



# Happy New Year!

## NIBBLES

marinated olives (V, GF) pita 8

hummus (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) corn chips 10

cauli fries (V, GF) sour cream 8

spanish ratatouille (V, GF) corn chips 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)

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)

m/p

8

12 \*GF Tortilla +\$2

14

15

18

18

19

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

lahm aegen | 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

## FARMHOUSE CHEESE & CHARCUTERIE 24

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

## SALADS 10 REGULAR

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

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



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'z SALAD +2

**black angus cheddar burger**

cheddar, lettuce, tomato, onion, bibi'z steak sauce **15**

on brioche (gluten free bun available +2)

**lamb sliders** (3)

tomato, mozzarella, spicy aioli **14** | [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

**MAIN DISHES** 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**

**wild mushroom ravioli** | butternut squash cream sauce, crushed walnuts, shaved parmesan **21**

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

**vegan tunisian cous cous** | zucchini, squash, cabbage, chick peas, potato, parsley (*med. spice*) (V) **18**

**chicken florentine** | layered with creamy spinach, basterma, fontina, shiitake mushroom sauce over mashed potatoes (GF) **26**

**chicken piccata** | broccoli, artichoke hearts, capers, lemon-white wine sauce, herb & lemon roasted potatoes (GF) **25**

**grilled chicken kabob** | freekeh [smoked green wheat], toasted almonds, garlic dipping cream **23**

**blackened wild scottish salmon** | mashed potatoes, green beans, tomato-cranberry chutney & lobster sauce (GF) **32**

**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] **34**

**braised lamb shank** | potato puree, natural pan-jus (GF) **28**

**black angus braised short ribs** | almonds & cranberries, mashed potatoes, broccoli (GF) **29**

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

**black angus skirt steak** | 10 oz chimichurri, steak cut fries, brussels sprouts (GF) **30** ADD GRILLED SHRIMP +12

**FARMER'S MARKET VEGGIES | GREAT for the TABLE** Our fries are made in a dedicated gluten free fryer since the day we opened.

herb-lemon roasted potato GF **6**

mashed potatoes GF **6**

bowl of fries GF **6** truffled **8**

fine cous cous w/sauce **6**

freekeh **6**

smoked green wheat | toasted almonds

grilled asparagus GF **9**

braised brussels sprouts GF **10**

baby spinach GF sauteed or creamed **9**

sautéed broccoli GF **8**

green beans GF **8**

creamy polenta GF **6**



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

HAPPY HOUR DAILY 3-630 IN LOUNGE & PATIO  
TWILIGHT DINNER DAILY 3-6 PM & TUESDAY DINNER THURSDAY LADIES NIGHT  
SUN BRUNCH 11 A-3 P & SUNDAY \$9 OYSTERS FOR ½ DOZEN

20% GRATUITY INCLUDED FOR PARTIES OF 6 OR MORE