

DINNER MENU

Appetizers

	For one \$9.95	For two \$19.95
Kazan Meze Special Assortment of hummus, borek, dolma, sucuk, feta cheese, olives, cerkez tavuk and haydari		
Imam Bayildi (The most famous Turkish eggplant appetizer) Small eggplant, stuffed with onions, tomatoes, sliced green peppers, cooked with olive oil, and served cold		\$14.95
Dolma (Stuffed grape leaves) Grape leaves stuffed with minced rice, pine nuts, onions, and spices. Cooked in olive oil and served cold		\$8.95
Cerkez Tavugu (Circassian chicken dip) Special walnut dip topped with julienne chicken breast		\$9.95
Hummus Chickpeas dip with tahini, fresh lemon juice, garlic, a touch of olive oil, and paprika		\$8.95
Babaganush Broiled eggplant purée with garlic, fresh lemon juice, a touch of olive oil, and paprika		\$9.95
Sigara Boregi Cigar shaped pastries filled with feta cheese and meat		\$8.95
Sucuk Kizartmasi (Lamb Sausage) Special Turkish lamb sausage sliced and charcoal grilled. Served with pickles and tomatoes		\$11.95
Arnavut Cigeri (Albanian Liver) Fresh calf's liver sautéed with onions, tomatoes, parsley and paprika		\$15.95
Tarama Salatasi (Caviar) Imported Black Sea red caviar, whipped with bread crumbs, garlic, fresh lemon juice, olive oil, and paprika		\$10.95
Cacik Plain yogurt with chopped cucumbers, fresh dill, mint, and garlic		\$7.95
Patlican Kizartmasi Fried eggplant, served with yogurt sauce		\$7.95
Haydari Thick yogurt, garlic, and fresh mint. Spicy upon request		\$7.95
Feta Cheese, Olives, and Tomatoes		\$7.95
Grilled Halloumi Semi-hard, brined Turkish cheese		\$11.95

Soups

Soup of the Day Chef's choice of authentic Turkish soup	\$6.95
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Salads

Coban Salatasi (Turkish Shepherd's Salad) Diced tomatoes, cucumbers, green peppers, onions, parsley, black olives, olive oil and Turkish feta cheese	\$7.95
Caesar Salad	\$7.95
Grilled Chicken Salad or Grilled Chicken Caesar Salad	\$14.95
Grilled Salmon Salad or Grilled Salmon Caesar Salad	\$18.95

Side Orders

Vegetable du Jour	\$5.95
Broccoli or Spinach Sautéed	\$5.95
Fresh Sautéed Mushrooms	\$6.95
Rice	\$4.95
French Fries	\$5.95

Lamb Entrées

Kazan Yogurtlu Special	\$24.95
Chunks of lamb sautéed with fresh tomatoes and grilled chopped lamb served over chunks of pita bread and yogurt sauce	
Tas Kebab	\$23.95
Chunks of tender lamb, baked in light tomato sauce, served with mixed vegetables and rice pilaf	
Lamb Shank Kapama	\$26.95
Tender lamb shank baked with light tomato sauce and served with eggplant and rice pilaf	
Adana Acili (Spicy)	\$24.95
Long skewer of grilled chopped lamb, seasoned with Kazan's special blend of spices, served with garnish and rice pilaf	
Beykoz Kuzu	\$24.95
Chunks of baked lamb cooked with light tomato sauce served over sautéed spinach and rice pilaf	
Shish Kofte	\$22.95
Chopped lamb zestfully spiced and charcoal grilled. Served with rice pilaf and vegetables	
Lamb Chops Karaman (*)	\$35.95
Mediterranean cut tender lamb chops grilled to your perfection. Served with vegetable du jour and rice pilaf	
Musakka a la Turk	\$21.95
Layers of eggplant baked with chopped lamb, Bechamel and tomato sauces, and topped with shredded mozzarella cheese. Served with a side of rice pilaf	
Lamb Shish Kebab (*)	\$27.95
Charcoal grilled tender cuts of marinated leg of lamb, skewered with fresh tomatoes, green peppers, and onions. Served over rice pilaf with vegetable du jour	
Begendili Kuzu	\$25.95
Chunks of tender lamb baked in tomato sauce and served over smoked eggplant purée and rice pilaf	

