

BARBOUNIA

- a mediterranean affair -



HAPPY HOUR: MONDAY TO FRIDAY FROM 3 PM TO 7 PM | Available Only in the BAR area

FIRE-ROASTED EGGPLANT

green tahini, marinated Japanese eggplant & zchug

10

HUMMUS

tahini, cilantro & baby green chickpea stew

10

MEZZE

SELECTION OF FIVE

38

SMOKED TROUT

labneh, dill, scallions, olive oil & trout roe

10

SPICY FETA

charred jalapeno, olive oil, and crushed tomatoes

10

LABNEH

marinated Israeli cucumbers, garlic, dill, zaatar & sumac

10

TABOON FLATBREAD

Rosemary, sage & Atlantic sea salt

5

PICKLES&OLIVES

Pickled cucumbers and Kalamata Olives

13

APPETIZERS & SALADS

ISRAELI CHOPPED

SALAD

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

16

TUNA CRUDO

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

20

FARMERS' MARKET GREEK

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

16

WILD MUSHROOMS

FLATBREAD

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

18

(Available After 5 pm)

HEIRLOOM CAULIFLOWER

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

18

GRILLED PORTUGUESE OCTOPUS

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

21

CRISPY BABY ARTICHOKEs

parsley, turmeric aioli & sumac

18

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

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

Follow us on Instagram



@barbounianyc

Executive chef: Amitzur Mor

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**HOUSE RED WINE / WHITE WINE /
SPARKLING WINE \$12**

BOTTLED BEERS \$6

NARRAGANSETT – Lager

ABITA LIGHT – Lager

STELLA ARTOIS - Lager

COCKTAILS

\$14

INDIGO

Gin, Pamplemousse with Lavendar & Orange Bitters

SMOKING FRUIT

Silver Tequila, Mezcal, Passionfruit & Sage

BASILIKA

Vodka, St. Germaine, Fresh Pressed Basil & Cucumber

JALISCO

Jalapeno Infused Tequila, Fresh Lime & Pineapple Juice

CASABLANCA

Vodka, Fresh Lemon, Lavendar, Syrup & White Cranberry Juice

PORTOKALI

Scotch, Orange Marmalade, Fresh Lemon & Rose Water

OLYMPIA

Muddled Fresh Strawberries, Martini Bianco, Peach & Bubbles