BARBOUNIA

- a mediterranean affair -

NYC RESTAURANT WEEK | SUMMER 2024

DINNER: \$60

APPETIZERS

CHILLED SWEET CORN SOUP Herbal oil & crispy Turkish bread

WILD SALMON CEVICHE Cilantro, jalapeño, cucumbers, scallions, almonds, herb salad & spicy watermelon broth

TABOON ROASTED BEETS
Pickled red onion, mint, labneh, toasted nuts & wild watercress salad

CRISPY HALLOUMI Baby tomatoes, Moroccan olives, cilantro, jalapeño & harissa-labneh sauce

MAINS

TABOON ROASTED MEDITERRANEAN DORADE Grilled corn, baby tomatoes, summer beans & fire roasted eggplant-labneh sauce

BRAISED BEEF SHANK "MANSAF" Basmati rice, vermicelli, pearl onions, tomato confit, sumac & toasted pine nuts

> FARMERS' MARKET VEGETABLE TERRACOTTA Seasonal roasted vegetables, grilled onions, tomato confit, wild mushrooms, pine nuts & tahini

TABOON ROASTED CHICKEN "SHISH-KEBAB" Blistered shishito pepper, braised freekeh, toasted almonds, sumac & green tahini

DESSERTS

ROSEWATER PANNA COTTA Poached strawberries, crispy kataifi, toasted nuts & lemon sorbet

SILAN
Caramelized puffed rice, tahini mousse, candied nuts,
date molasses & milk ice cream

HOMEMADE ICE CREAM & SORBETS

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LUNCH: \$45

APPETIZERS

CHILLED SWEET CORN SOUP Herbal oil & crispy Turkish bread

WILD SALMON CEVICHE

Cilantro, jalapeño, cucumbers, scallions, almonds, herb salad & spicy watermelon broth

TABOON ROASTED BEETS
Pickled red onion, mint, labneh, toasted
nuts & wild watercress salad

MAINS

TABOON ROASTED MEDITERRANEAN DORADE Grilled corn, baby tomatoes, summer beans & fire roasted eggplant-labneh sauce

BRAISED BEEF SHANK "MANSAF" Basmati rice, vermicelli noodles, pearl onions, tomato confit, sumac & toasted pine nuts

WILD MUSHROOM KHACHAPURI Ricotta, fresh mozzarella, Italian black truffle paste & baby arugula salad