

## NIBBLES

marinated olives (V, GF) pita 7

hummus (V, GF) pita 7

olive tapenade (V, GF) pita 7

grape leaves & pine nuts (V, GF) 7

hot kettle chips (V, GF) 7  
*sea salt, curried or cajun*

mint | yogurt dip (GF) pita 7

spinach | artichoke dip (GF) pita 9

fava bean dip (V, GF) pita 7

cauli fries (V, GF) sour cream 8

spanish ratatouille (V, GF) sourdough 7

(GF) Corn Chips Available Upon Request

**add Vegetable Crudités 2**

## DINNER MENU



**Global American**

a feast or a nibble  
tapas | brunch | lunch | dinner

**white peach sangria**

8 GLASS | 39 CARAFE  
moscato, orange juice, gingerale,  
splash of crème de peche



## APPETIZERS

bibi'z soup (GF)

tiny lamb meatballs | chuk-chuka sauce (GF)

sweet roasted garlic | tomato chutney, parmesan crisps, triple cream borgonzola (V)

fish taco (2) | guacamole, bean salsa, soft flour tortilla, pico de gallo & sour cream **[add a taco +4]**

steak taco (2) | avocado-lime-cilantro, soft flour tortilla **[add a taco +4]**

steamed mussels | sojuk, white wine & cilantro (GF)

fried calamari | spicy aioli & asian dipping sauce

sesame crusted tuna | seared rare, sesame-ginger-soy sauce (GF)

grilled shrimp cocktail | marinated & grilled, cocktail sauce (GF)

shucked oysters | ½ dozen, cocktail sauce, champagne mignonette (GF)

**GRILLED ARTISAN PIES** PERSONAL SIZE FLAT BREAD 13 **substitute gluten free pie +2**

bbq chicken | red onion, fontina and asiago

lahm ageen | ground lamb & beef, parsley, onion, sprinkle of chopped cilantro

margherita | fresh tomato, basil & mozzarella

grilled veggies & five cheese | fontina, mozzarella, provolone, asiago, parmesan

grilled garlic shrimp | fontina and asiago **ADD +2**

sojuk-roasted garlic | spicy beef pepperoni, fontina

wild mushroom | fontina, shaved parmesan, white truffle oil

**SALADS** 8 REGULAR | 15 LARGE

spinach-kale | crisp apples, crushed walnuts, parmesan, champagne vinaigrette (GF)

bibi'z chopped | romaine, parsley, mint, tomatoes, cucumbers, onions, toasted pita chips, fresh lemon & olive oil

fork-n-knife caesar | wedge of romaine, shaved parmesan, croutons

harvest | pecan-raisin crostini, organic mesclun, candied nuts, berries, champagne vinaigrette, wedge of brie or crumbled blue

arugula salad | tomato, red onion, shaved parmesan, citrus dressing (GF)

balsamic pear | organic mesclun, arugula, blue cheese, onion, cranberries, toasted almond, honey-balsamic dressing (GF)

**CRAFT YOUR SALAD** (ALL GF)

add grilled chicken | grilled pacific tilapia +5

sesame rare tuna | grilled skirt steak | grilled cajun shrimp | blackened salmon +12  
goat | brie | crumbled blue +2

m/p

8

9

12 \*GF Tortilla +\$2

12 \*GF Tortilla +\$2

14

15

15

18

18

## FARMHOUSE CHEESE & CHARCUTERIE 24

nuts | honey  
fresh & dried fruit  
chèvre (goat)  
kashkaval (sheep)  
double cream brie (cow)  
borgonzola (cow)  
smoked salmon  
basterma



284 Center Ave, Westwood, NJ  
www.bibizlounge.com  
201.722.8600

**Please announce ALLERGIES of any kind BEFORE ORDERING.**

FOR YOUR HEALTH AND PEACE-OF-MIND, WE COOK OUR FRIES IN A DEDICATED FRYER THAT IS GLUTEN FREE  
AT ALL TIMES AND OUR GF PASTA IS NEVER CROSS CONTAMINATED IN OTHER PASTA WATER.  
ALL MENU ITEMS AND PRICES ARE SUBJECT TO CHANGE

**SANDWICHES** with FRIES (GF) | exchange BIBI'S SALAD +2

**black angus cheddar burger**

cheddar, lettuce, tomato, onion, bibi's steak sauce 15  
on brioche (gluten free bun available +2)

