

**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

**﻿FIRE-ROASTED EGGPLANT**

Green tahini, marinated Japanese eggplant & zchug 13

**﻿LABNEH**

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

**﻿HUMMUS**

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

**SMOKED TROUT**

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

**﻿SPICY FETA**

Charred jalapeno, olive oil, and crushed tomatoes  13

**﻿CEVICHE OF THE DAY**

Farmer’s market daily preparation (MP)

**﻿WILD MUSHROOMS FLATBREAD**

Taleggio, fresh mozzarella, basil & black truffle-labneh sauce 25

**APPETIZERS**

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**GRILLED PORTUGUESE OCTOPUS**

Fingerling potatoes, kalamata olives, red onions, fresh oregano & labneh 29

**﻿HEIRLOOM CAULIFLOWER**

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

**FLASH FRIED CALAMARI**

Homemade harissa, toasted pepitas, cilantro, preserved lemon & labneh 23

**CRISPY MOROCCAN CIGAR**

Shaved cucumber salad, mint, pepitas, labneh & red chillis chutney 23

**SALADS**

**﻿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

**SEASONAL VEGETABLES**

**SAUTÉED WILD MUSHROOMS**

Sage, garlic & parsley

15

**ROASTED BROCCOLINI**

Garlic oil, crushed chilies & lemon 14

**ROASTED BABY BRUSSELS SPROUTS**

Sage, Sea Salt & Parsley

17

**ROASTED FINGERLING POTATOES**

Rosemary, garlic confit & sea salt

13

**HOMEMADE COUSCOUS**

Steamed semolina & olive oil

12

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**TUNA CRUDO**

Crushed tomatoes, jalapeño, shaved shallots, Maldon sea salt & extra virgin oil 27

**CRISPY BABY ARTICHOKES**

Parsley, turmeric aioli & sumac 23

**MAINS**

﻿**TABOON ROASTED BRANZINO**

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

**LAMB KOFTA KEBAB “TERRACOTTA”**

Tomato confit, charred red onions, tahini, pine nuts & flatbread dome 42

**GRILLED FLAT IRON STEAK SHISH KEBAB**

Delicata Squash Rings, Pearl Onions, Wild Mushrooms, Jerusalem Artichoke & Salsa Verde 44

**FARMERS MARKET VEGETABLES TERRACOTA**

Seasonal vegetables, wild mushrooms, pine nuts, tahini & homemade couscous 36

﻿**GRILLED ATLANTIC SALMON**

Taboon Roasted Caulilini, Romanesco, Pine nuts, Baby Carrots, Butternut Squash Puree & Pomegranate Vinaigrette 41

**TABOON ROASTED CHICKEN SHISH KEBAB**

Braised freekeh, Baby Brussels Sprouts, toasted almonds, green tahini & sumac 37

**LONG ISLAND DUCK “SHAWARMA”**

Forbidden black rice, amba, wild mushrooms, tahini, pine nuts & sumac 44

**SLOW-COOKED SHORT RIBS TAGINE**

Green chana, swiss chard, harissa, cilantro, preserved lemon & homemade couscous 42

﻿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.

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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

**CHAMPAGNE & SPARKLING**

**ROSE**

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

**WHITE**

**RED**

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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.

**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

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