

Barbounia

250 Park Ave S at 20th Street 10003-1402 · +12129950242 · Updated: Jan 14, 2026

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MEZZE 5

Fire-Roasted Eggplant	\$13.00
green tahini, marinated Japanese eggplant & zchug	
Smoked Trout	\$15.00
labneh, dill, scallions, olive oil & trout roe.	
Hummus	\$16.00
tahini, cilantro & baby green chickpea stew	
Spicy Feta	\$13.00
charred jalapeno, olive oil, and crushed tomatoes	
Labneh	\$12.00
marinated Israeli cucumbers, garlic, dill, zaatar & sumac	

SALADS 2

Israeli Chopped Salad	\$22.00
Lucky tomatoes, Persian cucumbers, scallions, mint, sumac, tahini & crispy pita	
Farmers' Market Greek	\$22.00
little gem lettuce, Campari tomatoes, mini cucumbers, radishes, feta & zaatar tuile	

FLATBREADS 2

Taboon Flatbread	\$4.00
rosemary, sage & Atlantic sea salt	
Wild Mushrooms Flatbread	\$25.00
Taleggio, fresh Mozzarella, basil, & black truffle-labneh sauce	

APPETIZERS 7

Tuna Crudo	\$26.00
Crushed tomatoes, jalapeno, shaved shallots, Maldon sea salt and extra virgin olive oil	
Heirloom Cauliflower	\$19.00
Urfa pepper glaze, parsley, pine nuts, green tahini & crushed tomatoes	
Grilled Portuguese Octopus	\$24.00
fingerling potatoes, kalamata olives, red onions, fresh oregano & labneh	

Crispy Baby Artichokes	\$19.00
parsley, turmeric aioli & sumac	
Flash Fried Calamari	\$19.00
celery remulade, toasted pepitas & spicy labneh	
Crispy Moroccan Spinach "Cigar"	\$21.00
Shaved cucumber salad, mint, pepitas, labaneh and red chilis chutney	
CEVICHE OF THE DAY	\$23.00
Farmers' market daily preparation	

MAINS 8

Grilled Atlantic Salmon	\$38.00
Local asparagus, breakfast radish, wild mushrooms, sunchoke puree & Black truffle vinaigrette	
Crescent Farms Duck "Shawarma"	\$43.00
forbidden black rice, amba, wild mushrooms, tahini, pine nuts & sumac	
Taboon Roasted Branzino	\$39.00
Broccolini, blistered baby tomatoes, fingerling potatoes, preserved lemon & Salsa Verde	
Lamb Kofta Kebab "Terracotta"	\$39.00
tomato confit, charred red onions, tahini, pine nuts & flatbread dome	
Taboon Roasted Lebanese Chicken	\$36.00
Braised freekeh, English peas, toasted almonds, green tahini & sumac	
Slow-Cooked Short Rib Tagine	\$40.00
green chana, swiss chard, harissa, cilantro, preserved lemon & homemade couscous	
Grilled New York Strip	\$43.00
Pearl onions, wild mushrooms, roasted fingerling potatoes & salsa verde	
Farmers Market Vegetables Terracotta	\$34.00
seasonal vegetables, wild mushrooms, pine nuts, tahini & homemade couscous	

SEASONAL VEGETABLES 4

Sautéed Wild Mushrooms	\$15.00
sage, garlic & parsley	
Roasted Fingerling Potatoes	\$13.00
rosemary, garlic confit & sea salt	
Roasted Broccolini	\$14.00
garlic oil, crushed chilies & lemon	
Homemade Couscous	\$12.00
steamed semolina & olive oil	

