

BARBÈS

HORS D'OEUVRES

SOUP DU JOUR 8

HUMMUS 9

Chick peas, tahini, lemon juice & olive oil

ZAALOUK 10

Roasted eggplant, tomato, garlic & arugula

SALADE MÉDITERRANÉENNE 13

Trio of zaalouk, hummus & chackchouka

PLAT DE FROMAGE 15

Cheese platter with fig jam & fresh fruit

BRIOUATS 12

Phylo stuffed with chicken & almond

KALE DATE SALAD 11

Chopped kale, shallot, walnut & date topped with shaved parmesan & lemon vinaigrette

SALADE HACHÉE 12

Chopped greens, tomato, cucumber, olive, chick pea, red onion & crumbled feta with a lemon vinaigrette

SALADE DE BURRATA 13

Stacked tomato & burrata topped with fresh basil & balsamic glaze

CREVETTES MÉDITERRANÉENNES 13

Sautéed shrimp in a garlic sauce

SHAWARMA & BROCHETTES

Served with quinoa or french fries

CHICKEN SHAWARMA 15

Slow roasted marinated chicken with lettuce, tomato, onion, tahini, yogurt and pepper sauce. Served over greens or pita

BROCHETTE D'AGNEAU 15

Lamb marinated in paprika, cumin & honey harissa

BROCHETTE DE POULET 14

Chicken marinated in paprika & cumin

BROCHETTE DE MERQUEZ 15

Homemade lamb sausage with Moroccan spices

MOULES

Sm 14 | Lg with french fries 19

MOULES MARINIÈRE

Mussels with shallots, fresh herbs & white wine

MOULES MAROCAINE

Mussels with garlic, cilantro, crushed pepper & chopped tomatoes

ENTRÉES

SALADE TROPEZIAN 21

Zesty lime shrimp with sliced avocado, red onion, tomato, jalapeno and mixed greens

FATTOUSH DE POULET 17

Grilled chicken, mixed greens, tomato, cucumber, red onion fresh mint & pita chips

SALADE NIÇOISE 18

Mixed greens with tuna, egg, tomato, olive, anchovy & mustard vinaigrette

CREVETTES AU PISTOU 24

Grilled shrimp over pesto couscous with a coriander harissa sauce

BRONZINI GRILLÉ 27

Bronzini filet grilled in olive oil & preserved lemon sauce with seasonal vegetables

SAUMON GRILLE 24

Grilled Atlantic salmon with seasonal vegetables and a mustard sauce

POULET PROVENCAL 19

Half roasted chicken with fresh herbs, roasted potatoes & seasonal vegetables

BARBÈS BURGER 15

Ground sirloin burger with lettuce, tomato, onion and harissa aioli served with french fries

STEAK AU POIVRE 29

Sirloin steak with peppercorn sauce, seasonal vegetables & french fries

CARRÉ D'AGNEAU 30

Rack of lamb served with seasonal vegetables roasted potatoes

MOROCCAN SPECIALTIES

TAGINE DE POULET 22

Chicken with preserved lemons & green olives

TAGINE D'AGNEAU 26

Lamb shank with sesame seeds & prunes

TAGINE DE LEGUMES 19

Vegetable stew with Moroccan spices

KEFTA TAGINE 25

Lamb meat balls, French green peas & Moroccan spices in a light tomato sauce

COUSCOUS TRADITIONNEL 25

Traditional Moroccan couscous with choice of chicken or lamb

COUSCOUS ROYALE 27

Traditional Moroccan couscous with lamb, chicken & merquez

COUSCOUS AU LEGUMES 19

Moroccan couscous with seasonal vegetables

PASTILLA 24

Brick stuffed with chicken, almonds, cinnamon, coriander & onion

GARNITURES

Couscous 6 French Fries 6

Roasted potatoes 6

Chakchouka 7 String Beans 7

Broccoli Rabe 9 Asparagus 9

Raw Carrots & Cucumbers 6

Quinoa 7 Kale 8

Mixed greens with champagne vinaigrette 8

COCKTAILS DE MAISON

THE ROCK'N MOROCCAN 10

Vodka, minted agave syrup, freshly squeezed lime and mint leaves over crushed ice

LADY LUPO 10

Gin, freshly squeezed lemon, raspberry purée, champagne, agave syrup

NAUGHTY & NICE 12

Monte Alban mezcal, pineapple juice, freshly squeezed lime, agave syrup, shaved nutmeg, scotch

BARBÈS OLD FASHION 13

Bourbon, angostura bitter, chocolate bitter, orange bitter, light brown sugar

CASA MULE 11

Homemade citrus vodka, freshly squeezed lime, ginger agave syrup, tonic water

TATI MARTINI 12

Vanilla flavored vodka, Chambord, fresh pineapple juice, raspberry purée

MONTMARTE 12

Cucumber infused vodka, fresh watermelon juice, freshly squeezed lime, splash of soda

MARIE-ANTOINETTE 11

Citrus vodka, Berry's purée, pineapple juice, freshly squeezed lemon, minted agave syrup, mint leave

CASABLANCA 13

1800 Tequila Silver, fig vodka, fresh lemon juice, agave syrup, orange blossom, egg white

ON THE ROCKS COCKTAILS 20

375ml bottle, choice of;
COSMOPOLITAN | MAI TAI
OLD FASHION | MARGARITA | AVIATION

DESSERT

Pastilla au Lait 10

Chocolate Mousse 10

Macaroons with Vanilla Ice Cream 10

Merci de votre visite!

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