

BARBOUNIA

- a mediterranean affair -

Restaurant Week

WINTER 2024, LUNCH PRIX-FIXE \$45

Appetizers

WILD MUSHROOMS SOUP

Black truffle-labaneh mousse & crispy Turkish bread

HUMMUS "SABICH"

Fire roasted eggplant, fried Japanese eggplant, green tahini, scallions, pickles & slow cooked egg

ATLANTIC SALMON CEVICHE

Jalapeno, scallions, cilantro, toasted almonds, herb salad & citrus-tomato broth

Entrees

CHICKEN SHISH-KEBAB

Vermicelli rice, toasted almonds, sumac, blistered cherry tomatoes & harissa-labaneh sauce

GRILLED MEDITERRANEAN DORADE

Baby carrots, wild mushrooms, radishes, sunchoke puree & black truffle vinaigrette

TABOON WILD MUSHROOMS FLATBREAD

Black truffle paste, fresh mozzarella, ricotta, Reggiano & baby arugula

BARBOUNIA

- a mediterranean affair -

Restaurant Week

WINTER 2024, DINNER PRIX-FIXE \$60

Appetizers

WILD MUSHROOMS SOUP

Black truffle-labaneh mousse & crispy Turkish bread

CRISPY DELICATA SQUASH RINGS

Crushed tomatoes, toasted pepitas, sumac & spicy labaneh sauce

ATLANTIC SALMON CEVICHE

Jalapeno, scallions, cilantro, toasted almonds, herb salad & citrus-tomato broth

Entrees

CHICKEN SHISH-KEBAB

Vermicelli rice, toasted almonds, sumac, blistered cherry tomatoes & harissa-labaneh sauce

TABOON ROASTED MEDITERRANEAN DORADE

Baby carrots, wild mushrooms, radishes, sunchoke puree & black truffle vinaigrette

GRILLED FLATIRON STEAK SHISH-KEBAB

Delicata squash, pearl onions, baby brussels sprouts & green tahini

VEGETABLE TERRA-COTTA

Taboon roasted root vegetables, wild mushrooms, tomato confit, toasted pine nuts & tahini

Desserts

DAILY SPECIAL DESSERT

Pastry chef daily creation

ROSE WATER PANNA-COTTA

Poached strawberries, toasted nuts, & crispy kadaifi

SELECTION OF HOUSE MADE ICE CREAMS AND SORBETS