



kazoomies

www.nimrodkazoom.com

## Welcome To Kazoomies!

At Kazoomies we serve food inspired by North Africa, Spain, mothers, grandmothers, imagination and innovation.

### **Allergies?**

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While we take every precaution when preparing dishes for those with allergies, please understand that we cannot guarantee that menu items do not contain or come into contact with allergens.

Our kitchen contains: tree nuts, seeds, dairy, eggs and gluten.

Please speak with a staff member before placing your order if you have any allergies or concerns.

Apologies to those who have tree nut allergies, as these nuts and seeds feature heavily on our menu and in our kitchen (with the exception of peanuts – which may be present in our desserts).

We do have gluten-free and dairy-free options available.

### **BYO**

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Feel free to bring a bottle of wine or some beers to enjoy with your meal. Corkage is \$2 per person.

### **Giving Back**

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At the end of the weekend unsold goods get donated to charities through Oz Harvest, who then distribute the food to people in need, ensuring that nutritious and delicious meals can be served to those who need it most in our community.

### **Deli**

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Our home made dips, dukkah and other condiments are available to take home from our deli.

### **WIFI**

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Network name: speak to each other | Password: foronce1

**We enjoy what we do.  
We love what we do.  
Feel good food.**

– Nimrod Kazoom



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## Breakfast

Breakfasts are served all day and most come with our hand made pita bread. Gluten-free options are available, just ask our staff.

### Linda's Moorish Breakfast for Two **\$52.5**

4 eggs your way, carrot & lentil salad, spicy pumpkin pastilla, selection of all our dips, marinated eggplants, falafels and pita. **(V, GF-OPT)**

### Fal-waffle **\$25.5**

Poached eggs on a falafel-based waffle, with goats feta, wilted spinach, roast tomato, dukkah, baba ghanoush and pickled cucumber. **(V, GF)**

### Zaldeesh's Lamb Red Shakshuka\* **\$26**

Poached eggs in a slow cooked tomato sauce (red shakshuka) with cinnamon'd kadaif lamb with pita.

\* TOP 26 BREAKFASTS IN AUSTRALIA  
(GOURMET TRAVELER)

\* BEST BREAKFAST IN PERTH (URBAN LIST)

\* BEST BREAKFAST IN PERTH (THE WEST AUSTRALIAN)

### Palestinian Shakshuka **\$26**

Poached eggs in a slow cooked caramelised onion and spiced lamb base, with marinated eggplant, zaatar labneh and pickled eggplant with pita. **(GF-OPT)**

### Green Me Up Scotti (Green Shakshuka) **\$24**

Poached eggs in turmeric and garlic herb buttered spinach with marinated eggplant and cows feta with pita. **(V, GF-OPT)**

### Pastilla Pumpkin **\$24.5**

Poached eggs, lentil salad, spicy pumpkin pastilla, wilted spinach, pickled beetroot and sherry hollandaise. **(V)**

### Eydor's Aussraeli Breakfast **\$24.5**

Two Poached eggs on a red bean shakshuka with falafels, spinach and Jerusalem hummus with pita. **(V, GF-OPT)**

### Plain Shakshukas **\$20**

Choice of red, green or bean with two poached eggs and pita.

**(V, GF-OPT)**

+ Chorizo **\$23.5**

### Wharfies Breakfast **\$25**

Poached eggs with a lamb patty, bacon, wilted spinach, grilled onion and sherry hollandaise.

### Spanish Omelet **\$20**

Sautéed Cajun vegetables with jalapeño and cheese on top of pita. **(V, GF-OPT)**

+ Chorizo **\$23.5**

### Eggs on Pita Bread **(V, GF-OPT)** **\$13.5**

### Lord of the Rings **\$9**

2 doughnut rings with chocolate sauce. **(V)**

### Chocolate French Toast **(V)** **\$13.5**

### Abhi's Bread Organic Fruit Toast **\$10**

Served with homemade jam. **(V)**

### Croissant **\$7.5**

Served with homemade jam. **(V)**

### Ham & Cheese Toasted Pita or Croissant **\$9.5**

## Sides

### Bacon or Chorizo **\$4.5**

### Choice of Dip **\$3.5**

Jerusalem Hummus, Pumpkin Hummus, Red Hummus, Smoky Eggplant Baba Ghanoush, Beetroot-fennel, Green Tahini, Red Tahini or Turmeric Tahini. **(V, GF)**

### Pita Bread **(V)** **\$4**

#### DIETARY KEY

<b>GF</b>	Gluten-free
<b>GF-OPT</b>	Gluten-free option
<b>V</b>	Vegetarian
<b>VGN</b>	Vegan
<b>VGN-OPT</b>	Vegan option

*Gluten-free bread is an extra \$1.50*

#### OPENING HOURS

Friday–Sunday 8:30am–2:30pm

10% Surcharge on Public Holidays

All Prices Include GST

#### WEDDINGS, FUNCTIONS & CATERING

Bookings & Enquires 0401 838 751



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# Kazoom Family Recipes: Latin & North African Tapas

Recommended to share, every combination works.

