

**BRUNCH**

**MEZZE**

﻿Selection of five 38

**﻿TABOON FLATBREAD**

Rosemary, sage & atlantic sea salt 5

**CRUDITE**

Sliced fresh cucumbers 7

**PICKLES & OLIVES**

Pickled cucumbers & kalamata olives 13

**﻿HUMMUS**

Tahini, crushed tomatoes, cilantro & baby green chickpea stew  16

**SMOKED TROUT**

Labneh, dill, scallions, olive oil & trout roe 15

**﻿LABNEH**

Marinated Israeli cucumbers, garlic, dill, zaatar & sumac 13

**﻿FIRE-ROASTED EGGPLANT**

Green tahini, marinated Japanese eggplant & zchug 13

**﻿SPICY FETA**

Charred jalapeno, olive oil, and crushed tomatoes  13

**APPETIZERS**

**﻿CRISPY BABY ARTICHOKES**

Parsley, turmeric aioli & sumac 23

**﻿HOMEMADE FALAFEL**

Tahini, amba, baby pickle, cucumbers & sumac 18

**SALADS**

## ﻿\*Add-ons\*

## Grilled chicken 12

## Falafel 10, Lamb kofta 15

**﻿ISRAELI CHOPPED SALAD**

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

**FARMERS’ MARKET GREEK**

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

**MIDDLE EASTERN**

**CHICKEN SALAD**

Local Kale, Savoy cabbage, young carrots, local apples, mint, toasted almonds & sun dried labaneh 26

**SANDWICHES**

﻿**MIDDLE EASTERN**

**CHICKEN PITA**

Israeli salad, fresh herbs, crushed tomatoes & green tahini 23

**LAMB KEBAB PITA**

Israeli salad, fresh herbs, crushed tomatoes & tahini 23

**FALAFEL PITA**

Israeli salad, pickled cucumbers, amba & tahini 22

**GRILLED DRY-AGED BURGER**

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

**SCHNITZEL CHALLAH SANDWICH**

Chicken Schnitzel, fire roasted “Mashwiya”, homemade harissa, pickled red onions & tahini 25

**﻿HEIRLOOM CAULIFLOWER**

Urfa pepper glaze, parsley, pine nuts, green tahini & crushed tomatoes 23

**MAINS**

**FRESH FARM EGGS**

All comes with home fries & arugula salad

﻿**PANCAKES**

Marinated berries, mint, citrus

& lemon pastry cream 22

**ISRAELI-FRENCH TOAST**

Silan, crispy kadaifi, candies pistachios, fresh berries

& “angel hair” halva 22

**CREAMED SPINACH KHACHAPURI**

Fresh mozzarella, Parmigiano Reggianno, Hollandaise sauce

& poached egg 23

**WILD MUSHROOM KHACHAPURI**

Fresh mozzarella, ricotta, truffle paste, sage, Hollandaise sauce

& slow poached egg 24

**HUDSON VALLEY SMOKED DUCK**

Wild mushrooms, creamy polenta, sage, Parmigiano Regianno

& black truffle 24

﻿**BULGARIAN FETA OMELETTE**

Roasted peppers, fried eggplant

& fresh oregano 22

**WILD MUSHROOMS OMELETTE**

Black truffle paste, mozzarella

& baby arugula 22

**CATSKILLS SMOKED SALMON**

Labneh, dill, zaatar

& Jerusalem bagel 25

**GREEN FOLDED FRITTATA**

Farmer’s market herbs, scallions

& fresh mozzarella 22

**CRAB BENEDICT**

Mini Jerusalem bagel, creamed spinach & Hollandaise sauce 27

**MARKET STYLE EGGPLANT**

Labneh, crushed tomatoes, zhug & Jerusalem bagel 23

**BACON BENEDICT**

Smoked Bacon, Jerusalem bagel,

& Hollandaise sauce 26

**﻿CLASSIC**

Stewed tomatoes, north african spices, peppers & eggs 22

**MERGUEZ**

Homemade lamb sausage, baked eggs & stewed tomatoes 24

**Iron skillet shakshuka**

**﻿TURKISH**

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

**GREEN**

Creamed spinach, fresh mozzarella & Parmigiano Reggiano 23

**SIDES**

**﻿SMOKED SALMON** 15

**APPLEWOOD SMOKED BACON** 10

**HOME-MADE FRENCH FRIES** 12

**﻿LAMB MERGUEZ SAUSAGE** 12

**HOME FRIES** 10

﻿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

﻿ AMITZUR MOR Executive chef



Gavi di Gavi, “Rovereto”, Michele Chiarlo, Piedmont, Italy 2023 15.

Alvarinho, “Graca”, Quinta da Pedra, Vinho Verde, Portugal 2023 16.

Sauvignon Blanc, “Te Muna Road,” Craggy Range, Martinborough, New Zealand 2023 19.

Chardonnay, Carpe Diem, Anderson Valley, California 2021 20.

Sancerre, Château de Sancerre, Loire Valley, France 2023 24.

Pouilly-Fumé, “La Rambarde,” Domaine Landrat-Guyollot, Loire Valley, France 2022 26.

Chablis, “Saint Martin” Domaine Laroche, Burgundy, France 2021 36.

Côtes de Provence, Maison Saleya , Provence, France 2023 18.

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Cava, Brut Rosé, Poema, Spain N.V. 14.

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.

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Malbec, Alta Vista, Mendoza, Argentina 2023 15.

Côtes du Rhône, Domaine de Beaurenard, S. Rhône, France 2022 16.

Rioja Crianza, Altos Ibericos, Spain 2019 18.

“Insoglio” Campo di Sasso, Toscana IGT, Italy 2022 22.

Cabernet Sauvignon, Sequoia Grove, Napa Valley, California 2021 (En Magnum) 25.

Pinot Noir, Resonance, Willamette Valley, Oregon 2022 27.

Bourgogne, Domaine Joseph Faiveley. France 2021 30.

Brunello Di Montalcino, Val di Suga, Tuscany, Italy 2015 35.

**RED**

**COCKTAILS**

INDIGO Gin, Pamplemousse with Lavendar & Orange Bitters 21

BASILIKA Vodka, St. Germaine, Fresh Pressed Basil & Cucumber 20

CASABLANCA Vodka, Fresh Lemon, Lavender, 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

**CHAMPAGNE & SPARKLING**

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**WHITE**

**ROSE**