



BARBOUNIA

APERITIVO

Koulouri Bread & Mezze

baba ganoush, labneh harissa, pickles and taramasalata

14

STARTERS

Rock Oysters 3, 6

à la mignonette

18, 30

Tuna Tartare

curry vinaigrette, avocado, granny smith apple
and candied cashews

23

Vitello Tonnato

veal, tuna, grilled onion and capers

20

Burrata (v)

watermelon gazpacho, heirloom tomatoes
and brioche tuile

20

Caesar Salad

little gem, croutons, feta and anchovies

17

Autumn Salad (v)

lollo rossa lettuce, grapes, candied pecans
and talagani cheese

19

SIDES

Hand-cut Fries (v)

9

Mashed Potatoes (v)

9

Green Beans Almondine (vg)

10

Endive Salad (vg)

9

Roasted Cauliflower (v)

brown butter and hazelnuts

11

IN-BETWEEN

Smoked Aubergine (v)

tomato salsa, tahini, amba and soft eggs

18

Pumpkin Soup

king crab, pear, crème fraîche
and sourdough croutons

26

Grilled Octopus

sesame yoghurt, tomato chutney, crispy
potatoes and lamb merguez

29

Lamb Gyoza

jerusalem artichoke, jus and salsa

35

MAIN COURSES

48-Hour Marinated Chicken Skewer

hummus, chickpea stew and sumac onion

32

Seafood Cavatelli

chili, white wine and lemon butter

33

Beef Tenderloin

grilled with sauce au poivre

48

Beef Bavette

grilled with chimichurri

38

Penne Arrabbiata (v)

parmesan, chili and basil

22

Sea bass

grilled with salsa verde

36