

NIBBLES & SNACKS

marinated olives (V, GF) pita 8	mint yogurt dip (GF) pita 7
hummus (V, GF) pita 7	spinach artichoke dip (GF) pita 10
olive tapenade (V, GF) pita 7	fava bean dip (V, GF) pita 7
grape leaves & pine nuts (V, GF) 7	cauli fries (V, GF) sour cream 8
hot kettle chips (V, GF) 7 <i>sea salt, curried or cajun</i>	spanish ratatouille (V, GF) sourdough 7

(GF) Corn Chips Available Upon Request
add Vegetable Crudités 2

LUNCH MENU

TUE – SAT | 1130 A – 300 P
IN A HURRY?...Announce 911 or Call Ahead

WE DELIVER CATERING!

for 10-100 GUESTS



Global American

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

APPETIZERS

bibi'z soup (GF)		m/p
tiny lamb meatballs (GF)		8
chuk-chuka sauce		
spicy cajun shrimp & grits (GF)	NEW	15
over asiago creamy polenta		
creamy fresh burrata (GF)	NEW	14
portobello, tomato, basil, balsamic glaze		
fried calamari		15
spicy aioli & asian dipping sauce		
sesame crusted tuna (GF)		18
seared rare, sesame-ginger-soy sauce		

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

bbq chicken	red onion, fontina and asiago
lahm aegen	ground lamb & beef, parsley, onion, cilantro
margherita	fresh tomato, basil & mozzarella
grilled veggies & 5-cheese pie	
sojuk-roasted garlic	spicy beef pepperoni, fontina
grilled garlic shrimp	fontina and asiago +2
wild mushroom	fontina, shaved parmesan, white truffle oil

SANDWICHES with FRIES | **exchange BIBI'z SALAD +2**

short rib french dip sandwich baguette	16
caramelized onions, brie, au jus	
grilled steak sandwich baguette	16
chimichurri, caramelized onions, garlic aioli, fontina	
lamb sliders [3] slider roll	13
tomato, mozzarella, spicy aioli EXTRA SLIDER +4	
spicy korean pulled beef sourdough	16
(5-hour pulled short ribs), kimchee, coleslaw & cucumbers	
grilled garlic chicken pita	10
grilled chicken, pickles, garlic aioli	
california chicken sandwich baguette	12
grilled chicken, pepperoncini, roasted red pepper, guacamole, fontina	
rocket wrap wrap	12
grilled chicken, tomato, rocket, guacamole, hot chili aioli	
caprese-portobello sandwich baguette	10
tomato, basil, mozzarella, sun-dried tomato pesto, balsamic glaze	
fancy 'BLT' sourdough	10
lettuce, tomato, horseradish mayo, turkey bacon, avocado	

* black angus cheddar burger **15**
cheddar, lettuce, tomato, onion, bibi'z steak sauce
on brioche (gluten free bun available +2)
customize your burger +2

crumbled blue | gruyere | goat | mozzarella
sautéed mushrooms or onions | avocado
turkey bacon | basterma

a little quickie

cup of soup | ½ sandwich * | any ½ salad

Duet (choice of 2) **\$11**

Ménage a Trois (have all three) **\$16**

* excludes burger & fish burger

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SALADS **8** REGULAR

spinach-kale **GF**
crisp apples, crushed walnuts, parmesan, champagne vinaigrette

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

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

harvest
organic mesclun greens, candied nuts, seasonal fruit, champagne vinaigrette
pecan-raisin crostini, wedge of brie or crumbled blue

balsamic pear **GF**
organic mesclun greens, blue cheese, red onion, sun-dried cranberry, toasted
almond, honey-balsamic dressing

craft a main dish salad

add grilled chicken +6
sesame tuna | steak | shrimp | wild salmon +12
goat | brie | crumbled blue +2

MAIN PLATES

add GRILLED CHICKEN +6 | SHRIMP +12 | SKIRT STEAK +12

grilled chicken breast rustico (GF) **15**
light fresh tomato-caper sauce over grilled veggies & jasmine brown rice

wild mushroom ravioli **14**
butternut squash cream sauce, crushed walnuts, shaved parmesan

spinach ravioli tomato, basil, garlic & oil, shaved parmesan **14**

chipotle penne (GF) **15**
artichoke, sun-dried tomato, broccoli, chipotle-garlic cream sauce, parmesan

black angus steak tips over hummus (GF) warm pita **14**

organic egg quiche **gluten free crust** (GF) **14**
mesclun greens, figs, orange & champagne vinaigrette

steak tacos (2) & fries **14**
avocado-lime-cilantro, soft flour tortilla **EXTRA TACO +4**

steamed mussels & fries (GF) **15**
sojuk, white wine & cilantro, multi-grain sourdough bread

black angus skirt steak (GF) **petite 25 | dinner 30**
chimichurri, steak cut fries, brussels sprouts **add grilled shrimp +12**

white peach sangria

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



284 center avenue, westwood, nj | 201.722.8600 | www.bibizlounge.com

Please specify if you have severe allergies of any kind BEFORE ordering.

V = Vegan | GF = Gluten Free

20% gratuity included for parties of 6 or more

ALL MENU ITEMS AND PRICES ARE SUBJECT TO CHANGE