

BRUNCH

OEUFS

OEUFS BENEDICT À LA RUSSE 15
Poached egg, smoked salmon, hollandaise sauce on an English muffin served with mixed greens & roasted potatoes

OMELETTE AU FROMAGE DE CHÈVRE 15
Goat cheese, tomato, asparagus & mushroom omelet served with mixed greens & roasted potatoes

TATI FRITTATA 14
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 17
Two sunny side up eggs, merquez, 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 16
Poached eggs over a Moroccan tomato pepper stew

STEAK AU OEUFS BROUILLÉS 20
Pan seared steak, scrambled eggs, mixed greens & roasted potatoes

PLATES DE BISTROT

CROISSANT ET CONFITURE 14
Two croissants with jam, cafe au lait & orange juice

FRENCH TOAST AUX FRUITS 16
Traditional french toast served with fresh fruit

MACARONI AU GRATIN 12
Bistro style mac & cheese

CRÊPE DU JOUR 16
French crêpe with fresh fruit & chocolate drizzle

MOULES FRITES

MOULES MARINIÈRES 18
Mussels with shallots, fresh herbs & white wine served with fries

MOULES MAROCAINE 18
Mussels with garlic, cilantro, crushed pepper, tomato served with fries

BARBÈS

SALADES

HUMMUS 9
Puree of chick peas, tahini, lemon juice & olive oil

FATTOUSH DE POULET 17
Grilled chicken, mixed greens, tomato, cucumber, red onion, fresh mint & pita chips

SALADE TROPEZIAN 23
Zesty limed shrimp with sliced avocado, red onion, tomato, jalapeno and mixed greens

SALADE NICOISE 18
Mixed greens, tuna, eggs, tomatoes, olives, anchovies & mustard vinaigrette

BROCHETTES

Served with quinoa or french fries

BROCHETTE D'AGNEAU 15
Lamb marinated in paprika, cumin & honey harissa sauce

BROCHETTE DE POULET 14
Chicken breast marinated in paprika & cumin

BROCHETTE DE MERQUEZ 15
Homemade lamb sausage with Moroccan spices

ENTRE LE PAIN

Served with french fries or mixed greens

CROQUE MADAME 16
Smoked turkey ham, gruyere and béchamel sauce on sliced brioche topped with a fried egg

CROQUE MONSIEUR 15
Smoked turkey ham, gruyere and béchamel sauce on sliced brioche

SHAWARMA 17
Slow roasted marinated chicken with lettuce, tomato, onion, tahini, yogurt and pepper sauce, served over pita or mixed greens

BARBÈS BURGER 16
Ground beef with tomato, lettuce, onion, harissa aïoli

DESSERT

CHOCOLATE MOUSSE 10 | PASTILLA AU LAIT 10
BACKLAVA 12 | MACAROONS & VANILLA ICE CREAM 10

MENU

BOISSONS

COFFEE 2.5 | ESPRESSO 3

CAFE AU LAIT, CAPPUCINO, CAFE FRAPE 3.5

MOROCCAN MINT TEA 3.5 (HOT OR COLD)

MIMOSA & BELLINI 8 | BLOODY MARY 10

COCKTAILS DE MAISON 13

THE ROCK'N MOROCCAN
Vodka, minted agave syrup, freshly squeezed lime and mint leaves over crushed ice

LADY LUPO
Gin, fresh lemon, raspberry purée, champagne, agave syrup

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

BARBÈS OLD FASHION
Bourbon, angostura, chocolate & orange bitters, light brown sugar

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

TATI MARTINI
Vanilla vodka, Chambord, fresh pineapple juice, raspberry purée

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

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

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

LILLET SPRITZ
Lillet (blanc or rouge) topped with prosecco and tonic

LYCHEE MARTINI
Titos vodka, lychee liqueur & freshly squeezed lime juice

Thank you very much for your patience and support as we navigate the new hospitality service protocols.
Follow us on Instagram @barbesrestaurant & on Facebook at Barbès Restaurant - Hoboken for daily specials & events.