**lamb sliders** (3)

tomato, mozzarella, spicy aioli 13 | [EXTRA SLIDER +4]

**BURGER ADD-ONS +2**

crumbled blue | gruyere | goat | mozzarella  
sautéed mushrooms or onions | avocado  
turkey bacon | basterma  
fried organic egg | truffle fries

**PASTA** ADD GRILLED CHICKEN +5 | ADD GRILLED SHRIMP +12 | ADD GRILLED SKIRT STEAK +12

**chipotle penne** (GF) | artichoke hearts, sun-dried tomatoes, broccoli, creamy chipotle-garlic sauce, shaved parmesan 18

**lobster ravioli** | lobster-dill cream sauce, shaved parmesan 28

**potato gnocchi alfredo** | over veal bolognese sauce, shaved parmesan 21

**wild mushroom ravioli** | butternut squash cream sauce, crushed walnuts, shaved parmesan 19

**organic linguine & grilled shrimp** | arugula, fresh tomato, capers, spicy pepperoncini, parmesan 30

**VEGAN** ADD GRILLED CHICKEN +5 | ADD GRILLED SHRIMP +12 | ADD GRILLED SKIRT STEAK +12

**vegan tunisian cous cous** | zucchini, squash, cabbage, chick peas, potato (med. spice) (V) 17

**grilled veggie plate** | tomato, zucchini, mushroom, onion, eggplant, peppers (V, GF) 15

**RISOTTO of the DAY** M/P

CHEF'S SPECIAL

**SEAFOOD** WILD CAUGHT, SUSTAINABLE

**grilled fresh tilapia** | pico de gallo, bean stew, asparagus, drizzle of lime vinaigrette (GF) 25

**blackened wild scottish salmon** | mashed potatoes, green beans, tomato-cranberry chutney & lobster sauce (GF) 30

**pan-seared wild scallops** | sautéed wild mushrooms & brussels sprouts over creamy polenta (GF) 35

**roasted wild bronzino** | cilantro, garlic & mild peppers, farmer's market veggie (GF) [butterflied | mostly deboned] 32

**POULTRY** PASTURE-RAISED | NO HORMONES, NO ANTIBIOTICS

**chicken florentine** | layered with creamy spinach, basterma, fontina, shiitake mushroom sauce over mashed potatoes (GF) 24

**grilled chicken kabob** | freekeh [smoked green wheat], toasted almonds, garlic dipping cream 21

**chicken piccata** | broccoli, artichoke hearts, capers, lemon-white wine sauce, herb & lemon roasted potatoes (GF) 24

**duo of duck** | pan-seared breast, roasted duck leg, berry reduction (GF) 29

**MEAT** PASTURE-RAISED | NO GROWTH HORMONES

**braised lamb shank** | potato puree, natural pan-jus (GF) 26

**black angus braised short ribs** | almonds & cranberries, mashed potatoes, broccoli (GF) 28

**rack of lamb** | rosemary au jus, mashed potatoes, asparagus (GF) 36

**black angus skirt steak** | 10 oz chimichurri, steak cut fries, brussels sprouts (GF) 27 ADD GRILLED SHRIMP +12

**FARMER'S MARKET VEGGIES** 6 We cook our fries in a dedicated fryer that is gluten free at all times.

herb-lemon roasted potato (GF)

grilled asparagus (GF)

green beans (GF)

mashed potatoes (GF)

braised brussels sprouts (GF)

creamy polenta (GF)

bowl of fries (GF) truffled +2

spinach [creamed or sautéed] (GF)

freekeh

fine cous cous w/sauce

sautéed broccoli (GF)

smoked green wheat | toasted almonds

Did you know that we offer CATERING your business or home for 10 or more guests.  
We also have private, semi-private & outdoor spaces available for groups of 10 - 150



**bibi's restaurant | lounge** | 284 center avenue, westwood, nj | 201.722.8600 | [www.bibizlounge.com](http://www.bibizlounge.com)  
lunch & dinner | tue-sun | happy hour every day 3-6:30 in lounge | twilight dinner 3-6 pm daily | thur ladies night  
sun brunch 11 a-3 p | sun dinner 3-9 p | sunday \$9 oysters for 1/2 dozen

20% gratuity included for parties of 6 or more