
LOCATION SHOTS AND 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 and 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