## Dips & Breads

**Trio of Jerusalem Hummus** XS\$7 S\$11 L\$15  
Traditional, Pumpkin and Red. (VGN, GF)

**Trio of Labna** S\$11 L\$15  
Smoky Eggplant Baba Ghanoush, Spicy Pumpkin & Beetroot-fennel. (V, GF)

**Trio Tahini** S\$11 L\$15  
Herby Green, Turmeric Yellow and Capsicum Red. (VGN, GF)

**Pita Bread (GF OPT)** S\$4 L\$7 Family\$10

## Salads

**Warm Lentil & Pickled Carrot** S\$8 L\$13.5  
Puy lentils, pickled carrot, preserved oranges and garden veg. (VGN, GF)

**Mr Bean Gone Jewish** S\$8 L\$13  
Red kidney beans, pickled cucumber, celery and mayonnaise. (V, GF)

**Warm & Spicy Roast Veggies** \$16  
Nimrod's take on roast veggie salad with beetroot, zucchini, capsicum, sweet potato and spanish onion. (VGN, GF)

**Marinated Eggplants** S\$10 L\$17  
Eggplant, garden vegetables, cows feta and olives. (V, VGN-OPT, GF)

**Super Yum Warm Couscous Salad** S\$10 L\$13  
Pearl couscous, dill, nuts and dried fruit. (V)

## Plank

Baked on a plank of cedar wood giving the food a woody taste.

**Mumma Kazoom's Dolmades** \$17  
Handmade dolmades served with greek yoghurt. (V, GF, VGN-OPT)

**Pumpkin Pastilla** \$12.5  
Spicy pumpkin wrapped in filo pastry and dukkah. (V)

## Spikes

**Falafel Amazeballs** \$18  
8 falafels, romesco yoghurt and green yoghurt with pita. (V, GF-OPT, VGN-OPT)

**Mumma Kazoom's Lamb & Beef Amazeballs** \$20  
8 lamb and beef balls, romesco yoghurt & green yoghurt with pita.

**Spike of Waffle Fries** \$9  
Cajun waffle fries served with tomato sauce and aioli. (V)

## Pans

**Moorish Wings** \$20.5  
French'd chicken wings in Moorish sauce and marinated cows feta with pita. (GF-OPT)

**Green Sea Shakshuka** \$26  
Barramundi in turmeric and garlic herb buttered spinach with marinated eggplant and cows feta with pita. (GF-OPT)

**Red Sea Shakshuka** \$26  
Barramundi in slow cooked tomato sauce with a touch of olives, jalepenos and cows feta with pita. (GF-OPT)

**Great Balls of Fire** \$24  
Mumma Kazoom's meatballs in a creamy shakshuka sauce with peri sauce and labna with pita bread.

**Red Necks** \$24  
Slow cooked lamb neck, on the bone, with beetroot and tomato sauce, goats feta and fresh herbs. (GF)

**Blue Drew's Moroccan Lamb Shanks** \$24  
Served on a bed of pearl couscous.

**Everything Kazoomies Tasting Platter** \$52  
A Celebration of all our dips, salads, falafel & meatballs with pita. (V-OPT, GF-OPT)

## Port Food

**Parmi Me!\*** \$24.5  
A giant free-range chicken thigh schnitzel with a parmesan & rosemary crust, red shakshuka sauce, blow torched cheese and Cajun waffle fries. Comes sliced for easy sharing.  
\*BEST PARM IN PERTH (WA TODAY)

**Beef Bonanza Quesadilla** \$24.5  
Slow cooked beef, red salsa, grilled onion, cheese, romesco yogurt, green yogurt and Cajun waffle fries.

**The Spaniard Quesadilla** \$23.5  
Spanish chorizo, spinach, cheese, red salsa, roast capsicum, romesco yogurt, green yogurt and Cajun waffle fries.

**The Smoky Green Quesadilla** \$22.5  
Red beans, smoked paprika, duo cheeses, corn, rosemary, romesco yogurt, green yogurt and Cajun waffle fries. (V)

**Cajun Waffle Fries** \$15  
A basket of Cajun waffle fries with sauces. (V)

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## Drinks

### Juices

**Pure Orange Juice** \$8

**Gingerosity** \$8.5  
Carrot, apple and ginger.

**Maximus** \$8.5  
Orange, apple, carrot, celery and ginger.

**Heart-beet** \$8.5  
Apple, carrot, celery, beetroot and ginger.

**Sunrise** \$8.5  
Orange, watermelon and ginger.

**Sunset** \$8.5  
Orange, carrot, lemon and beetroot.

**Cool as a Cucumber** \$8.5  
Apple, cucumber, celery and lemon.

### Smoothies

**Bah-na-nah!** \$9  
Banana, yoghurt, cinnamon, honey and milk.  
+ cacao 50¢

**Fine-apple** \$9  
Pineapple, banana, yoghurt and fresh orange juice.

**Cocolocomotion** \$9  
Chocolate, banana, coconut milk.

**One in a Mel-on!** \$9  
Watermelon, orange and mint.

**Arabian Nights** \$9.5  
Banana, tahini, date syrup, cinnamon and milk.

### Iced Drinks

**Iced Coffee** \$6.5  
2 espresso shots poured over iced milk.

**Iced Coconut Coffee** \$7.5  
2 espresso shots poured over iced coconut milk.

**Kazoomies Lemonade** \$6.5  
Nimrod's take on lemonade.  
Homemade spiced lemon syrup with mint and sparkling water.

### Tea Lattes

Tea brewed in your choice of milk.

