

## NIBBLES & SNACKS

marinated olives **V, GF** pita 9

hummus **V, GF** pita 8

grape leaves & pine nuts **V, GF** 9

hot kettle chips **V, GF** 8  
*sea salt, curried or cajun*

mint | yogurt dip **GF** pita 8

spinach | artichoke dip **GF** pita 10

cauli fries **V, GF** sour cream 9

spanish ratatouille **V, GF** sourdough 9

(**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

<b>bibi'z soup</b> ( <b>GF</b> )	m/p
<b>tiny lamb meatballs</b> ( <b>GF</b> ) chuk-chuka sauce	9
<b>spicy cajun shrimp &amp; grits</b> ( <b>GF</b> ) over asiago creamy polenta	16
<b>creamy fresh burrata</b> ( <b>GF</b> ) portobello, tomato, basil, balsamic glaze	14
<b>fried calamari</b> spicy aioli & asian dipping sauce	15
<b>sesame crusted tuna</b> ( <b>GF</b> ) seared rare, sesame-ginger-soy sauce	18
<b>GRILLED ARTISAN PIES</b> <i>PERSONAL SIZE FLAT BREAD</i> <i>substitute gluten free pie +2</i>	13
<b>vegan potato-herb pie</b> zaatar herbs, potato, spinach, tomato <b>NEW</b>	
<b>bbq chicken</b> red onion, fontina and asiago	
<b>lahm aegen</b> ground lamb & beef, parsley, onion, cilantro	
<b>margherita</b> fresh tomato, basil & mozzarella	
<b>grilled veggies &amp; 5-cheese pie</b>	
<b>sojuk-roasted garlic</b> spicy beef pepperoni, fontina	
<b>grilled garlic shrimp</b> fontina and asiago +2	
<b>wild mushroom</b> fontina, shaved parmesan, white truffle oil	

**SANDWICHES** *with STEAK CUT FRIES*  
**exchange BIBI'z SALAD +2**

<b>short rib french dip sandwich**</b> <i>baguette</i> caramelized onions, brie, au jus	18
<b>grilled steak sandwich**</b> <i>baguette</i> chimichurri, caramelized onions, garlic aioli, fontina	19
<b>lamb sliders</b> [3] <i>slider roll</i> tomato, mozzarella, spicy aioli <b>EXTRA SLIDER +4</b>	15
<b>spicy korean pulled beef**</b> <i>sourdough</i> (5-hour pulled short ribs), kimchee, coleslaw & cucumbers	18
<b>grilled garlic chicken</b> <i>pita</i> grilled chicken, pickles, garlic aioli	12
<b>california chicken sandwich</b> <i>baguette</i> grilled chicken, pepperoncini, roasted red pepper, guacamole, fontina	14
<b>rocket wrap</b> <i>wrap</i> grilled chicken, tomato, rocket, guacamole, hot chili aioli	14
<b>caprese-portobello sandwich</b> <i>baguette</i> tomato, basil, mozzarella, sun-dried tomato pesto, balsamic glaze	12
<b>fancy 'BLT'</b> <i>sourdough</i> lettuce, tomato, horseradish mayo, turkey bacon, avocado	10

\* **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) \$14

**Ménage a Trois** (have all three) \$19

\* excludes burger & fish burger

\*\*steak sand | short rib sand | korean pulled beef sand +2

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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 +8

sesame tuna | steak | shrimp | wild salmon +15

goat | brie | crumbled blue +2

### MAIN PLATES

add GRILLED CHICKEN +8 | SHRIMP +15 | SKIRT STEAK +15

**grilled chicken breast rustico** **GF** 17

light fresh tomato-caper sauce over grilled veggies & jasmine brown rice

**wild mushroom ravioli** 18

butternut squash cream sauce, crushed walnuts, shaved parmesan

**spinach ravioli** tomato, basil, garlic & oil, shaved parmesan 18

**chipotle penne** **GF** 21

artichoke, sun-dried tomato, broccoli, chipotle-garlic cream sauce, parmesan

**black angus steak tips** over **hummus** warm pita 18

**organic egg quiche** *gluten free crust* **GF** 16

mesclun greens, figs, orange & champagne vinaigrette

**steak tacos (2) & fries** 18

avocado-lime-cilantro, soft flour tortilla **EXTRA TACO +4**

**steamed mussels & fries** **GF** 19

sojuk, white wine & cilantro

**black angus skirt steak** **GF** **petite 26 | dinner 35**

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