

# BABA

## COCKTAILS

PEACH BABA-LLINI prosecco, thyme, nutmeg, vanilla, almond	7.50	ALMOND BLOSSOM saffron gin, lemon, almond, rose, egg white	7.50
SESAMARTINI sesame gin, dry vermouth, orange & mandarin bitters, sesame halkidiki olives	8.50	BLOODY MARIAM vodka, harissa, ras-el-hanout, sumac, tomato juice, za'atar, halkidiki olives	8.00
BARBERRY SOUR glenkinchie 12-year-old single malt, date & barberry syrup, cointreau, lemon, egg white	8.50	SUMAC AND MINT LIMEADE persian white lime, sumac, mint and honey	3.50
OLIVE OIL NEGRONI sacred juniper gin, absenteroux, rosehip cup, campari, extra virgin olive oil	9.00	ROSE AND HIBISCUS SPRITZ rose, pomegranate and cardamon soda	3.50

## SNACKS

lemon and chilli halkidiki olives	3.75
labneh balls (aleppo chilli, za'atar, dukkah)	4.00

## MEZZE

baba ganoush, pomegranate and mint	5.25
hummus, pine nuts and zhug	4.25
beetroot hummus, whipped feta and hazelnut dukkah	4.25
labneh, cherry tomatoes, harissa and dill	4.75
butter bean hummus, muhamarra and chopped walnuts	4.50
venison and peppercorn carpaccio, feta and roasted hazelnuts	8.50
beirut burrata	7.00
beetroot-cured trout, labneh, orange and dill	7.50
chargrilled prawns, preserved lemon mayo	9.50

## GRILL

monkfish, jalapeño yoghurt, grilled potato and olive	13.00
hake, yellow split peas and burnt urfa butter	8.50
hand-dived scallops, chermoula, tzatziki and preserved lemon	14.00
butternut squash, beetroot, halloumi, pickled lemon and nut dukkah	8.00
goosnargh chicken leg, harissa hummus, pickled cabbage, pomegranate	9.50
Iberico pork neck, tomato and cinnamon bamia, saffron, feta and cashew nut	10.00
lamb shoulder, ptitim, preserved lemon and tahini yoghurt	12.00
baharat beef kofte, peas, burnt lemon and mint	9.25
chuck-eye steak, sumac onion salad and red pepper ketchup	12.50

## SIDES

chargrilled gem lettuce, hazelnuts, tahini and olive oil	4.00
baked sweet potato, zhug and crème fraîche	4.00
aubergine, chermoula and buttermilk	5.50
heritage tomato and bread salad, pistachio and mint	5.50

## SWEETS

chocolate and cinnamon mille-feuille, orange and tarragon	6.00
turmeric BABA, coconut cream and golden raisins	6.00
frozen raspberry soufflé, preserved lemon granita	6.00
medjool halva, pistachio cream, vanilla ice cream	5.50
date sorbet, hibiscus granita, cardamon biscuit	4.50