

BARBOUNIA

A MEDITERRANEAN AFFAIR

BRUNCH

APPETIZERS & SALADS

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 & sea salt
5

SIDES

FINGERLING POTATOES 12.

HOME MADE FRENCH FRIES 9.

LAMB MERGUEZ SAUSAGE 8.

CUCUMBER CRUDITE 7.

SMOKED SALMON 12.

APPLEWOOD SMOKED

BACON 10.

HEIRLOOM CAULIFLOWER

Urfa pepper glaze, parsley, pine nuts, green
tahini & crushed tomatoes
22

ISRAELI CHOPPED SALAD

Lucky tomatoes, Persian
cucumbers, scallions, mint,
sumac, kalamata olives, tahini &
crispy pita
23

CRISPY BABY

ARTICHOKES

parsley, turmeric aioli &
sumac
23

HOMEMADE FALAFEL

tahini, amba, baby pickled
cucumbers & sumac
18

FARMERS' MARKET

GREEK

little gem lettuce, Campari
tomatoes, mini cucumbers,
radishes, onions, kalamata olives,
feta & zaatar tuile
23

ADD-ON'S FOR SALAD*

Grilled chicken \$12. falafel \$10. lamb kofta \$15.

*only with a salad

MAINS

HOMEMADE PANCAKES

Marinated berries, mint, citrus & lemon
pastry cream
24

HOMEMADE FALAFEL PITA

Israeli salad, tahini, amba & hand cut
French fries
23

GRILLED DRY AGED BURGER

Caramelized onions, baby arugula, white
cheddar, smoked aioli & brioche ban
28

WILD MUSHROOMS OMELETTE

Black truffle paste, mozzarella, baby arugula &
fingerling potatoes
23

ISRAELI-FRENCH TOAST

Silan, crispy kadaifi, candied pistachios, fresh
berries & "angel hair" halva
23

LAMB KEBAB PITA

Israeli salad, fresh herbs, crushed
tomatoes & tahini
24

MIDDLE EASTERN CHICKEN PITA

Israeli salad, green tahini, crushed tomatoes &
zchug
24

GREEN FOLDED FRITTATA

Farmer's market herbs Arugula, scallions, fresh
mozzarella & fingerling potatoes
23

SLOW POACHED FARM'S EGGS

CRAB BENEDICT

Mini Jerusalem bagel, baby arugula, creamed
spinach, fingerling potatoes & Hollandaise sauce
27

MARKET STYLE EGGPLANT

Labaneh, crushed tomatoes, zhug, fingerling
potatoes & Jerusalem bagel
23

CATSKILLS SMOKED SALMON

Labaneh, fingerling potatoes, dill, zaatar
& Jerusalem bagel
25

HUDSON VALLEY SMOKED DUCK

Wild mushrooms, creamy polenta, sage,
Parmigiano Reggiano & black truffle
25

CREAMED SPINACH KHACHAPURI

fresh mozzarella, Parmigiano Reggiano,
Hollandaise & poached egg
24

WILD MUSHROOM KHACHAPURI

fresh mozzarella, ricotta, truffle paste, sage,
Hollandaise & slow poached egg
25

TURKISH SHAKSHOUKA

Braised lamb, swiss chard, chickpeas,
sumac & tahini
24

SHAKSHOUKA MERGUEZ

Homemade lamb sausage, baked
eggs & stewed tomatoes
24

GREEN SHAKSHUKA

Creamed spinach, fresh mozzarella &
Parmigiano Reggiano
23

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE 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

