

BARBOUNIA

- a mediterranean affair -

Purim 2024

THREE COURSE PRIX-FIXE DINNER \$75

Starters

CHOICE OF ONE

SELECTION OF HOUSE-MADE MEZZE & TABOON FLAT BREAD

Hummus, spicy feta, labaneh, smoked trout & fire roasted eggplant

FLASH FRIED HEIRLOOM CAULIFLOWER

Green tahini, crushed tomato, pine nuts & Urfa pepper glaze

CRISPY BABY ARTICHOKEs

Turmeric aioli, sumac, parsley & lemon

ISRAELI CHOPPED SALAD

Tomatoes, cucumbers, mint, parsley, tahini & zaatar crisp

ATLANTIC SALMON CEVICHE

Cilantro, jalapeno, scallions, toasted almonds, herb salad & canary melon broth

Entrees

CHOICE OF ONE

TABOON ROASTED BRANZINO

Broccoli, baby tomatoes, fingerling potatoes, preserved lemon & 'salsa verde'

LAMB KOFTA-KABAB TERRACOTTA

Charred onions, tomatoes, pine nuts, sumac tahini & flat bread dome

GRILLED ATLANTIC SALMON

Green asparagus, tomato confit, sunchoke puree & black truffle vinaigrette

BRAISED BEEF SHORT-RIBS TAGINE

Baby green chick peas, Swiss chard, cilantro, preserved lemon, harissa & homemade couscous

TABOON ROASTED VEGETABLES TERRACOTTA

Farmers market vegetables, tomato confit, pine nuts, sumac tahini & homemade couscous

LOCAL WHOLE SEABASS (FOR TWO) *ADD \$20PP

PRIME DRY AGED RIBEYE (FOR TWO) *ADD \$30PP

Desserts

CHOICE OF ONE

SILAN

Puffed rice, candied nuts, tahini mousse, shaved halva, date molasses & milk ice cream

HOUSE MADE "HAMANTASCHEN"

Chocolate, apricot jam & poppy seed

ROSE WATER PANNA-COTTA

Poached strawberries, toasted nuts, crispy kadaifi & fennel sorbet

*LARGE PARTIES WILL BE OFFERED FAMILY STYLE SHARED MENU