

The image features a dark teal background with several light teal, wavy, abstract 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 upper left towards the lower right. The overall aesthetic is modern and minimalist.

BARBOUNIA

## APERITIVO

**Koulouri Bread & Mezze (vg)**  
hummus, labneh harissa, pickles and taramasalata  
16

## RAW & COLD

**Rock Oysters 3, 6**  
a la mignonette  
18, 30

**Hamachi Crudo**  
cauliflower couscous, pomegranate  
and crispy bulger  
21

**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

**Cured Salmon**  
tzatziki gazpacho, beetroot, sweet  
and sour cucumber  
22

**Tuna Tataki**  
romesco, charred leek and  
pickled radish  
29

## SIDES

**Hand-cut Fries (v)**  
9

**Mashed Potatoes (v)**  
9

**Green Beans Almondine (vg)**  
9

**Endive Salad (vg)**  
9

## VEGETARIAN

**Smoked Aubergine (vg)**  
tomato salsa, tahini, amba and soft eggs  
18

**Cauliflower Schnitzel**  
sesame yoghurt, tomato chutney and dry olives  
20

**Roasted Beetroot and Kohlrabi (vg)**  
green crème fraîche, challah croutons and halloumi  
19

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

**Penne Arrabbiata**  
parmesan, chilli and basil  
22

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

## MAIN COURSES

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

**Skate Wing**  
gnocchi, cherry tomatoes, capers, artichoke  
and gremolata  
36

**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**  
a la meunière  
47

## APERITIVO

**Koulouri Bread & Mezze (vg)**  
hummus, labneh harissa, pickles and taramasalata  
16

## SIDES

**Hand-cut Fries (v)**  
9

**Mashed Potatoes (v)**  
9

**Green Beans Almondine (vg)**  
9

**Endive Salad (vg)**  
9

## RAW & COLD

**Rock Oysters 3, 6**  
a la mignonette  
18, 30

**Hamachi Crudo**  
cauliflower couscous, pomegranate  
and crispy bulger  
21

**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

**Cured Salmon**  
tzatziki gazpacho, beetroot, sweet  
and sour cucumber  
22

**Tuna Tataki**  
romesco, charred leek and  
pickled radish  
29

## VEGETARIAN

**Smoked Aubergine (vg)**  
tomato salsa, tahini, amba and soft eggs  
18

**Cauliflower Schnitzel**  
sesame yoghurt, tomato chutney and dry olives  
20

**Roasted Beetroot and Kohlrabi (vg)**  
green crème fraîche, challah croutons and halloumi  
19

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

**Penne Arrabbiata**  
parmesan, chilli and basil  
22

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

## MAIN COURSES

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

**Skate Wing**  
gnocchi, cherry tomatoes, capers, artichoke  
and gremolata  
36

**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**  
a la meunière  
47