

BARBOUNIA

- a mediterranean affair -

HAPPY HOUR: MONDAY TO FRIDAY (3PM TO 7PM) | AVAILABLE ONLY AT THE BAR

TABOON FLATBREAD

Rosemary, sage
& atlantic sea salt 5

VEGETABLE CRUDITE

Cucumbers, Baby Carrots,
Celery, Haricot Vert
& Baby Tomatoes 9

PICKLES & OLIVES

Pickled Cucumbers
& Kalamata Olives 13

ISRAELI CHOPPED SALAD

Lucky tomatoes, Persian cucumbers,
scallions, mint, sumac, tahini,
kalamata olives
& crispy pita
16

FARMERS' MARKET GREEK

Little gem lettuce, Campari
tomatoes, mini cucumbers,
radishes, onions, feta,
kalamata olives & zaatar tuile
16

FIRE-ROASTED EGGPLANT

Green tahini, marinated
Japanese eggplant
& Zchug 10

BEET HUMMUS

Warm Chickpeas, Cilantro
& Tahini 10

MEZZE

Selection Of Five 38

HUMMUS

Tahini, cilantro & baby
green chickpea stew 10

LABNEH

Marinated Israeli
cucumbers, garlic, dill,
zaatar & sumac 10

SPICY FETA

Charred jalapeno, olive oil
& crushed tomatoes 10

APPETIZERS

YELLOWFIN TUNA

Shaved Fennel, Crushed
Pistachio, Basil Seeds
& Spicy Tomato Broth
20

FETA & KALAMATA OLIVES FLATBREAD

Crushed Tomato, Zaatar,
Red Onion & Parmigiano Reggiano
18
(Available After 5 pm)

CRISPY BABY ARTICHOKES

Parsley, turmeric aioli & sumac
18

GRILLED PORTUGUESE OCTOPUS

Marinated Chickpeas, Chilies, Fresh
Oregano, Red Onion, Kalamata
Olives & Labaneh
21

HEIRLOOM CAULIFLOWER

Urfa pepper glaze, parsley, pine
nuts, green tahini
& crushed tomatoes
18

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

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HOUSE RED ~ WHITE ~ SPARKLING WINE
\$12

BOTTLED BEERS

\$6

NARRAGANSETT – Lager

STELLA ARTOIS - Lager

ABITA LIGHT – Lager

COCKTAILS

\$14

INDIGO

Gin, Pamplemousse with Lavendar

& Orange Bitters

BASILIKA

Vodka, St. Germaine, Fresh Pressed Basil

& Cucumber

RODAKINA

Woodford Reserve, Juliette Peach, Vermouth

& Campari

SMOKING FRUIT

Silver Tequila, Mezcal, Passionfruit & Sage

JALISCO

Jalapeno Infused Tequila, Fresh Lime & Pineapple Juice

OLYMPIA

Muddled Fresh Strawberries, Martini Bianco, Peach

& Bubbles

ARAK SOUR

Vodka, House Medjul Date, Orange,

Rose Petal Infused Arak & Giffard Pamplemousse

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