Appetizers

Kazan Meze Special	For one \$11.95	For two \$23.95
Assortment of hummus, borek, dolma, sucuk, feta cheese, olives, cerk Dolma (Stuffed grape leaves)	ez tavuk and Kazan speciai nay	dari \$9.95
Grape leaves stuffed with minced rice, pine nuts, onions, and spices. C	Cooked in olive oil and served co	old
Cerkez Tavugu (Circassian chicken dip)		\$12.95
Special walnut dip topped with julienne chicken breast Hummus		\$9.95
Chickpeas dip with tahini, fresh lemon juice, garlic, a touch of olive oil,	and paprika	·
Babaganush Brailed aggregate surface with garlie fresh lamon luice a tough of alive a	il and paprika	\$10.95
Broiled eggplant purée with garlic, fresh lemon juice, a touch of olive oi Sigara Boregi	п, апи рарпка	\$9.95
Cigar shaped pastries filled with feta cheese and meat		·
Sucuk Kizartmasi Special Turkish lamb sausage sliced and charcoal grilled. Served with	nickles and tomatoes	\$13.95
Arnavut Cigeri (Albanian Liver)	pickies and tomatoes	\$17.95
Fresh calf's liver sautéed with onions, tomatoes, parsley and paprika		·
Tarama Salatasi (Caviar)	ah laman iyiga aliya cil, and nar	\$12.95
Imported Black Sea red caviar, whipped with bread crumbs, garlic, fres Cacik	in lemon juice, olive oli, and pap	я \$8.95
Plain yogurt with chopped cucumbers, fresh dill, mint, and garlic		·
Patlican Kizartmasi Fried eggplant, served with yogurt sauce		\$9.95
Haydari		\$9.95
Thick yogurt, garlic, and fresh mint. Spicy upon request		·
Feta Cheese, Olives, and Tomatoes		\$9.95
Grilled Halloumi Semi-hard, brined Turkish cheese		\$12.95
33		
Soups		
Soup of the Day		\$8.95
Chef's choice of authentic Turkish soup		,
Salads		
Coban Salatasi (Turkish Shepherd's Salad)		\$8.95
Diced tomatoes, cucumbers, green peppers, onions, parsley, black oliv	ves, olive oil and Turkish feta ch	
Caesar Salad Grilled Chicken Salad or Grilled Chicken Caesar S	Salad	\$8.95 \$17.95
Grilled Salmon Salad or Grilled Salmon Caesar Sa		\$22.95
		,
Side Orders		
Vegetable du Jour		\$7.95
Broccoli or Spinach Sautéed		\$7.95
Fresh Sautéed Mushrooms		\$7.95
Rice		\$5.95
French Fries		\$6.95

Lamb Entrées

Kazan Yogurtlu Special Chunks of lamb sautéed with fresh tomatoes and grilled chopped lamb served over chunks of pita bread and yogu Tas Kebab	\$21.95 rt sauce \$19.95
Chunks of tender lamb, baked in light tomato sauce, served with mixed vegetables and rice pilaf	•
Adana Acili (Spicy) Long skewer of grilled chopped lamb, seasoned with Kazan special blend of spices, served with garnish and rice p	
Beykoz Kuzu Chunks of baked lamb cooked with light tomato sauce served over sautéed spinach and rice pilaf	\$19.95
Shish Kofte Chopped lamb zestfully spiced and charcoal grilled. Served with rice pilaf and vegetables	\$18.95
Musakka a la Turk Layers of eggplant baked with chopped lamb, Bechamel and tomato sauces, and topped with shredded mozzarella	\$18.95 a cheese.
Served with a side of rice pilaf Lamb Shank Kapama	\$25.95
Tender lamb shank baked with light tomato sauce and served with eggplant and rice pilaf Lamb Shish Kebab (*)	\$27.95
Tender cuts of marinated leg of lamb, skewered with fresh tomatoes, green peppers, and onions. Served with rice pilaf and vegetable du jour	V =1.100
Begendili Kuzu Chunks of tender lamb baked in tomato sauce and served over smoked eggplant purée and rice pilaf	\$21.95
Charles of terrae ramb baked in tornato sauce and served over smoked eggplant puree and noe pliar	
Döner Kebab Our House Specialty! Served Wednesdays and Fridays for Lunch. Thinly sliced lamb and veal cooked on a vertica and served over sautéed pita bread and yogurt sauce or with rice pilaf. Topped with a garlic tomato sauce	
Chicken Entrées	
	\$19.95
Chicken Shish Charcoal grilled tender chunks of marinated chicken breast skewered with fresh tomatoes, green peppers, and oni	ons.
	\$19.95
Charcoal grilled tender chunks of marinated chicken breast skewered with fresh tomatoes, green peppers, and oni Served over rice pilaf Bolu Pilic Yogurtlu Chunks of tender chicken sautéed with fresh tomatoes and served over chunks of pita bread and yogurt sauce Anatolian Chicken	\$19.95 \$19.95
Charcoal grilled tender chunks of marinated chicken breast skewered with fresh tomatoes, green peppers, and oni Served over rice pilaf Bolu Pilic Yogurtlu Chunks of tender chicken sautéed with fresh tomatoes and served over chunks of pita bread and yogurt sauce Anatolian Chicken Chunks of tender chicken breast, sautéed with a special tomato garlic sauce and mixed vegetables, served over passible and the served over	\$19.95 \$19.95 asta. \$19.95
Charcoal grilled tender chunks of marinated chicken breast skewered with fresh tomatoes, green peppers, and oni Served over rice pilaf Bolu Pilic Yogurtlu Chunks of tender chicken sautéed with fresh tomatoes and served over chunks of pita bread and yogurt sauce Anatolian Chicken Chunks of tender chicken breast, sautéed with a special tomato garlic sauce and mixed vegetables, served over pase Sultan Tavuk Boneless, skinless chicken (one white, one dark) marinated in oregano sauce, charcoal grilled and served with rice vegetable du jour	\$19.95 \$19.95 asta. \$19.95 e pilaf and
Charcoal grilled tender chunks of marinated chicken breast skewered with fresh tomatoes, green peppers, and one Served over rice pilaf Bolu Pilic Yogurtlu Chunks of tender chicken sautéed with fresh tomatoes and served over chunks of pita bread and yogurt sauce Anatolian Chicken Chunks of tender chicken breast, sautéed with a special tomato garlic sauce and mixed vegetables, served over passellan Tavuk Boneless, skinless chicken (one white, one dark) marinated in oregano sauce, charcoal grilled and served with rice vegetable du jour Country Style Chicken Sautéed chunks of chicken breast bedded over sautéed spinach and yogurt sauce. Served with rice pilaf	\$19.95 \$19.95 asta. \$19.95 e pilaf and \$19.95
Charcoal grilled tender chunks of marinated chicken breast skewered with fresh tomatoes, green peppers, and one Served over rice pilaf Bolu Pilic Yogurtlu Chunks of tender chicken sautéed with fresh tomatoes and served over chunks of pita bread and yogurt sauce Anatolian Chicken Chunks of tender chicken breast, sautéed with a special tomato garlic sauce and mixed vegetables, served over passed tomato garlic sauce and mixed vegetables, served over passed tomato garlic sauce and mixed vegetables, served over passed tomato garlic sauce and mixed vegetables, served over passed tomato garlic sauce and mixed vegetables, served over passed tomato garlic sauce and mixed vegetables, served over passed tomatogardous pas	\$19.95 \$19.95 asta. \$19.95 e pilaf and