APPETIZERS & SALADS 7

Heirloom Cauliflower **\$21.00**

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

Homemade Falafel **\$18.00**

tahini, amba, baby pickled cucumbers & sumac

Israeli Chopped Salad **\$22.00**

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

Grilled Portuguese Octopus **\$27.00**

fingerling potatoes, kalamata olives, red onions, fresh oregano & labneh

Crispy Baby Artichokes **\$21.00**

parsley, turmeric aioli & sumac

Farmers' Market Greek **\$22.00**

little gem, Campari tomatoes, mini cucumbers, radishes, feta & zaatar tuile

Add-ons For Salad

AVAILABLE OPTIONS

grilled chicken: \$12.00

falafel: \$10.00

grilled salmon: \$19.00

octopus: \$19.00

SIDES 5

Roasted Fingerling Potatoes **\$12.00**

rosemary, garlic confit & sea salt

Sautéed Wild Mushrooms **\$12.00**

sage, garlic & parsley

Charred Broccolini **\$12.00**

garlic oil, crushed chilies & lemon

Home Made French Fries **\$11.00**

Cucumber Crudite **\$7.00**

CHAMPAGNE & SPARKLING 4

Cava, Brut Rosé, Poema, Spain N.V. **\$13.00**

Prosecco, Brut, Caposaldo, Veneto, Italy N.V. **\$15.00**

Taittinger, Brut "La Française" Reims, Champagne, France N.V. **\$26.00**

Louis Roederer, Brut Rosé, Reims, Champagne, France 2015 **\$35.00**

ROSE 3

Umbria, Castello di Titignano, Provence, Italy 2021	\$15.00
Cotes de Provence, Maison Sally, Provence, France 2021	\$16.00
Cotes de Provence, Reserve des Templiers, Peyrassol, Provence, France 2021	\$18.00

WHITE 7

Gavi di Gavi, "Rovereto," Michele Chiarlo, Piedmont, Italy 2020	\$15.00
Albariño "Granbazán" Agro de Bazán, Rias Baixas, Spain 2020	\$16.00
Sauvignon Blanc, Craggy Range, Martinborough, NZ 2020	\$19.00
Sancerre, Domaine Franck Millet, Loire Valley, France 2020	\$22.00
Chardonnay, Carpe Diem, Anderson Valley, California 2018	\$20.00
Pouilly-Fumé, Michel Redde et fils Loire Valley, France 2019	\$26.00
Chablis "Saint Martin" Domaine Laroche, Burgundy, France 2018	\$36.00

RED 8

Malbec, Alta Vista, Mendoza, Argentina 2020	\$15.00
Côte du Rhône, Domaine de Beurenard, S. Rhône, France 2019	\$16.00
Rioja Crianza, "Cune," C.V.N.E. 2017	\$17.00
Cabernet Sauvignon, B.R. Cohn, North Coast, California 2019	\$19.00
Ken Wright Cellars, Willamette Valley, Oregon, 2021	\$22.00
Brunello di Montalcino, Val di Suga, Tuscany, Italy 2015	\$35.00
Châteauneuf-du-Pape, Château La Nerthe, S. Rhône, France 2017	\$42.00
Saint-Emilion, Chateau Clos Magne Figeac, Bordeaux, France 2017	\$26.00

COCKTAILS 10

Indigo	\$21.00
Gin, Pamplemousse with Lavender & Orange Bitters	
Basilika	\$20.00
Vodka, St. Germain, Fresh Pressed Basil & Cucumber	
Casablanca	\$19.00
Vodka, Fresh Lemon, Lavender, Syrup & White Cranberry Juice	
Smoking Fruit	\$21.00
Silver Tequila, Mezcal, Passion fruit & Sage	

Jalisco	\$21.00
Jalapeno Infused Tequila, Fresh Lime & Pineapple Juice	
Portokali	\$19.00
Scotch, Orange Marmalade, Fresh Lemon & Rose Water	
Olympia	\$20.00
Muddled Fresh Strawberries, Martini Bianco, Peach & Bubbles	
Cloud 75	\$25.00
Billicart Salmon Champagne, Dorothy Parker Gin and Handmade Cotton Candy	
Tegroni Azul	\$35.00
Clase Azul Reposado, Rompe Corazon Reposado and Luxardo	
Johnnie Old	\$50.00
Johnnie Walker Blue, Date molasses and Gold Plated Ice	

ADD-ON'S FOR SALAD ³

Grilled Chicken	\$12.00
Falafel	\$10.00
Lamb Kofta	\$15.00

DESSERT ⁶

SILAN	\$17.00
Date molasses, candied nuts, puffed rice, tahini mousse, shredded halva & spiced milk ice cream	
ROSEWATER PANNA COTTA	\$17.00
Crispy kadaifi, local berries compote, candied pistachios & lemon-fennel sorbet	
WARM RICOTTA BEIGNETS	\$17.00
Citrus essence, vanilla sugar, preserved berries & milk chocolate sauce	
LEBANESE "OSMALIEH"	\$17.00
Semolina custard, crispy kadaifi, orange blossom syrup and pistachio ice cream	
CHOCOLATE TASTING	\$17.00
Dark Chocolate cake, crispy ganache, milk chocolate sauce, coco pearls and Belgium chocolate ice cream	
HOMEMADE ICE CREAMS & SORBET	\$17.00
Selection of seasonal frozen concoctions	