Beef Entrées

Kazan Beef Yogurtlu	\$31.95
Tender chunks of fillet mignon sautéed in fresh tomatoes and served over chunks of pita bread and yogurt sauce	
Fillet Mignon Shish (*)	\$33.95
Charcoal grilled tender chunks of fillet mignon skewered with fresh tomatoes, green peppers, and onions. Served over rice pilaf with vegetable du jour	
Fillet Mignon with Béarnaise Sauce (*)	\$34.95
USDA Choice center cut fillet mignon grilled to your perfection. Served with rice pilaf, vegetable du jour and béarnaise sauce on the side	
Chef's Liver Special (*)	\$31.95
Tender calves liver grilled to your perfection, topped with fresh onions and chef's special sauce, served with rice pilaf	
New York Strip Steak (*)	\$34.95
USDA Choice center cut steak grilled to your perfection. Served with rice pilaf and vegetable du jour	

Chicken Entrées

Chicken Shish	\$20.95
Charcoal grilled tender chunks of marinated chicken breast skewered with fresh tomatoes, green peppers, and onions. Served over rice pilaf	
Bolu Pilic Yogurtlu	\$22.95
Chunks of tender chicken sautéed with fresh tomatoes and served over chunks of pita bread and yogurt sauce	
Sultan Tavuk	\$21.95
Boneless, skinless chicken (one white, one dark) marinated in oregano sauce, charcoal grilled and served with rice pilaf and vegetable du jour	
Country Style Chicken	\$22.95
Sautéed chunks of chicken breast bedded over sautéed spinach and yogurt sauce. Served with rice pilaf	
Mantarli Tavuk	\$23.95
Sliced chicken breast sautéed and topped with mushroom cream sauce. Served with rice pilaf	

Duck Entrée

Roast Duck Special	\$31.95
Roasted half duck. Served with rice pilaf and vegetable du jour.	

Seafood Entrées

	Market Price
Fresh Fish of the Day	
Grilled Salmon Fillet (*)	\$26.95
Fresh fillet of Atlantic salmon, grilled to perfection. Served with rice pilaf and vegetable du jour	
Crab Cake Special	\$26.95
Lump crab cakes served with rice pilaf, vegetable du jour, and tartar sauce	
Mediterranean Style Shrimp Shish	\$28.95
Charcoal grilled jumbo shrimps skewered with tomatoes, onions and green peppers and served over rice pilaf with vegetable du jour	

Vegetarian Entrées

Grilled Vegetarian Plate	\$17.95
Charcoal grilled skewer of fresh vegetables served over rice pilaf	
Vegetable Musakka	\$18.95
Layers of eggplant baked with mixed vegetables, Bechamel and tomato sauce, topped with melted mozzarella cheese. Served with a side of rice pilaf	

Desserts

Mixed Dessert Tray for 2	\$14.95
Please ask your server for today's selection	
Dessert of the Day	
Orange Baklava a la Kazan	\$6.95
A Kazan invention! Very light	
Turkish Rice Pudding "Kazandibi"	\$6.95
Literally means "bottom of the pot." Served with a dash of cinnamon on top	
Crème Caramel (Custard)	\$6.95
Ice Cream or Sherbet	\$6.95
Chocolate Mousse Cake	\$9.95

Beverages

Turkish Coffee	\$3.95
Coffee or Hot Tea	\$3.50
Soft Drinks	\$3.50
Ayran	\$3.95
Turkish yogurt drink specialty	
Sour Cherry or Apricot Juice	\$3.50
Large bottle of Spring Water or Sparkling Water	\$7.95

(*) 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.

Any entry can be made spicy upon request.

Separate checks are not available.

Our entire menu is available for Take Out