**Organic Chai Latte** \$6  
Loose leaf chai tea with honey.

**Dirty Turkish Chai** \$6  
Loose leaf chai with honey and Turkish coffee

**London Fog** \$6  
Earl grey tea with lavender.

**Turmeric Latte** \$4.8  
Turmeric, cinnamon, ginger and black pepper steamed in coconut milk.

**Yerba Matè Lattè** \$6  
The famous Latin American coffee substitute.

### Hot Drinks

**Flat White** \$4.2

**Latte** \$4.2

**Cappuccino** \$4.2

**Long Mac** \$4.4

**Short Mac** \$3.6

**Mocha** \$4.5

**Hot Chocolate** \$4.2

**Long Black** \$4

**Espresso** \$3

**Double Espresso** \$3.6

**Baby Cino** \$1

Mug +\$1

Almond, Coconut, Soy +50¢ | +80¢

Take Away +30¢ | +80¢

**Turkish Coffee** \$4  
Coffee with cardamom.

**Chocolate Submarine** \$7  
Argentinian style DIY hot chocolate.

**Mexican Hot Chocolate** \$4.8  
Spiced with cinnamon and chilli.

**Pot of Fair-trade, Organic Tea** \$4 | \$6  
English Breakfast, Earl Grey, Chai, Darjeeling Green or Peppermint.

**Moroccan Tea** \$4  
Fresh mint, lemon and honey.

## Dessert

Please pop inside to see what's available in our dessert cabinet.

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# Kazoomie-pedia

A glossary and answers to your frequently asked questions.

## **Shakshuka (shak-shoo-kah)**

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The ultimate breakfast, lunch and dinner in the Middle-East and North Africa. It is a dish of eggs poached in a 6 hour slow cooked sauce made from tomatoes, capsicum, garlic and cumin. You can add meat, seafood, vegetables, cheese and fresh herbs to it, everything works! There are 9 million Israelis, and 9 million recipes for the best Shakshuka in Israel - I use my mothers and you can find it in the deli to take home.

## **Green shakshuka**

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A Kazoomies creation. Spinach is cooked in our turmeric & garlic herb butter, eggs are poached on top with feta, and it is finished with a generous handful of parsley.

## **Bean shakshuka**

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Another Kazoomies creation. A Latin style shakshuka sauce made with red kidney beans and Australian bush spice, hence the dish's name 'Ausraeli'. You can find it in our deli to take home.

## **Quesadilla (kes-a-dee-yah)**

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Traditionally a Mexican dish, however we make ours with a Spanish recipe. Two tortillas are filled with sauce and cheese (queso), then grilled until crispy and golden.

## **Jerusalem hummus**

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This hummus is chunky, not smooth.

## **Pastilla (pas-ti-yah)**

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A traditional Moroccan dish where the home cooks gives family leftovers a new life by adding spices, wrapping it all up in filo pastry and baking until golden.

## **Eydor | Blue Drew | Linda | Zaldeesh**

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These people's names feature on the menu as a reward for contributing \$200 to the restaurant's start up crowd funding. We thank them dearly.

## **Kazoom**

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Chef Nimrod's surname, coming from the Arabic word kazamah. A kazamah is a nose ring which women wore in ancient times in show that they were married.

## **Astah-lasagna**

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Chef Nimrod's unique way of saying 'see you later!'.

## **Catering?**

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Yes! We specialise in North African eco-friendly buffets, please get in touch if you are looking for an unique caterer for your function.



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# TAKE-AWAY KAZOOMIE CREATIONS

...Because home is where is the fridge is!

<b>Dips</b>	<b>100ml</b>	<b>250ml</b>	<b>500ml</b>
Smoky Eggplant Baba Ghanoush	\$3.50	\$6	-
Pickled Beetroot Labna	\$3.50	\$6	-
Jerusalem Hummus	\$3.50	\$6	-
<b>Chunky</b>			
Spicy Pumpkin	-	\$7.5	-
Marinated Eggplants	-	\$7.5	-
Lentil & Carrot Salad	-	\$7.5	-
<b>Dukkah</b>			
Yellow Dukkah	\$6.5	\$12.5	-
<b>Sauces</b>			
Red Shakshuka	-	-	\$12
Bean Shakshuka	-	-	\$12