COFFEE & TEA ¹⁰

Espresso	\$5.00
Cappuccino	\$6.00

Macchiato	\$6.00
Latte	\$6.00
Coffee	\$5.00
Earl Grey	\$6.00
Chamomile	\$6.00
English Breakfast	\$6.00
Peppermint	\$6.00
Green Tea	\$6.00

COGNAC & ARMAGNAC 17

Remy Martin VSOP	\$17.00
Remy Martin XO	\$40.00
Château de Laubade 1981, Bas Armagnac	\$30.00
Château de Laubade 1980, Bas Armagnac	\$30.00
Château de Laubade 1979, Bas Armagnac	\$35.00
Château de Laubade 1978, Bas Armagnac	\$35.00
Château de Laubade 1977, Bas Armagnac	\$35.00
Château de Laubade 1976, Bas Armagnac	\$45.00
Château de Laubade 1975, Bas Armagnac	\$45.00
Château de Laubade 1974, Bas Armagnac	\$45.00
Château de Laubade 1973, Bas Armagnac	\$50.00
Château de Laubade 1972, Bas Armagnac	\$65.00
Château de Laubade 1971, Bas Armagnac	\$65.00
Château de Laubade 1970, Bas Armagnac	\$65.00
Château de Laubade 1969 Bas Armagnac	\$70.00
Château de Laubade 1968, Bas Armagnac	\$70.00
Château de Laubade 1967, Bas Armagnac	\$70.00

SINGLE MALT SCOTCH 28

Macallan 12	\$17.00
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Macallan 15	\$25.00
Macallan 18	\$50.00
Macallan 'Rare Cask'	\$60.00
Macallan 'Reflection'	\$250.00
Macallan 25	\$295.00
Glenfiddich 14	\$17.00
Glenfiddich 15	\$18.00
Glenfiddich 18	\$28.00
The Glenrothes, 'Peated Cask Reserves'	\$15.00
The Glenrothes, 'Bourbon Cask Reserves'	\$15.00
The Glenlivet 21	\$60.00
The Glenlivet 25	\$125.00
The Singleton 'Glendullan' 18	\$28.00
Balvenie 12, 'Doublewood'	\$16.00
Balvenie 14, 'Caribbean Cask'	\$18.00
Balvenie 15, 'Sherry Cask'	\$20.00
Balvenie 17, 'Doublewood Sherry Oak'	\$30.00
Balvenie 21, 'Port Cask'	\$50.00
Balvenie 30	\$195.00
Dalmore 12	\$15.00
Dalmore 15	\$20.00
Dalmore 'Cigar Malt'	\$30.00
Dalmore 18	\$40.00
Dalmore 'King Alexander III'	\$60.00
Aberfeldy 16	\$28.00
Glenmorangie 18, 'Extremely Rare'	\$30.00
Glenmorangie, 'Signet'	\$45.00

Taylor Fladgate Tawny 10	AVAILABLE OPTIONS Glass: \$15.00 Bottle: \$95.00
Taylor Fladgate Tawny 20	AVAILABLE OPTIONS Glass: \$20.00 Bottle: \$140.00
Taylor Fladgate 'Vargellas', 2015	AVAILABLE OPTIONS Glass: \$20.00 Bottle: \$140.00
Taylor Fladgate LBV 2012	AVAILABLE OPTIONS Glass: \$15.00 Bottle: \$95.00
Fonseca Reserve Ruby 'Bin 27'	AVAILABLE OPTIONS Glass: \$14.00 Bottle: \$70.00
Fonseca LBV 2012	AVAILABLE OPTIONS Glass: \$16.00 Bottle: \$95.00
Croft Reserve Ruby '430th Aniversary'	AVAILABLE OPTIONS Glass: \$14.00 Bottle: \$65.00
Taylor Fladgate Reserve Tawny	AVAILABLE OPTIONS Glass: \$16.00 Bottle: \$75.00
Jumilla, "Dulce Monastrell"	AVAILABLE OPTIONS Glass: \$15.00 Bottle: \$85.00
Beerenauslese, "Obermarkersdorf," Diem, Austria 2011	AVAILABLE OPTIONS Glass: \$18.00 Bottle: \$80.00
Tokaji 5 Puttonyos, Disznókő 2008	AVAILABLE OPTIONS Glass: \$25.00 Bottle: \$100.00
Recioto della Valpolicella Classico, "Ca' Nicolis," Boscaini 1994	\$250.00
Jurançon, "Les Jardins de Babylone," Didier Dagueneau 2007	\$350.00