

BARBOUNIA

A MEDITERRANEAN AFFAIR

APPETIZERS

MEZZE

SELECTION OF FIVE

38

FIRE-ROASTED

EGGPLANT

green tahini, marinated
Japanese eggplant & zchug

13

SMOKED TROUT

labneh, dill, scallions, olive
oil & trout roe

15

HUMMUS

tahini, cilantro & baby green
chickpea stew

16

SPICY FETA

charred jalapeno, olive oil,
and crushed tomatoes

13

LABNEH

marinated Israeli cucumbers,
garlic, dill, zaatar & sumac

13

TABOON FLATBREAD

rosemary, sage & Atlantic sea salt

5

SALADS

ISRAELI CHOPPED SALAD

Lucky tomatoes, Persian
cucumbers, scallions, mint,
sumac, tahini, kalamata olives
& crispy pita

23

FARMERS' MARKET GREEK

Little gem lettuce, Campari
tomatoes, mini cucumbers,
radishes, onions, feta, kalamata
olives & zaatar tuile

23

WILD MUSHROOMS FLAT BREAD

Taleggio, fresh mozzarella, basil &
black truffle-labaneh sauce

25

CEVICHE OF THE DAY

Farmers' market daily preparation
(MP)

TUNA CRUDO

Crushed tomatoes, jalapeño, shaved
shallots, Maldon sea salt & extra
virgin olive oil

26

CRISPY MOROCCAN SPINACH

"CIGAR"

Shaved cucumber salad, mint, pepitas,
labaneh & red chillis chutney

22

CRISPY BABY ARTICHOKE

parsley, turmeric aioli & sumac

23

GRILLED PORTUGUESE OCTOPUS

fingerling potatoes, kalamata olives,
red onions, fresh oregano & labneh

28

HEIRLOOM CAULIFLOWER

Urfa pepper glaze, parsley, pine nuts,
green tahini & crushed tomatoes

22

FLASH FRIED CALAMARI

celery remulade, toasted
pepitas & spicy labneh

23

MAINS

GRILLED ATLANTIC SALMON

Baby brussels sprouts, local radishes,
wild mushrooms, butternuts squash
puree & black truffle Vinaigrette

39

CRESCENT FARMS DUCK

"SHAWARMA"

forbidden black rice, amba, wild
mushrooms, tahini, pine nuts & sumac

43

TABOON ROASTED BRANZINO

Broccolini, blistered baby tomatoes,
fingerling potatoes, preserved lemon &
Salsa Verde

42

LAMB KOFTA KEBAB

"TERRACOTTA"

tomato confit, charred red onions,
tahini, pine nuts & flatbread dome

41

TABOON ROASTED LEBANESE

CHICKEN

Braised freekeh, baby brussels sprouts,
toasted almonds, green tahini & sumac

36

SLOW-COOKED SHORT RIB

TAGINE

green chana, swiss chard, harissa,
cilantro, preserved lemon & homemade
couscous

41

GRILLED NEW YORK STRIP

Pearl onions, wild mushrooms, roasted
fingerling potatoes & salsa verde

45

FARMERS MARKET VEGETABLES

TERRACOTTA

seasonal vegetables, wild mushrooms,
pine nuts, tahini & homemade couscous

35

SEASONAL VEGETABLES

SAUTÉED WILD MUSHROOMS

Sage, garlic & parsley 15

ROASTED BROCCOLINI

Garlic oil, crushed chilies & lemon 14

ROASTED FINGERLING POTATOES

Rosemary, garlic confit & sea salt 13

HOMEMADE COUSCOUS

Steamed semolina & olive oil 12

PAN ROASTED BABY BRUSSELS

SPROUTS

Sage, parsley & sea salt 15

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
PLEASE ALERT YOUR SERVER IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS

Executive chef: Amitzur Mor

250 PARK AVENUE SOUTH, NEW YORK CITY / BARBOUNIA.COM

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CHAMPAGNE & SPARKLING

Cava, Brut Rosé, Poema, Spain N.V.	13.
Prosecco, Brut, Caposaldo, Veneto, Italy N.V.	15.
Taittinger, Brut, "La Française," Reims, Champagne, France N.V.	26.
Billecart-Salmon, Brut Rosé, Ay, Champagne, France N.V.	35.

ROSE

Côtes de Provence Cru Classé, Chateau de la Clapiere, Provence, France 2022	18.
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WHITE

Gavi di Gavi, "Rovereto", Michele Chiarlo, Piedmont, Italy 2022	15.
Albariño, "Granbazán Etiqueta Verde", Agro de Bazan, Rías Baixas, Spain 2022	16.
Sauvignon Blanc, "Te Muna Road," Craggy Range, Martinborough, New Zealand 2022	19.
Chardonnay, Carpe Diem, Anderson Valley, California 2020	20.
Sancerre, Château de Sancerre, Loire Valley, France 2022	22.
Pouilly-Fumé, "Les Charmes, Domaine Guy Baudin, Loire Valley, France 2022	26.
Chablis, "Saint Martin" Domaine Laroche, Burgundy, France 2021	36.

RED

Malbec, Alta Vista, Mendoza, Argentina 2022	15.
Côtes du Rhône, Domaine de Beurenard, S. Rhône, France 2021	16.
Rioja Crianza, Altos Ibericos 2018	17.
Cabernet Sauvignon, B.R. Cohn, North Coast, California 2021	19.
Ken Wright Pinot Noir, Willamette Valley, Oregon 2021	22.
Saint Émilion, Clos Magne Figeac, Bordeaux, France 2020	26.
Bourgogne, Domaine Joseph Faiveley. France 2021	30.
Brunello Di Montalcino, Val di Suga, Tuscany, Italy 2015	35.
Châteauneuf-du-Pape, Château La Nerthe, Southern Rhône, France 2019	42.

COCKTAILS

INDIGO Gin, Pamplemousse with Lavendar & Orange Bitters	21
BASILIKA Vodka, St. Germaine, Fresh Pressed Basil & Cucumber	20
CASABLANCA Vodka, Fresh Lemon, Lavendar, Syrup & White Cranberry Juice	19
SMOKING FRUIT Silver Tequila, Mezcal, Passionfruit & Sage	21
JALISCO Jalapeno Infused Tequila, Fresh Lime & Pineapple Juice	21
PORTOKALI Scotch, Orange Marmalade, Fresh Lemon & Rose Water	19
OLYMPIA Muddled Fresh Strawberries, Martini Bianco, Peach & Bubbles	20

TWISTED CLASSICS

Caribbean Old Fashioned \$20
Old fashioned twisted by Copalli Rum

Belize Espresso Martini \$22
Espresso Martini twisted by Cacao Rum

Cloud 75 \$25
French 75 twisted by cotton candy

Tegroni Azul \$35
Negroni twisted by Clase Azul Reposado

