

MEZZE

A 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

SIDES

**ROASTED FINGERLING
POTATOES**
rosemary, garlic confit & sea salt
12

**PAN ROASTED BABY BRUSSELS
SPROUTS**
sage, parsley & sea salt
15

SAUTÉED WILD MUSHROOMS
sage, garlic & parsley
12

ROASTED BROCCOLINI
garlic oil, crushed chilies & lemon
12

HOME MADE FRENCH FRIES
11

CUCUMBER CRUDITE
7

APPETIZERS & SALADS

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

HOMEMADE FALAFEL
tahini, amba, baby pickled cucumbers & sumac
18

ISRAELI CHOPPED SALAD
Lucky tomatoes, Persian cucumbers, scallions,
mint, sumac, kalamata olives, tahini & crispy
pita
22

GRILLED PORTUGUESE OCTOPUS
fingerling potatoes, kalamata olives, red
onions, fresh oregano & labneh
28

CRISPY BABY ARTICHOKES
parsley, turmeric aioli & sumac
21

FARMERS' MARKET GREEK
Little gem, Campari tomatoes, mini
cucumbers, radishes, onions, kalamata
olives, feta & zaatar tuile
22

ADD-ONS FOR SALAD*

grilled chicken \$12 falafel \$10 grilled salmon \$19 lamb kofta \$15
octopus \$19
*only with a salad

MAINS

GRILLED ATLANTIC SALMON
Baby Brussels sprouts, local radishes,
wild mushrooms, butternuts squash
puree & black truffle Vinaigrette
39

**TABOON ROASTED LEBANESE
CHICKEN**
Braised freekeh, baby Brussels sprouts,
toasted almonds, green tahini & sumac
36

SHAKSHUKA MERGUEZ
homemade lamb sausage, baked
eggs & stewed tomatoes
24

WILD MUSHROOMS RISOTTO
Arborio rice, sage, Italian black truffle
paste & parmigiano Reggiano
31

WILD MUSHROOMS FLAT BREAD
Ricotta, mozzarella, baby arugula & Italian
black truffle paste
23

TABOON ROASTED BRANZINO
Broccolini, blistered baby tomatoes,
fingerling potatoes, preserved lemon &
Salsa Verde
42

**MIDDLE EASTERN CHICKEN
PITA**
Israeli salad, fresh herbs, crushed
tomatoes & green tahini
24

FALAFEL PITA
Israeli salad, pickled cucumbers, amba
& tahini
23

LAMB KEBAB PITA
Israeli salad, fresh herbs, crushed
tomatoes & tahini
24

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

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

Executive chef: Amitzur Mor

Follow us on Instagram



@barbounianyc

BARBOUNIA

A MEDITERRANEAN AFFAIR

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.
---	-----

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

