

# Barbayani **LUNCH**

T A V E R N A

*"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** - Olives, Extra Virgin Olive Oil, Oregano, Cherry Tomatoes 14

**DOLMATHES** - Grape Leaves, Rice, Aromatic Spices, Dill, Pine Nuts, Cherry Tomato 14

**KOLOKITHOKEFETHES** - Zucchini Cakes, Spicy Yogurt and Roasted Red Pepper Sauce 15

**SAGANAKI** - Pan-Fried Kefalograviera Cheese, Brandy, Lemon 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, Shallot, Capers, Dates, Kefalograviera 16.95

**KALAMARAKIA** - Crispy Monterey Calamari Arugula Roasted Bell Pepper and Housemade Tomato Sauce 18.95

**OCTAPODI** - Charcoal Broiled Octopus, Served with Oregano, Housemade Tomato and Pesto Sauce 22.95

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

**GARIDES SAGANAKI** - Tiger Prawns, Citrus Pepper Compote, Feta 18.95

**PLEVRAKIA** - Lamb Riblets, Oregano, Garlic, Lemon Vinaigrette, Arugula 24.95

**SOLOMOS FUMÉE** - Wild-Caught Fumée Salmon Marinated in Greek Style Beet and Pesto Sauce 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 Fumet, Organic Chicken, Rice 11.95

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

**BEET SALAD** - Micro Greens, Feta, Caramelized Walnut, Orange Balsamic Dressing 17.95

**YANNI SPRING SALAD** - Seasonal Mixed Greens, Fresh Fruits, Feta, Virgin Olive Oil, Freshly Squeezed Lemon Juice 15

**BARBA OCTOPODI** - Charcoal-Broiled Octopus, Baby Arugula, Roasted Bell Peppers, Red Wine Vinaigrette, Oregano 22.95

## **KIRIA PIATA** (MAIN COURSES)

**BARBA BURGER** - Custom Lamb patty, Cheddar Cheese, Caramelized Onions 24.95

**KOTOPOULO GYRO** - (Chicken) Pita Bread with Various Cucumber, Tomato, Onion, Tzatziki sauce, Barba Potato 23

**MOSCHARI GYRO** - (Beef) Pita Bread with Various Cucumber, Tomato, Onion, Tzatziki sauce, Barba Potato 27

**EGGS ROYALE** - Smoked salmon on a toasted Muffin, poached egg, basil pesto, and wilted spinach, served with a classic Greek salad 27

**GREEK TOAST** - Toasted Whole Wheat Bread Topped with Avocado Spread, Scrambled Eggs 23

**LAVRAKI** - Whole Mediterranean Bass, Braised Greens, Roasted Potatoes, Lemon Vinaigrette 39.50

**SANTORINI TOAST** - Toasted Whole Wheat Bread Topped with Avocado Spread, Scrambled Eggs, Oyster Mushrooms, Rosemary 24

**MOSCHARI SOUVLAKI** - Beef Filet, Red Onion, Green and Red Bell Peppers, Orzo Pilaf, Tzatziki, Lemon Sauce 33

**PASTISIO** - Pasta, Ground Beef and Lamb Ragout, Mushrooms, Bechamel 28

**SEAFOOD LINGUINI** - Cherry Tomatoes, Basil, Prawns, Linguini, Oregano, Freshly Squeezed Lemon 31.95

**PAIDAKIA** - Mesquite, Rib Cut Lamb Chops, Braised Greens, Barba Potatoes, Lemon Vinaigrette 38.95

**KOTOPOULO SOUVLAKI** - Chicken Breast, Red Onion, Green and Red Bell Peppers, Orzo Pilaf, Tzatziki, Olive Oil, Lemon Sauce 31.50

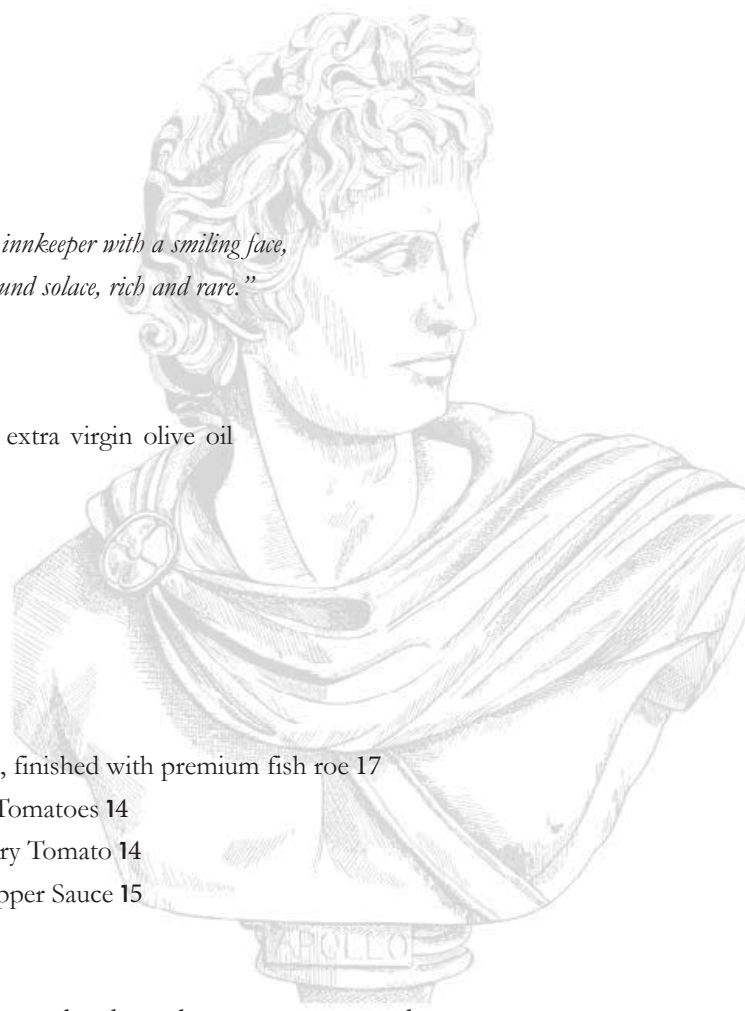
**BRIZOLA** - Rib Eye Steak, Grilled Asparagus, Minori Cheese, Homemade Spinach Mashed Potatoes 52

**MOUSSAKA** - Ground Beef and Lamb, Grilled Eggplant, Roasted Potato, Bechamel 28

**VEGETARIAN MUSHROOM RISOTTO** - Wild Mushroom, Spinach, Cherry Tomatoes, Herb Feta, Spinach Broth 25

**Sides: Barba Roasted Potatoes | Braised Greens | Orzo Pilavi | Greek Fries 10**

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



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