

BARBOUNIA

- a mediterranean affair -



NYC SUMMER RESTAURANT WEEK | DINNER \$60

APPETIZERS

CHILLED LOCAL CORN SOUP

Herbal oil & crispy Turkish bread

HUMMUS "FATTET"

Greek yogurt, tahini, warm chickpeas, scallions, pickles,
toasted almonds & crispy pita

ATLANTIC SALMON CEVICHE

Cucumbers, celery, mint, jalapeño, red onions, almonds,
cumin tuile & Canary melon-lime broth

CRISPY HALLOUMI

Blistered shishito peppers, pepitas, sea salt & spicy labneh sauce

MAINS

UZBEK SHISH-KEBAB

Blistered baby tomatoes, shishito peppers, pearl onions, salsa verde,
fire-roasted eggplant & labneh

TABOON ROASTED MEDITERRANEAN DORADE

Grilled local corn, baby carrots, roasted radishes & harissa-labneh sauce

BRAISED BEEF SHANK "MANSAF"

Braised freekeh, tomato confit, Japanese eggplant, pine nuts, mint & tahini

VEGETABLES TERRA COTTA

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

DESSERTS

DAILY SPECIAL DESSERT

ROSE WATER PANNA COTTA

Poached strawberries, toasted nuts, & crispy kadaifi

SELECTION OF HOMEMADE ICE CREAMS & SORBETS



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NYC RESTAURANT WEEK | SUMMER 2025

LUNCH - \$45

APPETIZERS

CHILLED LOCAL CORN SOUP

Herbal oil & crispy Turkish bread

HUMMUS "FATTET"

Greek yogurt, tahini, warm chickpeas, scallions, pickles,
toasted almonds & crispy pita

ATLANTIC SALMON CEVICHE

Cucumbers, celery, mint, jalapeño, red onions, almonds,
cumin tuile & Canary melon-lime broth

MAINS

TABOON ROASTED MEDITERRANEAN DORADE

Grilled local corn, baby carrots, roasted radishes
& harissa-labneh sauce

TABOON WILD MUSHROOM FLATBREAD

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

BRAISED BEEF SHANK "MANSAF"

Braised freekeh, tomato confit, Japanese eggplant,
pine nuts, mint & tahini

