



# Bon Appetit!

## NIBBLES

marinated olives **V, GF** 🌱 pita 10

hummus **V, GF** 🌱 pita 9

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

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

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

mint | yogurt dip **GF** 🌱 pita 9

spinach-artichoke dip **GF** corn chips 12

cauli fries **V, GF** 🌱 sour cream 9

spanish ratatouille **V, GF** 🌱 corn chips 9

## DINNER MENU



### Global American

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

### white peach sangria

moscato, orange juice, gingerale,  
splash of crème de peche

8 GLASS | 39 CARAFE



## APPETIZERS

bibi'z soup **GF**

tiny lamb meatballs | chuk-chuka sauce **GF** 🌱

fish taco (2) | guacamole, bean salsa, soft flour tortilla, pico de gallo & sour cream 🌱

steak taco (2) | avocado-lime-cilantro, soft flour tortilla 🌱

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 | 1/2 dozen, cocktail sauce, champagne mignonette **GF** 🌱

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

vegan potato-herb pie | zaatar herbs, potato, spinach, tomato **NEW**

lahm ajeen | 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 easily make your salad dairy free, nut free, and/or gluten free**

creamy fresh burrata **GF** portobello mushroom, tomato, basil, balsamic glaze 15 **NEW**

spinach-kale | crisp apples, crushed walnuts, shaved parmesan, champagne vinaigrette **GF** 🌱 13

bibi'z chopped | romaine, parsley, mint, tomatoes, cucumbers, onions, toasted pita chips, fresh lemon & olive oil 🌱 12

fork-n-knife caesar | wedge of romaine, shaved parmesan, homemade garlic croutons 🌱 12

harvest | pecan-raisin crostini, organic mesclun, candied nuts, berries, champagne vinaigrette, wedge of brie or crumbled blue 🌱 14

balsamic pear | organic mesclun, arugula, blue cheese, onion, cranberries, toasted almond, honey-balsamic dressing **GF** 🌱 15

m/p

9

15\*

15\*

15\*

16

19

19

20

\*add fries +\$4  
\*gluten free tortilla +\$2  
\*add a taco +\$4

### 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 & PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

ICE WATER WILL BE SERVED BY REQUEST

**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 15 | [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

**Eating Paleo, Keto, or Just Plain Healthy?** Ask us to fine-tune your dish.

Change your main dish protein to be served  
over a healthy salad of your choice:

**Bibi'z Chopped | Caesar | Harvest | Balsamic Pear**



= GLUTEN FREE



= HEALTHY EATING, HIGH-QUALITY, NUTRIENT-RICH FOODS

**MAIN DISHES**

**vegan penne** v GF | artichoke hearts, sun-dried tomatoes, broccoli, sautéed in garlic & olive oil 19 **NEW**

**chipotle penne** GF | broccoli, sun-dried tomatoes, artichoke hearts, creamy chipotle-garlic sauce, shaved parmesan 21

**organic linguine & grilled shrimp** | spinach, fresh tomato, capers, spicy pepperoncini, parmesan 32

**vegan grilled veggie linguine** | zucchini, squash, peppers, mushrooms, eggplant sautéed in garlic & olive oil 19 **NEW**

**spinach ravioli** | tomato, garlic, olive oil sauce, shaved parmesan 18

**wild mushroom ravioli** | butternut squash cream sauce, crushed walnuts, shaved parmesan 23

**lobster ravioli** | lobster-dill cream sauce, shaved parmesan 32

**blackened wild scottish salmon** | warm quinoa-black bean salad, pico de gallo GF 36

**pan-seared wild scallops** | sautéed wild mushrooms & brussels sprouts over creamy polenta GF 39

**roasted wild bronzino** | cilantro, garlic & mild peppers, grilled veggies GF [butterflied | mostly deboned] 37

**chicken florentine** | layered with creamy spinach, basterma, fontina, shiitake mushroom sauce over mashed potatoes GF 29

**grilled chicken kabob** | freekeh (smoked green wheat) toasted almonds, garlic dipping cream 25

**chicken piccata** | broccoli, artichoke hearts, capers, lemon-white wine sauce, herb & lemon roasted potatoes 28

**braised lamb shank** | mushroom risotto, natural pan-jus GF 29

**black angus braised short ribs** | almonds & cranberries, mashed potatoes, broccoli GF 32

**black angus steak tips over hummus** | with pita or GF corn chips 19 **NEW**

**black angus skirt steak** | 10 oz chimichurri, roasted potato wedges, brussels sprouts GF **PETITE LUNCH 28 | FULL DINNER 37**

**ADD GRILLED SHRIMP +12**

**FARMER'S MARKET VEGGIES | GREAT for the TABLE**

roasted potato wedges GF 7

mashed potatoes GF 6

creamy polenta GF 6

steamed quinoa with tomato salsa GF 8

freekeh | 6

smoked green wheat | w. toasted almonds

**STEAK CUT FRIES GF**

*Our fries are made in a dedicated  
gluten free fryer since the day we  
opened in 2011.*

Small Side +4

Large Bowl +8

Parmesan-Truffle Fries +10

grilled vegetables GF 12 side | 18 main

grilled asparagus GF 10

braised brussels sprouts GF 10

baby spinach GF sautéed 10 | or creamed 12

sautéed broccoli GF 9

green beans GF 9



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Did you know that we have Family Packages for 4 guests and  
Also offer CATERING to your business or home for 10 or more guests?  
Ask us about having your private & semi-private party for groups of 10 to 100.

**HOURS**

OUTDOOR SEATING & CURBSIDE PICK-UP | TUESDAY TO SATURDAY 12 - 10 P | SUNDAY 11 A-900 P

DELIVERY AVAILABLE ONLY FRIDAY & SATURDAY | 300 P TO 830 P DELIVERY FEES APPLY

WWW.BIBIZLOUNGE.COM