Seafood Entrées

Fresh Fish of the Day	Market Price
Grilled Salmon Fillet (*)	\$25.95
Fresh fillet of Atlantic salmon, grilled to perfection. Served with rice pilaf and vegetab	ole du jour
Crab Cake Special	\$27.95
Lump crab cakes served with rice pilaf, vegetable du jour, and tartar sauce	
Mediterranean Style Shrimp Shish	\$27.95
Charcoal grilled jumbo shrimps skewered with tomatoes, onions and green peppers vegetable du jour	and served over rice pilaf with

Vegetarian Entrées

\$17.95

Grilled Vegetarian Plate

Charcoal grilled skewer of fresh vegetables served over rice pilaf	φ17.30
Vegetable Musakka	\$17.95
Layers of eggplant baked with mixed vegetables, Bechamel and tomato sauce, topped with melted mozzarella che	•
Served with a side of rice pilaf	
Omelets and Sandwiches	
Shepherd's Sandwich	\$17.95
Thinly sliced roast leg of lamb sautéed with onions and tomatoes, served in a pita bread with a side of French fries	•
Grilled Chicken Sandwich	\$15.95
Skinless, charcoal grilled fresh chicken breast, served in pita bread with garnish and French fries	\$45.05
Turkish Omelet Made with fresh sautéed tomatoes, green peppers, onions, and feta cheese. Served with French fries	\$15.95
Kazan Burger Special	\$17.95
Freshly ground Pattie of lamb grilled to your perfection and served in a pita bread with a side of greens and French	•
Desserts	
Mixed Dessert Tray for 2	\$19.95
Please ask your server for today's selection	•
Orange Baklava a la Kazan	\$9.95
A Kazan invention! Very light	¢0.0 5
Pistachio Baklava	\$9.95
Turkish Rice Pudding "Kazandibi" Literally means "bottom of the pot." Served with a dash of cinnamon on top.	\$9.95
Crème Caramel (Custard)	\$9.95
Ice Cream or Sherbet	\$9.95
Chocolate Mousse Cake	\$10.95
	*
Beverages	
Soft Drinks – Coffee – Hot Tea	\$3.95
Turkish Coffee	\$3.95
Ayran	\$4.95
Turkish yogurt drink specialty	**
Sour Cherry or Apricot Juice	\$3.95
Turkish Mineral Water	\$3.95
Bottle of Spring Water or Sparkling Water	\$8.95

(*) These items will be cooked to your perfection. These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, eggs, shellfish, or seafood may increase your risk of foodborne illness. (This notice is required by the Health Department)

All of the above entries are served with a house salad and hot pita bread.

Substitutions will be charged extra. Additional pita bread will be charged extra.

Any entry can be made spicy upon request.

An 18% gratuity will be added for parties of 6 or more.

Separate checks are not available.

Our entire menu is available for Take Out.