

BARBOUNIA

BRUNCH

Mezze

hummus 5.00
tzatziki 5.50
roasted eggplant 6.50
taramousalata 6.00
spicy feta 6.50
selection of 3 above items 13.95
deluxe selection of all 5 above items
17.50

falafel 7.50

tahini & pickled baby eggplant

terra cotta shrimp 11.50

fresh garlic & olive oil

saganaki 11.25

kefalotiri cheese with metaxa brandy

Eggs & Omelettes

mixed greens and home fries

three eggs any style 9.95

kashkaval cheese omelette 10.95

spinach omelette 10.95

carmamelized onion & feta cheese

mushroom omelette 11.25

dill, chives & goat cheese

sweet italian sausage omelette 11.50

goat cheese & red pepper

Specialty Eggs

shakshuka 11.95

sunny-side up eggs with tomato sauce,
paprika & garlic served in a skillet

with lamb merguez 13.95

with roasted red peppers 12.95

greek egg 11.50

fried haloumi & tomatoes with sunny-side
up eggs & sumac served in a skillet

turkish shakshuka 13.95

spinach, ground lamb, chickpeas,
sunny-side up eggs & tahini
served in a skillet

poached egg barbou니아 11.95

on an english muffin with spinach, grilled
tomato & yogurt sauce

Breakfast Sweets

bread basket 5.50

muffins, croissants, raisin bread & scones

fresh fruit salad 10.50

yogurt, honey & granola

french toast 11.95

challah bread with cinnamon

pancakes 11.95

blueberries, maple syrup & whipped cream

waffles 11.95

whipped cream & berries

eggs benedict

smoked salmon 12.95

canadian bacon 11.75

spinach 11.75

crab 15.50

frittata 11.25

asparagus, artichokes, black olives
& parmesan

steak & eggs 16.95

grilled skirt steak & eggs any style

From the Taboon

spanakopita

spinach & feta cheese pie with brown

egg, fresh tomato coulis

& Israeli pickles 10.95

lachma hajuan 12.95

turkish lamb served over oven-baked flat

bread drizzled with tahini & pine nuts

sambusak 12.95

mediterranean calzone

-choice-

swiss chard, feta cheese, onion & jalepeno

or

potatoes, mushrooms & goat cheese

Salads

classic greek 12.95
romaine, tomato, cucumber,
black olives, feta & za'atar

israeli salad 11.95

chopped cucumber, tomato, onion, parsley & mint
with lemon tahini dressing & sumac

beet salad 13.50

roasted beets, walnuts, pickled red onion, haricot vert,
gorgonzola cheese

roasted pumpkin & plum tomato 11.95
roasted almonds, kaseri cheese

Sandwiches

grilled chicken 12.95

arugula, Jarlsberg cheese
& pickled cucumber

croque monsieur 11.50

traditional french style ham &
cheese, grilled

croque madame 13.50

sunny side up eggs

barbou니아 burger 14.95

pepper aioli chutney
& kashkaval cheese

falafel sandwich 10.95

tahini chopped salad
& zhoug

sabich 11.50

roasted eggplant, israeli salad,
sliced egg, tahini & amba

unlimited champagne cocktails for \$12

mimosa

belini

kir royale

parasol

(pinapple, rasberry liquor)

or your choice