

Barbayani

T A V E R N A

DINNER

*"In ancient land of Greece, stories find their place, / Barba Yani, black-bearded innkeeper with a smiling face,
From hearth to bedding, he tended every care every need, / In his inn, travelers found solace, rich and rare."*

BARBAYANI PIKILIA (SERVED WITH HOUSE-MADE PITA BREAD)

HÚMUS - Beetroot-infused chickpea purée, tahini, lemon zest, garlic, extra virgin olive oil

TZATZIKI - Greek Yogurt, Cucumber, Dill

MELITZANOSALATA - Roasted Eggplant, Herbs

TIROKAFTERI - Red Pepper, Feta, Garlic

INDIVIDUAL 12 / TASTING PLATTER 34

MEZETHES (STARTERS)

TARAMOSALATA - Velvety cod roe emulsion, citrus, extra virgin olive oil, finished with premium fish roe. 17

IMPORTED GREEK FETA - Greek Feta, Olives, Cherry Tomatoes, Pickled Grapes, Extra Virgin Olive Oil, Oregano. 14

DOLMATHES - Grape Leaves, Rice, Aromatic Spices, Dill, Pine Nuts, Tomato, Fresh Pomegranate. 14

KOLOKITHOKEFETHES - Zucchini Cakes, Cucumber and Spicy Yogurt Salad, Roasted Red Pepper Sauce. 15.95

SAGANAKI - Pan-Fried Kefalograviera Cheese, Brandy, Lemon, Honey. 16.95

SPANAKOPITA - Phyllo, Spinach, Leeks, Feta. 15.95

SANTORINI KOUNOUPIDI - Fire-roasted cauliflower, carrot purée, lemon-garlic olive oil, pomegranate, parsley. 19

MAPAKIA - Brussels Sprouts, Capers, Dates, Parmesan, Onion Pickels. 16.95

KALAMARAKIA - Crispy Monterey Calamari, Arugula, Red Pepper, Tartar Sauce. 18.95

OCTAPODI - Charcoal Broiled Octopus, House tomato sauce, Oregano pesto oil. 22.95

BIFTEKIA - Lamb Meatballs, Citrus Pepper Compote, Mint. 19.95

GARIDES SAGANAKI - Tiger Prawns, Red Plaki Sauce, Citrus Pepper Compote, Feta. 19.50

PLEVRAKIA - Lamb Riblets, Oregano, Garlic, Lemon Vinaigrette. 24.95

SOLOMOS FUMÉE - Thinly Sliced Wild-Caught Fume Salmon Marinated in Greek Style Beet and Pesto Sauces about 1 Week. 19.50

BARBAYANI THALASSA TIGANITES - Crispy shrimp, calamari & zucchini, lightly battered, served with house tartar sauce. 26

SOUPES KAI SALATES (SOUP AND SALADS)

AVGOLEMONO SOUP - Egg Lemon, Organic Chicken, Rice. 11.95

HORIATIKI - Vine-Ripened Tomatoes, Cucumber, Bell Pepper, Red Onion, Kalamata Olives, Feta. 15.95

BEEF SALAD - Baby Arugula, Feta, Caramelized Walnut, Orange Balsamic Dressing. 17.95

BARBA OCTAPODI - Charcoal Broiled Octopus, Baby Arugula, Roasted Bell Peppers, Pesto oil, Oregano. 24.95

KIRIA PIATA (MAIN COURSES)

MOUSSAKA - Layers of roasted eggplant, seasoned ground meat, and rich tomato sauce with creamy béchamel and baked until golden. 31.50

KOUSKOUS SEARED AHI TUNA - Grilled tuna, served over couscous with spinach, cherry tomatoes, olives. 34.50

KOTOPOULO SOUVLAKI - Chicken Breast, Onion, Bell Pepper, Orzo Pilaf, Tzatziki, Olive Oil, Lemon Vinaigrette. 31.50

LAVRAKI - Whole Mediterranean Bass, Braised Greens, Roasted Potatoes, Lemon Vinaigrette. 42.50

SOLOMOS - Pan-Seared Wild Catch North Atlantic Salmon, Lentil Ragout, Oregano Pesto. 37.95

KTENIA - Golden-seared Day Boat scallops over silky mushroom-spinach risotto. 37.95

BRIZOLA STO FOURNO - Grilled Double-Cut Pork chops, Sautéed Cabbage, Caramelized Fig Sauce. 42.95

PAIDAKIA - Mesquite, Prime Rib Cut Lamb Chops, Braised Greens, Barba Potatoes, Lemon Vinaigrette. 49.50

MOSCHARI SOUVLAKI - Beef Filet, Fire-kissed peppers, orzo pilaf, tzatziki, lemon sauce. 34

MOSCHARISIA BRIZOLA - Perfectly Grilled Prime Rib Eye Steak, with grilled asparagus, manouri, and silky spinach mash. 56

ARNI KOKINISTO - Slow-braised, Lamb Shank with orzo pilaf, myzithra, and rich lamb jus. 44.95

GREEK LOBSTER LINGUINE - Lobster tail, vine-ripened tomatoes, basil, lemon, olive oil, and a touch of ouzo. 44

CHILEAN SEA BASS - White Bass, Roasted peppers, cherry tomatoes, zucchini, spinach, potato, garlic. 41.95

FOREST MUSHROOM RISOTO - Asparagus, Spinach, Mushroom, Green Peas, Cherry Tomatoes, Spinach Broth. 28.95

GARDEN LINGUINE - Pesto, Beans, Asparagus, Mushroom, Zucchini, Cherry Tomatoes. 29.50

HARVEST CASSEROLE - Roasted Peppers, Cherry Tomatoes, Zucchini, Green Onion, Spinach, Potato, Garlic, Myzithra. 28.95

PASTITSIO - Layers of long Tubular Pasta, seasoned ground meat, and rich tomato sauce with béchamel and baked until golden. 29.95

SIGNATURE SALT CRUSTED BRANZINO (FOR TWO) - Sea salt-baked whole branzino, finished tableside. Subject to availability.

SIDES: BARBA ROASTED PATATOES | BRAISED GREENS | ORZO PILAVI | GREEK FRIES 10

EXECUTIVE CHEF & OWNER ALLEN ISIK

A 3% Living Wage Surcharge will be added to all purchases in an effort to help sustain our business. A 20% gratuity will be added to all parties of six or more. Thank you for your support. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

