

# DINNER

# BARBÈS

# MENU

## HORS D'OEUVRES

HARIRA SOUP 9

FRENCH ONION SOUP 12

HUMMUS 11

Chick peas, tahini, lemon juice & olive oil

ZAALOUK 11

Roasted eggplant, tomato, garlic & arugula

SALADE MÉDITERRANÉENNE 14

Trio of zaalouk, hummus & chackchouka

PLAT DE FROMAGE 18

Cheese platter with fig jam & fresh fruit

BRIOUATS 12

Phylo stuffed with chicken & almond

SALADE HACHÉE 13

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

KALE DATE SALAD 13

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

SALADE DE BURRATA 14

Burrata with tomato, baby arugula & balsamic

ESCARGOTS 13

Snails in a garlic butter white wine sauce

CREVETTES MÉDITERRANÉENNES 14

Sautéed shrimp in a garlic sauce

CALMARS GRILLÉS 13

Grilled calamari with garlic and crushed pepper

## MOULES

**Sm 12 | Lg with french fries 19**

MOULES MARINIÈRE

Mussels with shallots, fresh herbs & white wine

MOULES MAROCAINE

Mussels with garlic, cilantro, crushed pepper & chopped tomatoes

## MOROCCAN SPECIALTIES

TAGINE DE POULET 24

Chicken with preserved lemons & green olives

TAGINE D'AGNEAU 27

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

TAGINE DE POISSON 27

Fish of the day with charmoula sauce

SHAWARMA 18

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

COUSCOUS TRADITIONNEL 25

Traditional Moroccan couscous with choice of chicken or lamb

COUSCOUS ROYALE 28

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

RAW CARROTS & CUCUMBERS 6

COUSCOUS 6

FRENCH FRIES 7

ROASTED POTATOES 7

QUINOA 8

MIXED GREENS 8

BROCCOLI 8

CHAKCHOUKA 8

STRING BEANS 8

MERGUEZ 9

GRILLED CHICKEN 8

## ENTRÉES

BRONZINI GRILLÉ 28

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

CREVETTES AU PISTOU 25

Grilled shrimp over pesto couscous with a coriander harissa sauce

SAUMON GRILLÉ 26

Grilled Atlantic salmon with seasonal vegetables and a mustard sauce

SALADE TROPEZIAN 25

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

FATTOUSH DE POULET 18

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

POULET PROVENCAL 19

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

BARBÈS BURGER 16

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

STEAK AU POIVRE 30

Sirloin steak with peppercorn sauce & french fries

CARRÉ D'AGNEAU 32

Rack of lamb served with seasonal vegetables & roasted potatoes

## DESSERT

BACKLAVA 12

PASTILLA AU LAIT 10

CHOCOLATE MOUSSE 10

MACARONS & VANILLA ICE CREAM 10

MOROCCAN MINT TEA 3.5

CAPPUCINNO 3.5

ESPRESSO 3

## COCKTAILS DE MAISON 13

THE ROCK'N MOROCCAN

Vodka, agave syrup, fresh lime juice and mint leaves over crushed ice

LADY LUPO

Gin, fresh lemon juice, raspberry purée, champagne, agave syrup

NAUGHTY & NICE

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

BARBÈS OLD FASHION

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

CASA MULE

Homemade citrus vodka, fresh lime juice, ginger agave syrup, tonic water

TATI MARTINI

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

MONTMARTE

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

MARIE-ANTOINETTE

Citrus vodka, Berry's purée, pineapple juice, fresh lemon juice, 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 & fresh lime juice

ESPRESSO MARTINI

Vodka, baileys, espresso

Thank you very much for dining with us! Please note that reservations before 9pm for less than 4 guests are limited to 2 hours.

Follow us on Instagram @barbesrestaurant & on Facebook at Barbès Restaurant - Hoboken for daily specials and events.