

BRUNCH

BARBÈS

MENU

OEUFS

OEUFS BENEDICT À LA RUSSE 14

Poached egg, smoked salmon, hollandaise sauce on an English muffin served with mixed greens & roasted potatoes

OMELETTE AU FROMAGE DE CHÈVRE 12

Goat cheese, tomato, asparagus & mushroom omelet served with mixed greens & roasted potatoes

TATI FRITTATA 12

Eggs (whole or whites), red pepper, spinach & mushroom served with mixed greens & roasted potatoes

OEUFS BROUILLÉS AU SAUMON FUMÉ 18

Scrambled eggs with smoked salmon & crème fraîche served with mixed greens & roasted potatoes

OEUF PLAT AU MERGUEZ 14

Two sunny side up eggs, merguez, mixed greens & roasted potatoes

KEFTA TAGINE AU OEUF PLAT 23

Lamb meatballs, French green peas & Moroccan spices in a light tomato sauce with sunnyside eggs

MOROCCAN SHAKSHUKA 14

Poached eggs over a Moroccan tomato pepper stew

STEAK AU OEUFS BROUILLÉS 18

Pan seared steak with scrambled eggs, served with mixed greens & roasted potatoes

PLATES DE BISTROT

FRENCH TOAST AUX FRUITS 16

Traditional french toast served with fresh fruit

CRÊPE DU JOUR 16

French crêpe with fresh fruit & chocolate drizzle

MACARONI AU GRATIN 12

Bistro style mac & cheese

MOULES FRITES

Mussels served with french fries

MOULES MARINIÈRES 18

Mussels with shallots, fresh herbs & white wine

MOULES MAROCAINE 18

Mussels with garlic, cilantro, crushed pepper, tomato

SALADES

HUMMUS 9

Puree of chick peas, tahini, lemon juice & olive oil

SALADE NIÇOISE 18

Mixed greens with sliced tuna, eggs, tomatoes, olives, anchovies & mustard vinaigrette

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

BROCHETTES

Served with quinoa or french fries

BROCHETTE D'AGNEAU 15

Lamb marinated in paprika, cumin & honey harissa sauce

BROCHETTE DE POULET 13

Chicken breast marinated in paprika & cumin with a garlic yogurt sauce

BROCHETTE DE MERGUEZ 15

Homemade lamb sausage with Moroccan spices

ENTRE LE PAIN

Served with french fries

SHAWARMA

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

SANDWICH DE LEGUMES 16

Grilled eggplant, zucchini, tomato & hummus spread

SANDWICH DE MERGUEZ 16

Merguez with tomato, lettuce & harissa spread

BARBÈS BURGER 14

Ground beef with tomato, lettuce, onion, harissa aioli

BOISSONS

COFFEE 2.5 | ESPRESSO 3

CAFE AU LAIT, CAPPUCINO, CAFE FRAPE 3.5

MOROCCAN MINT TEA 3.5

MIMOSA & BELLINI 5

BLOODY MARY 7

ORANGE JUICE 4

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, chocolate & orange bitters, light brown sugar

CASA MULE 11

Citrus vodka, freshly squeezed lime, ginger agave syrup, tonic water

TATI MARTINI 12

Vanilla 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 leaf

ON THE ROCKS 20

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