

The background is a solid teal color with several thick, wavy, light-teal lines that create a sense of movement and depth. The lines are layered, with some appearing in front of others, and they generally trend from the top-left towards the bottom-right.

BARBOUNIA

APERITIVO

Koulouri Bread & Mezze
aubergine dip, labneh harissa, pickles and taramasalata
16

RAW & COLD

Rock Oysters 3, 6
à la mignonette
18, 30

Tuna Tartare
curry vinaigrette, avocado, granny smith apple
and candied cashews
23

Octopus Carpaccio
tapenade, oranges, potato chips
and spicy mayonnaise
24

Beef Tartare
horseradish, cornichons and polenta chips
21

Caesar Salad
little gem, croutons, feta and anchovies
17

Beetroot Carpaccio (v)
green crème fraîche, manouri cheese
and challah crutons
19

Mushroom Tartare (v)
paprika aioli, pine nuts and shawarma spices
20
*truffle supplement
20

SIDES

Hand-cut Fries (v)
9
Mashed Potatoes (v)
9
Green Beans Almondine (vg)
9
Endive Salad (vg)
9

VEGETARIAN

Smoked Aubergine
tomato salsa, tahini, amba and soft eggs
18

Grilled Cauliflower
sesame yoghurt, tomato chutney, olives
and crispy feta
21

Shish Barak a la Gyoza
pumpkin, pine nuts and labneh
25

Penne Arrabbiata
parmesan, chilli and basil
22

Green Salad (vg)
endive, avocado and orange vinaigrette
18

"Gnocchi ai Funghi"
cauliflower mushroom, romanesco
and chestnuts
36
*truffle supplement
20

MAIN COURSES

48 Hour Marinated Chicken Skewer
hummus, chickpea stew and sumac onion
32

Fish Soup
mussels, red mullet, orzo and ras el hanout
35

Shrimp Kofta
chipotle butter, pickled cabbage and okra
33

Veal Spareribs
date glaze, sweet potato and spring onion
43

Beef Tenderloin
grilled with sauce au poivre
48

Beef Bavette
grilled with chimichurri
38

Seabass
grilled with salsa verde
36

Whole Turbot
à la meunière
47