

BARBOUNIA

- a mediterranean affair -



NYC RESTAURANT WEEK | WINTER 2025

DINNER - \$60

APPETIZERS

WILD MUSHROOM SOUP

Black truffle-labneh mousse & crispy Turkish bread

CRISPY DELICATA SQUASH RINGS

Crushed tomatoes, toasted pepitas, sumac & spicy labneh sauce

ATLANTIC SALMON CEVICHE

Jalapeño, scallions, cilantro, toasted almonds, herb salad & citrus-tomato broth

MAINS

TABOON ROASTED MEDITERRANEAN DORADE

Baby carrots, wild mushrooms, radish, sunchoke purée & black truffle vinaigrette

CHICKEN SHISH-KEBAB

Vermicelli rice, toasted almonds, sumac, blistered
cherry tomatoes & harissa-labneh sauce

BRAISED BEEF SHANK "MANSAF"

Forbidden black rice, taboon-roasted winter squash, sage, pine nuts & 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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LUNCH - \$45

APPETIZERS

WILD MUSHROOM SOUP

Black truffle-labneh mousse & crispy Turkish bread

HUMMUS "SABICH"

Fire-roasted eggplant, fried Japanese eggplant, green tahini, scallions, pickles & slow-cooked egg

ATLANTIC SALMON CEVICHE

Jalapeño, scallions, cilantro, toasted almonds, herb salad & citrus-tomato broth

MAINS

TABOON ROASTED MEDITERRANEAN DORADE

Baby carrots, wild mushrooms, radish, sunchoke purée & black truffle vinaigrette

TABOON WILD MUSHROOM FLATBREAD

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

BRAISED BEEF SHANK "MANSAF"

Forbidden black rice, taboon-roasted winter squash, sage, pine nuts & tahini

